ALL DAY BREAKFAST

PLAIN TOAST / FRUIT TOAST | 9.9 Sourdough OR Gluten free with Choice of Two Jam, Butter, Vegemite, Honey.

EGGS YOUR WAY | 14.9 Poached, Scrambled or Fried on Sourdough Toast Add Bacon +6.9

SEASONAL AVOCADO | 25.9 Smashed Avocado W. Meredith Goats Cheese, Poached egg, Cherry tomato, Dukkah on Toasted Sourdough

SPICED PORRIDGE |18.9 Cinnamon Porridge, Granola, Poached apple, Mixed Berries

PESTO EGGS | 26.9 Tomato Pesto Scrambled Eggs w. Crispy Shallots, Parmesan, Golden Roti

REFUEL BENNY | 28.9 Slow Cooked Pulled Pork on House-made Potato Rosti With Poached Eggs, Topped With Sriracha Hollandaise

CORN AND CHEDDAR FRITTER | 26.9 Corn Fritter, Tomato Relish With Avocado, Halloumi, Poached Egg, Rocket salad

KOREAN BAO BUN | 24.9 3x With Fried Chicken, Slaw, Korean BBQ Aioli

FRIED CHICKEN WAFFLE | 23.9 Buttermilk Fried Chicken, Slaw, Served with Maple Syrup, Sesame Seed Garnish Add Bacon +6

BIG BREKKIE | 28.9 Bacon, Chorizo, Thyme Mushroom, Grilled Tomato, Hash Brown, Eggs your Way on Sourdough

REFUEL HUB

MEDITERRANEAN BOWL | 30.9 Lamb skewers, Tzatziki, Roti bread, Pickled cabbage With Chips

BUTTER SCOTCH PANCAKES | 26.9 Blueberry, Strawberry, Pistachio Crumb, Vanilla ice cream Served With Warm Butterscotch sauce

BELGIAN WAFFLE | 25.9 Belgian waffle With Banana, Vanilla ice Cream, Caramel Popcorn, Pretzels with choice of Sauce CHOCOLATE/ BISCOFF/ PISTACHIO

FFENCH TOAST 26.9 Pistachio French toast - Brioche Bread With House made Berry jam, Pistachio Topping and Filo Pastry and Vanilla ice cream

BETTER IN BUN

EGG AND BACON ROLL | 16 Fried egg, Bacon, Tasty Cheese, Relish, Aioli

FRIED CHICKEN BURGER | 25.9 Southern Fried Chicken, Pickles, Cheese, Slaw, Jalapenos Mayo In Brioche Bun With Side of Chips

MEXICANA | 25.9 Buttermilk Fried Chicken, American Cheese, Avocado, Fiery Slaw and Chipotle Mayo With Side of Chips

VEGO AYE | **24.9** Corn Cheese Patty, Rocket, Tomato Relish, Cheese, Avo, Chipotle Mayo With Side of Chips

AUSSIE BEEF BURGER | 25.9 140g Beef Patty, Bacon, Lettuce, Tomato, Cheese, Mustard, Mayo, BBQ With Side of Chips

SMOKEY PORKY | 24.9 House-made Pulled Pork, Coleslaw, Chipotle sauce, Pickles With Side of Chips

(5% SATURDAY 10% SUNDAY 15% PUBLIC HOLIDAY SURCHARGE)



AVOCADO/ BACON/ LAMB SKEWER/ GRILLED CHICKEN/ ROSTI/ BEEF PATTY +6.9

ROASTED TOMATO/ THYME MUSHROOMS/CORN PATTY/ CHORIZO/ HALLOUMI/ HASH BROWN +5

EXTRA EGG/ TOAST / GOATS CHEESE+3.9 GLUTEN FREE TOAST +2

RELISH/ HOLLANDAISE/ AIOLI/ ICE CREAM/ NUTELLA/ JALAPENOS MAYO/CHIPOTLE MAYO +2

PICKLE/AMERICAN CHEESE/ MUSTARD/ BBQ/ TOMATO SAUCE +2

CHIPS W/ TOMATO SAUCE S \$7.9 L \$12.9

KIDS

EGGS ON TOAST | 13.9 Fried Egg, Hash Brown, Toast + 3 hot/ ice milo with any kids meal

