

Lunch (from 10AM)

Burgers or Brown rice

Served on your favorite Turkish Bun served with beer battered chips,

Add/Swap:

- Gluten free bread \$2 (served with a sweet potato wedge)
- Swap chips to sweet potato wedges with your choice of dipping sauce \$2
- Don't want your burger in a bun? Have it on a bed of brown rice instead of no extra charge!

Vegetarian Burgers

Rookie \$14.95 (Gluten Free Option; Vegetarian; Vegan)

Spiced potato fritter, slaw tossed in beetroot labneh and Japanese mayo, smashed avocado, and tomato relish.

Swap:

- Have no mayo and beetroot labneh to make it **Vegan**

White Hunter \$14.95 (Gluten Free Option; Vegan; Vegetarian)

Vegan chorizo, zucchini ribbons, roasted capsicum, cashew cream, tomato, Kalamata olives, baby spinach, and Dijon mustard and apple cider vinegar sauce

Casper \$14.95 (Gluten Free Option; Vegetarian)

Sweet potato and fenugreek fritter, tahini, avocado, zucchini ribbons, sliced beetroot, carrot and Wasabi turmeric mayo.

Swap:

Chicken

City Heat \$15.50 (Gluten Free Option)

Dukkah crusted chicken breast, Spanish ham, Jalapenos, sweet pickled onions, sundried tomato, Kenilworth Cheddar, rocket, burger relish and Japanese mayo

Tight Rope \$15.50 (Gluten Free Option)

Grilled chicken breast, halloumi, avocado, tomato, rocket, caramelized onion and Caesar dressing

Sudden Impact \$15.50

Chicken schnitzel, Spanish ham, fried egg, mozzarella cheese, grilled capsicum, mixed greens, onion jam and cocktail sauce

Firefox \$15.50 (Gluten Free Option)

Grilled tandoori chicken, grilled pineapple, tahini, kimchi-kraut, tomato, onion, mozzarella cheese, mixed green, and burger relish

Beef and Pork

Escape \$16.95 (Gluten Free Option)

Beef patty, Spanish ham, mushroom, grilled capsicum, Swiss cheese, spinach, tomato relish and BBQ sauce

Enforcer \$16.95 (Gluten Free Option)

Pulled beef brisket, beetroot labneh slaw, Swiss cheese, tomato relish and BBQ sauce

Outlaw \$16.95 (Gluten Free Option)

Glazed pork belly, roasted capsicum, jalapeños, kimchi-kraut, Spanish onion, cheddar cheese, and sweet and tangy date jam

Million Dollar Baby \$19.95 (Gluten Free Option)

Double beef patty, bacon, egg, griller capsicum, jalapenos, sweet pickle onion, double swiss cheese, tomato relish, onion jam and bbq sauce

Club Sandwich with Chips \$14.95

Grilled chicken breast, bacon, fried egg, avocado, mix salad, and BBQ sauce on Turkish bread

Salad and Meals

Thai Grilled Chicken Salad \$14.95 (Gluten Free Option)

Grilled chicken, rice noodles, coriander, basil, mint, crispy shallots, cashews, cream, almonds, cucumber, carrot, lettuce and purple cabbage in a Thai Nam Jim dressing

Butter Chicken \$15.95 (Gluten Free)

Served with grilled chicken breast, brown rice, and butter chicken sauce

Crispy Skin Salmon \$19.95 (Gluten Free Option)

(Cooked Medium otherwise stated) Rocket, basil, cherry tomatoes, olives, quinoa, cucumber, sautéed broccolini in a Thai Nam Jim dressing and homemade tartare with lemon wedge

Battered Fish and Chips \$15.95

Semolina crisp Barra fillet, mix leaf and almond salad with herb oil, house made tartare, and chips

4 hours pork belly \$15.95 (Gluten Free Option)

With beetroot, slaw, date, and pomegranate jam, ginger, and soy sauce dressing

Beef Brisket \$15.95 (Gluten Free Option)

With beetroot, slaw, Beetroot labneh, BBQ glaze and herb oil

Salt & Pepper Calamari \$15.95

Hand cut crispy piece of calamari with mix leaves and herb oil salad, drizzle of tartare, and sweet chili sauce with a lemon wedge

