

ALL-DAY BRUNCH MENU



SIDES

Avocado	\$5
House baked beans	\$4
Sausages	\$5
Chorizo	\$5
Hash brown	\$4
Spinach	\$3
Haloumi	\$5
Bacon	\$5
Smoked salmon	\$5
Mushroom	\$4
Roasted tomato	\$4
Grilled chicken	\$6
Add on eggs	\$4
Fries	\$8

GELATO

Chocolate, Strawberry
Cream, Vanilla Bean,
Rainbow Vanilla
\$5.50 | \$8 | \$10.50

SUMMER LOVIN' BIRCHER (VGN, DF) <i>Apple & goji berry bircher, chia seed pudding, walnuts, market berries</i>	\$16
ACAI GRANOLA BOWL (GF, VGN, DF) <i>Acai, house granola, market berries, coconut flakes (peanut butter +\$1)</i>	\$18
FRENCH TOAST (V, VGA) <i>Brioche, brulé banana, berries, mascarpone, maple syrup</i>	\$18
CHOICE OF TOAST with spread <i>Sourdough, Turkish, Soy & Linseed, Raisin & Fig</i> (GF +\$1)	\$8
BACON & EGG ROLL (GFA) w/ <i>BBQ or tomato sauce</i>	\$12
EGGS YOUR WAY (GFA) <i>Fried, scrambled, poached w/ choice of toast</i>	\$14
CHILLI SCRAMBLED EGGS (GFA) <i>Scrambled eggs, bacon, cherry tomatoes, herbs, house-made chilli paste, parmesan cheese & crispy shallots w/ choice of toast</i>	\$18
ROSEBUD BIG BREAKFAST (GFA) <i>Eggs your way (poached, fried, scrambled) w/ bacon, hash brown, sausage, roasted tomato, house baked beans w/ choice of toast</i>	\$22
EGGS BENNY (GFA) <i>Poached eggs, hollandaise, salmon or bacon w/ choice of toast</i>	\$21
SMASHED AVO (V, GFA) <i>Avocado, Danish feta, heirloom tomatoes, black sesame seeds, fresh chilli, pomegranate, beetroot hummus w/ choice of toast (salmon/bacon +\$5)</i>	\$18
CORN FRITTERS (V, GF) <i>House made corn fritters, avocado, poached egg, chilli jam, sour cream, rocket (salmon/bacon +\$5)</i>	\$18
FISH & CHIPS <i>Beer-battered fish fillets w/ house tartare, lemon wedges & fries</i>	\$22

BURGERS

ROSEBUD BREKKY BURGER	\$18
<i>Fried eggs, bacon, Swiss cheese, hash brown & relish</i>	
BEEF BURGER	\$20
<i>Smashed pattie, lettuce, tomato, caramelized onion, cheese & fries</i>	
SOUTHERN FRIED CHICKEN BURGER	\$20
<i>Buttermilk marinated chicken breast, southern spiced crumb, tomato, lettuce, chipotle mayonnaise & fries</i>	
STEAK SANDWICH	\$20
<i>Sirloin steak on Turkish w/ cheese, rocket, tomato, caramelized onions, horseradish aioli & fries</i>	

Trying to keep the carbs in check?
All of our burgers can be made as a
wrap, just ask our friendly staff!

SALADS & BOWLS

BREAKFAST BOWL (V, VGA, GFA) <i>Poached egg, kale, quinoa, avocado, tomatoes, haloumi, yoghurt, dukkha, pita crisps</i>	\$21	POKE BOWL (GF) <i>Tuna sashimi, cucumber, pickled carrots, seaweed, edamame, avocado, black & brown rice w/ spicy mayo</i>	\$24
SUPER BOWL (GF, DF) <i>Salmon fillet, brown & black rice, broccolini, kale, seaweed, heirloom tomatoes, edamame</i>	\$24	ROSEBUD SALAD (VGA, DFA, GF) <i>Kale slaw, corn, red kidney beans, quinoa, pomegranate, parmesan, walnuts, beetroot hummus & citrus dressing (add grilled chicken +\$6)</i>	\$21
CEASAR SALAD <i>Romaine lettuce, poached egg, bacon, Parmesan, croutons & anchovy dressing (add grilled chicken +\$6)</i>	\$21		

