

DRINKS

short black, long black, flat white, \$3.50
cappuccino, latte, mocha, hot
chocolate

large, extra shot, chai, decaf, soy \$0.50

tea \$3.00
english breakfast, earl grey,
green, camomile, peppermint,
raspberry, lemon ginger

phoenix organic juice \$4.00
orange, apple & mango
apple
feijoa & apple
guava & apple
apple & pomegranate
sparkling feijoa
sparkling cranberry & lime
lemonade

charlie's juice \$4.00
orange
spirulina

coca-cola, original & diet \$3.00

bundaberg ginger beer, original & \$4.00
diet

v energy drink \$4.00

charlie's mineral water \$2.50

phoenix sparkling water \$3.00

ORION
CAFE

LEGO BREAKFAST

build it yourself - Each item \$4.00

Grain

porridge
roasted muesli
pancakes
crumpets

Farm

free range eggs - any style
honey cured streaky bacon
smoked trevally hash
home smoked salmon
kransky or bratwurst sausages

Bread

five grain
ciabatta
gluten free
white
croissants

Garden

slow roasted vine tomatoes
balsamic marinated mushrooms
wilted leafy greens
seasonal fresh fruit
caramelised bananas
oven baked potato wedges

Orion's Homemade Condiments

tomato relish
rocket pesto
onion marmalade
hollandaise sauce
whole grain mustard
berry compote
maple syrup
vanilla bean yoghurt

LUNCH

soup of the day w warm crusty bread	\$8.50
croque monsieur w champagne ham, gruyere, mustard and aioli on toasted bread	\$10.50
lemon, mint and pea risotto w a petit garden salad	\$13.50
warm ham hock salad w baby spinach, butter beans and shallot agrodolce	\$13.50
kimbal's salad w whatever is good today, the chef's creation	\$13.50
chicken parmigiano w potato wedges and green salad	\$14.00
smoked trevally caesar salad w cos and poached egg	\$14.00
succulent lamb w du puy lentils and olive & cherry tomato salad	\$15.00
open scotch fillet steak sandwich w roasted vine tomatoes, rocket, mustard and aioli	\$15.50



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