VANILLA PANCAKES | 14.9 Vanilla lce Cream, Maple Syrup, Fairy Floss

KIDS BEEF BURGER | 15.9 Beef Patty With Cheese, Tomato Sauce and side of Chips

KIDS CHICKEN BURGER |15.9 Grilled Chicken, lettuce, mayo and side of chips

TOASTIES

3 CHEESE TOASTIE | 10.9 VEGEMITE CHEESE | 10.9 CHEESE TOMATO | 11.9 HAM CHEESE | 13.9 HAM CHEESE TOMATO. | 14.9 EGG AND BACON TOASTIE |15.9 MUSHROOM MELT TOASTIE. |15.9 CHICKEN SCHNITZEL TOASTIE. |18.9

Kindly refrain from requesting changes, substitutions. Please note that our kitchen contains dairy, nuts, gluten, soy and fish. therefore, we cannot guarantee an allergy free kitchen. We take allergies seriously, so please inform our wait staff of any dietary requirements.

COFFEE & TEA

\$9.5

\$9.5

\$9.5

COLD BREW	
MONT BLANC	\$9.5
TIRAMISU	\$9.5
ICED STRAWBERRY MATCHA	\$9.5
Matcha latte	\$5.5
Espresso	\$4
Piccolo	\$4.5
Flat White	\$5.5
Latte	\$5.5
Cappuccino	\$5.5
Long Black	\$5.5
Long Macchiato	\$5.5
Short Macchiato	\$5
Hot Chocolate	\$6
Pink Salt Hot Chocolate	\$6
Chai Latte	\$5.6
Vegan blend Prana Chai	\$5.5
Turmeric Chai	\$5.5
Iced long Black	\$6.5
lce Latte	\$8
lce Coffee	\$9
Ice Chocolate	\$8
lce Mocha	\$9
Extra Shot/ LARGE SIZE/	\$.50
Decafe/ Caramel/ Vanilla/	

Hazelnut/ Soy/ Almond/ **Oat/ Lactose Free**

TEA BY ORIGIN Green Tea Peppermint	\$5.5	HOUSE MADE SODAS Raspberry Rose
Lemongrass & Ginger Earl Grey		Lychee
English Breakfast		Watermelon
COLD DRINKS		Green Apple
ТІІКЗНАКЕЗ	\$ 7.5	Blackcurrant Lemon
Chocolate Vanilla Strawberry Caramel Bli	ue Haven	Sparkling Lavender Lemonade
Rainbow Dessert Milkshake	\$15.9	
Oreo Dessert Milkshake	\$ 15.9	ADD VODKA \$4
SOFT DRINKS Coca Cola/ Coke No Sugar Lemon Lime Bitters/ Sprite	\$5.5	COCKTAILS
JUICES Tropical/ Orange/ Apple	\$ 5.5	ESPRESSO MARTINI Vodka, Kahlua, Espresso
Purezza Sparkling Water Unlimited	d/Table\$6	APEROL Prosecco, Aperol, Soda
SMOOTHIES		MIMOSA OJ, Prosecco.
MANGO Mango, Banana, Honey, Milk	\$12.9	STRAWBERRY MOJITO
BERRY Mix Berries, Banana, Honey, Milk	\$ 12.9	Strawberry, White rum, Mint, Lime, Soda
GREEN Spinach, Mango, Banana, Almond Milk, Dates	\$ 12.9	
BANANA Fresh Banana, Honey, Milk	\$ 12.9	
+3 WHEY protein		

\$7.5

\$7.5

\$7.5

\$7.5

\$7.5

\$7.5

\$16

\$14

\$16

\$17

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DRINKS MENU