



# Pollen



## ALL DAY DINING

(N) (V) Waffle 20.90  
house waffle, fresh strawberries, meringue, lemon curd, cream  
cheese, berry coulis, nut praline, sweet dukkah, maple syrup

(N) (G+) (V) Green Chilli Scramble 22.50  
free range scrambled eggs, green chilli, toasted coconut,  
mixed herbs, house mango chilli chutney, toasted roti

(N) (Ve) (D) (G+) (V) Avo Toast 19.90  
fresh avocado, fried shallots, seeds, chilli flakes  
coriander hummus, toasted sourdough  
add: two free range poached eggs 6 • wood smoked bacon 6  
smoked salmon 7 • haloumi 7 • hash brown 4

(N) (G+) (V) Healthy Breakfast 20.90  
two free range poached eggs, roasted eggplant & tomato  
marinated feta, chickpeas, za'atar, fried basil, dukkah, injera  
bread  
add: avocado 5 • haloumi 7

(G+) Brekky Roll  
wood smoked bacon 17.90 | haloumi 18.90  
free range fried egg, pickles, cheddar cheese, gochujang mayo  
house barbecue sauce, milk bun  
add: avocado 5 • hash brown 4

Croissant Benny  
triple smoked ham 22.9 | wood smoked bacon 22.9 |  
smoked salmon 23.9 | haloumi 23.9  
two free range poached eggs, hollandaise, cracked pepper, fresh  
chives, toasted croissant  
add: avocado 5 • hash brown 4

(V) Vegetarian

(GF) Gluten free

(Ve) Vegan

(G.) Gluten free on request

(Ve.) Vegan on request

(G+) Substitute for gluten free bread + 2

(N) Contains nuts or traces of nuts

(D) Dairy Free

## ALL DAY DINING

(N) (V)

### Zucchini Fritters 20.90

herbed zucchini & feta fritter balls, asian salad, sesame seeds,  
crispy noodle, garlic chilli oil, mint yoghurt

add: two free range poached eggs 6 • smoked salmon 7

wood smoked bacon 6 • haloumi 7 • avocado 5

### Prawn Rolls 21.90

crispy prawns, gem lettuce, sriracha, dill mayo, toasted brioche  
rolls

(G+)

### Smash Burger 23.90

two pressed beef patties, cheddar cheese, sliced tomato  
pickles, lettuce, house burger sauce, milk bun, fries

add: wood smoked bacon 6

### Korean Fried Chicken Burger 21.90

crispy chicken, kimchi slaw, gochujang mayo, milk bun, fries

add: wood smoked bacon 6

(GF) (D)

### Smoked Trout Salad 23.90

flaked rainbow trout, quinoa, chickpeas, carrot, olives, radish  
red onion, harissa dressing

add: marinated feta 4 • two free range poached eggs 6

haloumi 7 • avocado 5

(N) (G+)

### Chicken Kathi 'Kah-tee' 26.90

house marinated chicken skewers, cucumber, red onion

coriander, burnt lemon, lime crema, mango chilli chutney

toasted roti

(N)

### Nasi Goreng Saté Ayam 27.90

wok sautéed fried rice, vegetables, garlic, kecap manis, chilli

sambal, fried egg, prawn crackers, satay chicken skewers

(V) Vegetarian

(GF) Gluten free

(Ve) Vegan

(G.) Gluten free on request

(Ve.) Vegan on request

(G+) Substitute for gluten free bread + 2

(N) Contains nuts or traces of nuts

(D) Dairy Free



## ALL DAY DINING

### Build Your Own

Step 1 | choose a base:

sourdough toast 9.90 | fruit toast 9.90 | gluten free toast 11.90

Step 2 | add some sides:

