



Pollen



ALL DAY DINING

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

Ⓝ Ⓜ Ⓟ Green Chilli Scramble 22.50
free range scrambled eggs, green chilli, toasted coconut,
mixed herbs, house mango chilli chutney, toasted roti

Ⓝ Ⓟ Ⓣ Ⓜ Ⓟ 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

Ⓝ Ⓜ Ⓟ 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

Ⓜ 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 22.90 | wood smoked bacon 22.90 |
smoked salmon 23.90 | haloumi 23.90
two free range poached eggs, hollandaise, cracked pepper, fresh
chives, toasted croissant
add: avocado 5 • hash brown 4

Ⓟ Vegetarian Ⓜ GF Gluten free Ⓟ Vegan Ⓜ G. Gluten free on request Ⓟ Ve. Vegan on request

Ⓜ G+ Substitute for gluten free bread + 2 Ⓝ Contains nuts or traces of nuts Ⓣ 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



ALL DAY DINING

Build Your Own

choose a base:

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

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

BEVERAGES

Cocktails

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

Sparkling Wine

Mada Prosecco, Canberra Region 12 | 55

Moët & Chandon Brut NV Champagne, France 750ml 109

White Wine

Mada Blanc, Canberra Region 15 | 63

Rosé Wine

Delinquente Pretty Boy Rosato, South Australia 15 | 63

Red Wine

Clonakilla Hilltops Shiraz, Canberra Region 15 | 63

Beer and Cider

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

Soft Drinks

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

Non-alcoholic

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
Hot Chocolate 6 • Chai Latte 6
Mocha 6 • Dirty Chai 6 • Affogato 6.50
Long Black 5.50

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 Tea Garden

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

Signature

Blossom Latte 6

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 7
double shot of espresso, milk, ice

SOMETHING SWEET

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

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

(N) (GF) (V) Chocolate & Orange Cake 9.50
 decadent and dense dark chocolate cake with a
 citrus twist

(N) (D) (GF) (V) Lemon & Rosemary Cake 9.50
 fragrant and moist lemon cake finished with a
 delicate citrus glaze

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

(N) (V) 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 Sundays and
 Public Holidays. We are unfortunately unable to guarantee our
 dishes are 100% free of residual gluten, nut, or shellfish traces

