

BREAKFAST

6:00 - 11:45AM



HAPPY HOUR

Friday-Sunday, 3-5 PM
50% off beers, wines,
and cocktails

Toast (vg) (gfo) (cfo) (multi-grain option) 9	Eggs Benedict (v) (gfo) (cfo) 28
El Granino sourdough, preserves	Two poached eggs, sautéed spinach, homemade hollandaise, smokey paprika, chives
Fruit Toast (vg) 11	**Your choice of ham, bacon, mushroom, or salmon
El Granino seasonal preserve	Soft Shell Brekky Tacos (vo) 20
Granola (dfo) (gf) (cfo) (v) (vgo) 16	Scrambled eggs, smashed avo, crispy bacon, rocket
Coconut yoghurt, strawberry compote, choice of milk	Mushroom Borchetta (gfo) (cfo) (dfo) (v) (vgo) 26
Coconut Chia Pudding (vg) (v) (gf) (cfo) (df) 12	Two poached eggs, mushroom jam, mushroom medley, parmesan, basil
Chia, granola, coconut flakes, coconut yoghurt, fresh fruits	
Biscoff Pancakes (v) 22	
Biscoff crumbs, Biscoff sauce, whipped mascarpone, vanilla ice cream	
Strawberry Pancakes (v) 22	
Strawberry compote, homemade strawberry syrup, whipped mascarpone, strawberry ice cream	
Eggs Your Way (v) (gfo) 15	
Fried, poached, or scrambled, served with ciabatta	
Chilli Scrambled Eggs (v) 18	
Chilli crisp, scrambled eggs, chives	
Spinifex Brekky Burger (gfo, vgo) 22	
Bacon, fried egg, cheese, tomato, avocado, rocket, relish	
Turkish Eggs (v) (gfo) (cfo) 24	
Two poached eggs, garlic mint yoghurt, Aleppo chili oil, Turkish bread	
Smashed Avo (v) (gfo) (cfo) (vgo) 24	
Two poached eggs, smashed avocado, sundried tomato hummus, black sesame, radish, rockets, olive oil dressing	
Big Brekky (gfo) (cfo) (dfo) 30	
Eggs, bacon, tomato, avocado, mushroom, ciabatta toast, hash	
Vego Big Brekky (gfo) (cfo) (dfo) (v) 26	
Eggs, sautéed spinach, tomato, avocado, mushroom, ciabatta toast, hash	
	ADD-ONS
	Egg / toast / hash 3
	Avocado / tomato / mushroom / spinach 5
	Bacon 6
	Salmon 7
	<i>(No substitutions)</i>
	KIDS (under 13)
	Kids Breakfast (gfo) 11
	One egg, bacon, toast
	Biscoff Soufflé Pancake (v) 11
	Biscoff crumbs, Biscoff sauce, whipped mascarpone, vanilla ice cream
	Strawberry Soufflé Pancake (v) 11
	Strawberry compote, homemade strawberry syrup, whipped mascarpone, strawberry ice cream
	Croissant 8
	Toasted with ham and cheese
	<i>(v) vegetarian (vo) vegetarian option</i>
	<i>(vg) vegan (vgo) vegan option</i>
	<i>(gf) gluten free (gfo) gluten free option</i>
	<i>(df) dairy free (dfo) dairy free option</i>
	<i>(cfo) coeliac-friendly option</i>

1.7% surcharge on credit card payments, 15% surcharge on public holidays

We acknowledge the Traditional Owners of the land where we work and live. We pay our respects to Elders past, present and emerging. We celebrate the stories, culture, and traditions of Aboriginal and Torres Strait Islander Elders of all communities who also work and live on this land.

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JUICES & SMOOTHIES

Cold Pressed Juice	10
<i>Hakuna Matata</i> - apple, watermelon, strawberry	
<i>Tropic Like It's Hot</i> - passionfruit, orange, apple, pineapple, mango	
Juice	6
Orange, pineapple, apple, tomato, cranberry	
House Brewed	6
Lemon iced tea	
Smoothies	12
<i>Mango Unchained</i> - mango, papaya, passionfruit, apple or orange juice	
<i>Berry & The Beast</i> - mixed berries, sweet cherries, chia seeds, apple juice	
<i>Mark Cacaoan</i> - vegan protein, banana, cacao, oats, honey, peanut butter skim milk	
Milkshakes	10
Chocolate, strawberry, vanilla, caramel, spearmint	

MIMOSAS

Mimosa	10
Prosecco, orange juice	
Watermelon Mimosa	12
Watermelon, strawberry juice, prosecco	

COCKTAILS

Peach Bellini	15
Prosecco, Peach Schnapps	
Espresso Martini	20
Vodka, fresh espresso, Kahlúa, vanilla syrup	
Bloody Mary	18
Vodka, tomato juice, lemon, tabasco, Worcestershire	

COFFEE ~ DARK STAR

Espresso	3.7
Double Espresso, Long Black, Short Macchiato	4.4
Flat White, Latte, Cappuccino, Hot Chocolate, Chilli Hot Chocolate, White Hot Chocolate, Turmeric Latte ...	4.9
Long Macchiato, Mocha, Chai Latte	5.2
Babycino	1.9
Puppachino	2
Frothy lactose free milk	
Extra shots	0.7
Coffee, vanilla, caramel, hazelnut, coconut	
Alternative milks	0.7
Almond, soy, oat, lactose free	
Mug	0.5

ICED COFFEE

Iced Latte, Iced Long Black	6
Iced Coffee, Iced Mocha, Iced Chai	7
Iced Chocolate	7

