

# LAST PIECE

SPRING 2017

## EGGS ON TOAST \$10

poached, scrambled or fried

### EXTRAS

RELISH/ HOLLANDAISE	\$1.5
MUSHROOM	\$4
BACON	\$5
AVOCADO	\$5
ROAST TOMATO	\$4
CHORIZO	\$5
SPINACH	\$4
SMOKED SALMON	\$6
HALOUMI	\$5
HASH BROWNS	\$4
CANDIED BACON	\$6

## JUICEBAR

### CREATE YOUR OWN \$7.5

orange, apple, pineapple, watermelon, carrot

### OR TRY OUR COMBOS \$8.5

**danny greene** apple, kale, celery, ginger & lime

**ace ventura** apple, watermelon, strawberries & mint

**jamaican me juicy** orange, pineapple, & passionfruit

**my fake tan** carrot, orange & celery

**beets by dre**  
beetroot, apple, carrot + ginger

**a coconut ... yes an actual coconut** \$7

## SMOOTHIES

**pink panther** \$11  
coconut milk, dragonfruit, pineapple, raspberries + passionfruit

**roughie smoothie** \$9  
cow milk, rolled oats, banana, cinnamon, dried fruit, icecream & honey

**the JAGERbomb** \$11  
almond milk, vital greens, chocolate, coconut, chia seeds, dates, kale, honey & banana

**go go goji** \$12  
coconut water, berries, goji berries, acai, lemon & banana

**fire tonic (apple cider vinegar)** 15ml \$5  
acv, infused w/ everything good for energy + vitality. add to juices or take a shot!

**milkshakes - the usual suspects** \$7  
chocolate, caramel, vanilla, strawberry, banana nutella (+1.5) rainbow (+1.5)

## BREAKFAST ALL DAY

<b>SMASHED AVACADO</b> \$19 w/ heirloom tomatoes, olive soil, lemon, beetroot, goat's feta, olive bread (v,gfo) > add a poached egg +\$3 > add bacon +\$5	<b>CHILLI SCRAMBLED EGGS</b> \$17.5 w/ red chilli, jalapeno + ricotta popper on multigrain (v,gfo) > add candied bacon +\$6	<b>BIG BOY BREAKY</b> \$23 w/ 2 fried eggs, bacon, chorizo, field mushrooms, tomato, hashies + toast (gfo) > add a pot of furphy
<b>BAYWATCH VEGAN BIRCHER</b> \$15 saffron poached pear, coconut water soaked oats, berry compote (v)	<b>THE HANGOVER II BURGER</b> \$19 fried egg, sausage pattie, cheese, relish, avo smash, 2 hashbrowns, herb aioli + a brioche bun (gfo)	<b>SUPERBOWL 50</b> \$15.5 seasonal fresh fruit salad w/ acai yoghurt, coconut chips & granola (v,gfo)
<b>NOURISH ME BOWL</b> \$20 miso, enoki mushrooms, minted peas, pumpkin, heirloom tomatoes, pesto, poached egg + grains (v,gfo) > add smoked salmon +\$6	<b>FREDDY GOT FRITTERS</b> \$24 sweet potato, pumpkin + haloumi fritters, beetroot cured salmon, smashed avocado, 2 poached eggs + sriracha aioli	<b>TLP BREAKFAST BOARD</b> \$23 fried egg, smokey eggplant smash, sweet potato fritter, crumbed haloumi, mini bircher, fresh apple juice
<b>KIM AND KANYE WAFFLE</b> \$17.5 chocolate + vanilla waffle, popcorn, white chocolate + raspberry parfait, chocolate mousse, fresh berries + lemon custard (v)	<b>FORREST GREENS</b> \$21 2 poached eggs, mixed mushrooms, spinach, truffle oil, nut crumble, goats cheese + multigrain (v,gfo)	<b>HABIBI HOLLANDAISE</b> \$23 apple cider holly w/ 2 poached eggs, pulled lamb, spinach, onions, homemade flat bread (gfo)

## LUNCH

FROM 11:30

<b>ANCIENT GRAIN SALAD</b> \$22 cauliflower, chickpea, kale, yoghurt, smoked almonds, radish, tahini, quinoa, freekah + barley (v)	<b>LINGUINE MARINARA</b> \$26 assorted seafood, saffron, chilli, basil, red peppers, rocket, parsley (gfo)	<b>LIGHTLY FRIED CALAMARI</b> \$25 flash fried, radicchio, fennel, cucumber, peas + pesto (gfo)
<b>KING CAESAR SALAD</b> \$20 cos lettuce leaves, avocado, corn, fennel, walnuts, candied bacon, egg & honey crutons (gfo)	<b>PUMPKIN RAVIOLI</b> \$23 filled goats cheese + pesto pasta parcels, cream, pumpkin, shallots (v)	<b>CHICKEN BREAST BURGER</b> \$23 w/ bacon, mixed slaw, avocado, aioli on a brioche bun w/ chunky chips (gfo) > add chili aioli injector +\$1
<b>HULK SUPER FOOD SALAD</b> \$21 brocolini, kale, snowpeas, peas, beans, spinach, chickpeas, pesto hommus + a lemon dressing (v,gf)	<b>PAN FRIED GNOCCHI</b> \$23 potato + ricotta gnocchi, mixed mushrooms, spinach, baked ricotta (v) > add grilled chicken +5	<b>DUSTY'S DONT ARGUE STEAK SANDWICH</b> \$26 flat iron steak, chili bacon jam, tomato, lettuce, onions, herb aioli, cheese + hand cut chips (gfo)
<b>PROTEIN ADD ONS</b>	<b>VEAL SNITZ</b> \$25 parmesan + herb crumbed veal, slaw w/ basil aioli + burnt lemon	<b>SIDES ALL \$8</b>
> POACHED EGG \$3	> make it a parma +\$3	> fat chips w/ housemade aioli
> GRILLED CHICKEN \$5		> beer battered onion rings (+\$1)
> TOFU \$5		> greek salad
> PULLED LAMB \$6		> sweet potato chips (+\$1)
> SMOKED SALMON \$6	<b>FISH OF THE DAY</b> MP check the special's board or ask your wait person	> rocket, pear + parmesan salad

OPEN FOR DINNER 5 NIGHTS A WEEK (WED to SUN)