KIDS MENU

Mini pancakes	\$15
Mini waffles	\$15
Scrambled, fried or poached egg w/ toast	\$10
Grilled chicken w/ salad & chips	\$15
Cheeseburger & chips	\$15
Chicken nuggets & chips	\$12
Fish & chips	\$12

DIETARY OPTIONS: V | Vegetarian, GF | Gluten free, GFA | Gluten free available, VGN | Vegan, VGA | Vegan available, DF | Dairy free

DRINKS MENU



COFFEE / TEA

Coffee	\$4.70/\$5.20
<i>Cappuccino, Latte, Flat White, Macchiato, Piccolo, Espresso, Long Black, Ristretto, Mocha, Hot Chocolate</i>	
Chai / Turmeric / Matcha Latte	\$4.70/\$5.20
Hot Chocolate	\$4.70/\$5.20
Sticky Chai	\$6.00
Iced Coffee / Frappe	\$6.50
Iced Chocolate / Latte	\$6.00
Iced Long Black	\$6.00
Non-Dairy Milk	\$0.70
<i>Soy, Almond, Oat, Coconut, Lactose-Free</i>	
Extra shot	\$0.60
Teas	\$4.50
<i>English Breakfast, Earl Grey, Peppermint, Green, Lemongrass & Ginger, Chamomile</i>	

FRESH JUICES

House-Made Juices	\$8.50
Summer Vibes <i>Watermelon, mint, pineapple</i>	
The OG <i>Orange, ginger, pineapple</i>	
Grass Is Greener <i>Kale, apple, celery</i>	
Build Your Own <i>Max 4 ingredients: orange, apple, watermelon, pineapple, kale, celery, carrot, beetroot, mint, ginger</i>	

MILKSHAKES & SMOOTHIES

Milkshakes	\$6/\$8
<i>Chocolate, strawberry, vanilla, caramel, banana</i>	
<i>Malt +\$1 Non-dairy milk +\$1 / Coffee shot +\$0.60</i>	
Smoothies	\$8
Bananarama <i>Banana, coconut milk, honey, chia</i>	
Berry Bliss <i>Berries, coconut milk, honey, chia</i>	
Mango Tango <i>Mango, coconut milk, honey, chia</i>	
Acai <i>Acai berries, banana, oat milk</i>	

BOTTLED BEERS & CIDER

Balter Cerveza	\$9
James Squire 150 Lashes	\$9
Great Northern Mid-strength	\$8
Asahi Super Dry Non-alcoholic lager	\$8
Young Henry's Cloudy Apple Cider	\$9

WINE BY THE GLASS

Villa Sandi II Prosecco Veneto, IT	\$14
La Tonnelle Rose Provence, FR	\$13
Twelve Signs Sauvignon Blanc NSW	\$11
Geoff Merrill Pimpala Rd Chardonnay SA	\$12
House Red Tempranillo Spain	\$11
Checkerboard Shiraz SA	\$11
Yarrowood Pinot Noir VIC	\$12

DRAUGHT BEERS

Asahi Super Dry	\$12
Balter XPA	\$11

COCKTAILS / MOCKTAILS

Mojito <i>White rum, lime, mint & sugar syrup</i>	\$18
Margarita <i>Tequila, Triple Sec, lime & salt</i>	\$18
Espresso Martini <i>Vodka, Kahlua, espresso</i>	\$18
Lychee Martini <i>Vodka, lychee liqueur, lychee syrup & dry vermouth</i>	\$18
Gyn Spritz <i>Ink Gin, prosecco, elderflower & soda water</i>	\$16
Aperol Spritz <i>Aperol, prosecco & soda water</i>	\$16
Negroni <i>Gin, Campari & sweet vermouth</i>	\$18
Whisky Sour <i>Bourbon, lemon, egg white & sugar syrup</i>	\$18
Long Island Ice Tea <i>Vodka, gin, tequila, rum, lemon, cola</i>	\$21
Pina Colada <i>White rum, pineapple, coconut</i>	\$18
Virgin Mojito <i>Lime, mint, sugar syrup & soda water</i>	\$10
Virgin Pina Colada <i>Pineapple, coconut milk</i>	\$10

Ask our friendly staff if you would like to see a list of wines by the bottle.