SOFTIES

Coke, Coke Zero, Sprite, Ginger Ale,	
Lemon Lime Bitters	5
Purezza Mineral Water - sparkling 750ml	6

SPINIFEX NON-ALCOHOLIC

Spinifex Kakadu Plum 0% Ginger Beer	7
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TEAS

Loose Leaf Tea	4.6
English breakfast, earl grey, peppermint, sencha, lemongrass and ginger, chai, chamomile	

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LUNCH

12:15PM - 2:30PM



HAPPY HOUR

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spirits and cocktails

MAINS

Chicken Parmigiana (dfo) (cfo - no chips) (gf)	28
Chips, salad	
Eggplant Parmigiana (dfo) (cfo - no chips) (gf) (vgo)	20
Chips, salad	
Soft Shell Tacos	
Kewpie mayo slaw, pineapple salsa	
• Chicken with sriracha aioli	24
• Fish with tartare	24
• Veggie falafel with sriracha aioli	20
Soft Shell Tacos Platter	60
Three of each variety: chicken, fish, falafel	
Chicken Burger (gfo) (cfo - no chips)	26
Bacon, cheese, Kewpie mayo slaw, pineapple salsa, sriracha aioli, chips	
Beef Burger (gfo) (cfo - no chips) (dfo)	22
Cheese, tomato, lettuce, Big mac and tom sauce, chips	
Seafood Marinara Spaghetti (dfo)	32
(cfo) (gfo)	34
Squid, prawns, fish, tomato sugo, parmesan, dill	
Beef Lasagna (gf) (cfo)	26
Layers of pasta with mozzarella cheese, bolognese, and béchamel sauce, served with salad	
Barramundi (gf) (cfo) (dfo)	36
Heirloom baby carrots, asparagus, sprouts, and sorrel sauce	

SIDES

Garden Salad (gf) (cfo)	12
**Option to add chicken for \$6	
Chips (gf)	12

KIDS' MENU

Chicken Parmi (dfo) (gf) (cfo - no chips)	15
Chips and salad	
Beef Slider with chips (gfo) (dfo) (cfo - no chips)	12
Lasagna with salad (gf) (cfo)	12
Fish n' Chips (df) (gfo - grilled) (cfo-no chips)	12

TAPAS

Warm Marinated Olives (gf) (df) (cfo) (vg)	9
Cheesy Potato Croquette (gf) (v)	15
Garlic aioli, parmesan	
Red Wine Poached Chorizo (gf) (df) (cfo)	12
Garnished with red chilli and dill	
Lemon Pepper Squid (gf) (df)	12
Tartare sauce	
Home-Baked Focaccia (df) (vo)	15
Sun-dried tomato, hummus, olives, chorizo	
Coconut Lime Ceviche (df) (cfo)	15
Hiramasa Kingfish	
Thai Fish Cake (gf) (df)	14
Nuoc cham and Asian herbs	
Lamb Koftas (gf) (cfo)	12
Three skewers with minted garlic yoghurt	
Beef Sliders (dfo)	15
Two sliders, lettuce, tomato, tomato sauce, burger sauce	
Kung Pao Cauliflower (df) (v) (vg)	12
Deep fried cauliflower, sweet soy sauce with coriander and white sesame seeds	
Bucket King Prawns (df) (cfo)	15
Tartare sauce, lemon	
Stracciatella salad (gf) (cfo) (v)	15
Heirloom tomato medley, basil, olive oil	

DESSERTS

Tiramisu (v) (no alcohol)	10
Mascarpone cheese, espresso, sponge fingers	
Pavlova (gf) (cfo) (v)	8
Whipped cream, fresh fruits	

Check out our delicious cabinet food options available!

(v) vegetarian (vo) vegetarian option
(vg) vegan (vgo) vegan option
(gf) gluten free (gfo) gluten free option
(df) dairy free (dfo) dairy free option
(cfo) coeliac-friendly option

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DINNER

3:00PM - 7:30PM



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TAPAS

Warm Marinated Olives (gf) (df) (cfo) (vg)	9
Cheesy Potato Croquette (gf) (v)	15
Garlic aioli, parmesan	
Red Wine Poached Chorizo (gf) (df) (cfo)	12
Garnished with red chilli and parsley	
Lemon Pepper Squid (gf) (df)	12
Tartare sauce	
Home-Baked Focaccia (df) (vo)	15
Sun-dried tomato, hummus, olives, chorizo	
Coconut Lime Ceviche	15
Hiramasa Kingfish	
Thai Fish Cake (gf) (df)	14
Nuoc cham and Asian herbs	
Lamb Koftas (gf) (cfo)	12
Two sticks with minted yoghurt	
Beef Sliders (dfo)	15
Lettuce, tomato, tomato sauce, burger sauce	
Kung Pao Cauliflower	12
Deep fried cauliflower, sweet soy sauce with coriander and black sesame seeds	
Bucket King Prawns	15
Tartare sauce, lemon	
Heirloom Tomato, Stracciatella, Basil, Salad (gf) (cfo) (v)	15

SIDES

Garden Salad (gf) (cfo)	12
**Option to add chicken for \$6	
Chips (gf)	12

KIDS' MENU

Chicken Parmi (df) (gf) (cfo - no chips)	15
Chips and salad	
Beef Slider with chips (gfo) (dfo) (cfo - no chips)	12
Lasagna with salad (gf) (cfo)	12
Fish n' Chips (df) (gfo - grilled) (cfo-no chips)	12

DESSERTS

Tiramisu (v)	10
**no alcohol	
Meringue Cake or Pavlova (gf) (cfo) (v)	8

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