

- THE - VIRGIN KITCHEN

ALL DAY BREAKFAST

La Madre Toast, 2 slices of sourdough or fruit toast, butter & spreads (GFO, VGO)	\$10
Free range eggs any style on toasted sourdough (GFO, DFO,V)	\$16
Ricotta Hot Cakes, maple marinated strawberries, pecan butter ice-cream (V)	\$20
Dr Martys crumpet stack, scrambled eggs, avocado, grilled halloumi, spiced honey (V)	\$22
Smashed Avocado miso toast, poached eggs, kale, furikake (GFO,V)	\$22
Virgin Breakfast, Potato hash, baby spinach, smoked salmon, poached egg, truffle hollandaise (GF)	\$24
Winter spiced buckwheat porridge, toasted macadamias, coconut yoghurt & berry salad (GF, VG)	\$18
B.L.A.T bacon, lettuce, smashed avocado, tomato, aioli, Toasted Turkish (GFO)	\$22
Big breakfast, eggs your way, bacon, chipolata, tomato, mushroom, hashbrown, sourdough (GFO,DFO,VO)	\$29

SIDES

Tomato, mushroom	\$4	Bacon, chipolata	\$7
Avocado, hash brown, baby spinach	\$5	Smoked salmon	\$8

COFFEE

BY PROUD MARY

BLACK/ WHITE

Latte / Flat white / Cappuccino / Short black / Espresso / Macchiato / Long black	\$5.5
LARGE + \$1 EXTRA SHOT + .80c Soy / Almond / Oat / Lactose Free + .80c	

TEA & OTHERS

LOOSE LEAF

Royal breakfast, Earl grey, Korean green, Peppermint, lemongrass & Ginger, Chamomile, Masal chai	\$5.5
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GROUNDED PLEASURES CHAI LATTE	\$6
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KALI PREMIUM HOT CHOCOLATE	\$6
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CAPI FLAVOURED FRUIT SODAS – Please ask staff for this weeks selection	\$6.5
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JUICES - Orange / Pineapple / Cranberry / Apple	\$6
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Please kindly inform our team of any dietary requirements **V** Vegetarian **VG** Vegan **O** Option **GF** Gluten Free
DF Dairy Free

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LUNCH SERVED FROM 12:00PM

SMALL

Korean Style chicken bites, sweet gochujang dipping sauce	\$18
Halloumi fries, beetroot hummus (V,GF)	\$19
Prawn spring rolls, sriracha mayo, petite Asian salad	\$20
Fries, garlic aioli (V, GF)	\$12

LARGER

TVK flaked salmon nicoise, soft egg, green beans, chats, olives, tomatoes, organic leaves (GF,DF)	\$36
Home-made truffled ricotta gnocchi, creamy mushroom ragout, crispy kale, shaved parmesan Add Chorizo / chicken	\$26 \$8
Thai BBQ chicken, red curry sauce, wok greens, coconut black sticky rice, Asian salad (GF,DF)	\$34
Braised beef & wild mushroom pie, crisp pastry, mash, green pea puree	\$32

SANDWICHES & BURGERS – ALL SERVED WITH A SIDE OF FRIES

Reuben sandwich, corned beef, sauerkraut, Swiss cheese, toasted rye	\$24
Southern fried Barramundi or Chicken burger, smashed Avo, ranch slaw, chipotle mayo, milk bun	\$28
Beetroot & quinoa burger, whipped spiced fetta, sliced tomato, organic leaves, milk bun	\$26
TVK Cheeseburger, Wagyu patty, homemade bacon jam, cheese sauce, lettuce tomato, milk bun	\$28