two free range eggs poached, scrambled or fried 6

baby spinach 4

hash brown 4 • marinated feta 4

wood smoked bacon 6 • triple smoked ham 6

avocado 5

smoked salmon 7 • haloumi 7

hollandaise sauce 3 • aioli 3

bowl of fries with aioli 10

## KIDS MEALS

### Dippy Eggs 15.90

soft-boiled eggs, bacon bits, shredded lettuce, tasty cheese, tomato sauce

soldier toast

add: fruit juice popper 3 • shortbread cookie 4 • paddle pop icecream 4

### Mini Hot Dog 13.90

sausage, tasty cheese, tomato sauce, soft bun, fries


add: fruit juice popper 3 • shortbread cookie 4 • paddle pop icecream 4


 Vegetarian

 Gluten free

 Vegan

 Gluten free on request

 Vegan on request

 Substitute for gluten free bread + 2

 Contains nuts or traces of nuts

 Dairy Free

# BEVERAGES

<b>Cocktails</b>	Breakfast Mary 16 house blend spicy tomato juice, underground spirits vodka frankie's gin pickle
	Mimosa 14 orange juice, prosecco
	Aperol Spritz 14 aperol, soda, prosecco
	Espresso Martini 16 underground spirits caramel vodka, redbrick espresso, coffee liqueur
<b>Sparkling Wine</b>	Mada Prosecco, Canberra Region 750ml 12   55 Moët & Chandon Brut NV Champagne, France 750ml 109
<b>White Wine</b>	Mada Blanc, Canberra Region 15   63
<b>Rosé Wine</b>	Delinquente Pretty Boy Rosato, South Australia 15   63
<b>Red Wine</b>	Clonakilla Hilltops Shiraz, Canberra Region 15   63
<b>Beer and Cider</b>	Peroni, Italy 9 Stone & Wood Pacific Ale, Byron Bay 9 Capital Brewing Coast Ale, Canberra 9 Great Northern Super Crisp Lager, Cairns 9 Monteiths Apple Cider, New Zealand 9
<b>Soft Drinks</b>	Aranciata Rossa 5 • Limonata 5 Bundaberg Ginger Beer 5 San Pellegrino Sparkling Water 250ml 4.50 San Pellegrino Sparkling Water 750ml 9 Coca Cola 5 • Coke Zero 5 • Sprite 5
<b>Non-alcoholic</b>	Giesen Sauvignon Blanc, New Zealand 750ml 53 Capital Alc-less, Canberra 330ml 8



## BEVERAGES

### Coffee by Redbrick

Flat White 5.50 • Cappuccino 5.50 • Latte 5.50  
Piccolo 5 • Macchiato 5 • Espresso 5 • Long Black 5.50  
Hot Chocolate 6 • Chai Latte 6  
Mocha 6 • Dirty Chai 6 • Affogato 6.50

### Extras

Soy milk 0.80 • Almond milk 0.80  
Lactose free milk 0.80 • Oat milk 0.80  
Decaf 0.80 • Extra Shot 0.80  
Large size 1  
Caramel syrup 1 • Vanilla syrup 1 • Hazelnut syrup 1

### Tea by Adore Tea

Organic loose leaf tea 6  
English Breakfast • French Earl Grey  
Peppermint • Green • Lemongrass & Ginger

### Signature

Blossom Latte 7  
floral and fruity sakura cherry blossom flavour  
  
Strawberry Matcha Latte 7  
bright and sweet blend of matcha and strawberry flavours

### Milkshake

Chocolate 8 • Vanilla 8 • Strawberry 8

### Fresh Juice

Orange 8.50 • Apple 8.50

### Iced Drinks

Iced Coffee 9  
espresso, milk, whipped cream, ice cream, ice  
  
Iced Chocolate 9  
chocolate, milk, whipped cream, ice cream, ice  
  
Iced Latte 6  
double shot of espresso, milk, ice  
  
Iced Strawberry Matcha 9  
strawberry matcha blend, milk, ice

# SOMETHING SWEET

Ⓝ Ⓥ Chai Cheesecake 9.50  
velvety chai-infused cheesecake with a toasted  
coconut biscuit base

Ⓝ Ⓥ Hummingbird Cake 9.50  
a slice of paradise with pineapple, banana &  
pecans layered with a cream cheese frosting

Ⓝ ⓖⓕ Ⓥ Chocolate & Orange Cake 9.50  
decadent and dense dark chocolate cake with a  
citrus twist

Ⓝ ⓓ ⓖⓕ Ⓥ Lemon & Rosemary Cake 9.50  
fragrant and moist lemon cake finished with a  
delicate citrus glaze

Ⓝ Ⓥ Carrot Cake 9.50  
toasted walnuts, spiced with cinnamon and  
vanilla, layered with a rich cream cheese frosting

Ⓝ Ⓥ Berry & Coconut Cake 9.50  
juicy raspberries with cream cheese frosting and a  
smashed meringue topping

**Extras** Whipped Cream 1  
Ice cream 3

**Desserts** Tiramisu Affogato 12  
Kahlúa Tiramisu Affogato 15

A 10% surcharge applies on weekends. A 15% surcharge applies on Public  
Holidays. We are unfortunately unable to guarantee our dishes are 100% free of  
residual gluten, nut, or shellfish traces