Caesar salad \$13.95 (Gluten Free Option)

Grilled tandoori chicken, crispy bacon, med poached egg, mozzarella cheese, mix leave salad, and home-made Caesar sauce

Homemade Quiche \$7.95

With:

- Chips and salad \$14.95

Homemade Pie \$7.95

With:

- Chips and salad \$14.95

Sides

Beer battered chips (Vegan; Vegetarian)

Small \$4.95; Large \$7.95

Sweet Potato Wedges (*Gluten Free Option; Vegan; Vegetarian*)

Small \$5.50; Large \$8.95

Halloumi Fries \$9.90 (*Gluten Free Option; Vegetarian*)

Served with beetroot labneh

Dark Greens \$8.90 (*Gluten Free Option; Vegan; Vegetarian*)

Broccolini, rocket, and spinach salad with herb oil and coriander cashew pesto

Kids Menu (*Served with Apple or Orange Juice*)

Bacon and egg \$8.95

One (1) bacon, one (1) fried egg, on 1 slice of white bread

Sausage and chips \$8.95

Serve of sausages and chips with tomato sauce

Nuggets and chips \$8.95

Serve of nuggets and chips with tomato sauce

Kids Ham Burger and Chips \$10.95

Beef patty, tasty cheese, mix leaves and tomato sauce on a slider

Kids waffles \$10.95

One (1) Belgian waffle, vanilla ice cream, mixed fresh berries, and chocolate fudge

Desserts (*more options in the cabinet*)

Belgian Chocolate Brownie \$9.95

With vanilla bean ice cream, chocolate fudge sauce, and whipped cream

Vanilla Yoghurt Panna Cotta \$9.95

With almond toffee, fresh berries topped with homemade berry coulis

Affogato \$9.95

With Kahlua, espresso, vanilla bean ice cream, and baked biscotti

Smoothie Bowls \$14.50 (*Vegan*)

Served in heart shaped bowls

Step 1 Choose your base

Crazy Banana

Banana, peanut butter, maca, and raw cacao blended with coconut milk, topped with chocolate sauce

Pina Colada

Banana, pineapple, mango, coconut protein powder with coconut milk topped with passionfruit pulp

Acai

Acai, banana, and natural protein powder blended with coconut milk

Step 2 Choose your toppings, all smoothie bowls are topped with fresh strawberries, fresh banana, and coconut flesh

Granola

Almonds, sunflower seeds, pepitas, cranberries, macadamia oil, prune juice and cinnamon

Flaked Quinoa Muesli (Gluten Free)

Rice puffs, almond, hazelnut, pecan, honey, raisin, dates, and coconut oil

Food Allergy Disclaimer

At Aarth, we make every attempt to identify ingredients that may cause an allergic reaction for those with food allergies. However, there is always risk of contamination as in our kitchen we use products such as milk, eggs, gluten, seafood, peanuts, other nuts, sesame seeds and capsicum. Although we have strict cross contamination policies, we cannot guarantee a total absence of these products in any of our cuisine's, meat, carb, or vegetable. Customers with food allergies must be aware of this risk. Aarth will not assume any liability for adverse reactions from the food consumed, or items one may come in contact with whilst eating any of our meals or itemised food sources.

Drinks

Cold Pressed Fresh Juice \$7 (available till 3:30PM)

Why Cold Press? Cold pressed juice can help ease the strain of detoxification on your body. They're chock full of nutrients that are geared towards fighting toxins and boosting immunity and health. Cold pressed juice is so potent and instantaneous because it lacks the fibrous pulp of the whole fruits and vegetables. Since the body doesn't have to break the fiber down in the digestive system before being able to be used, cold pressed juice is like a lightning bolt to the system.

Orange, Apple, Pineapple

Green Fist

Apple, Ginger, Lemon, Celery

Witches

Orange, carrot, beetroot, lemon & ginger

Play Misty

Orange, passionfruit, pineapple

C O L A

Carrot, orange, lemon, apple

Coffee, Tea, Milkshakes, Cold drinks

Coffee - Bistro Cup \$4; Mug \$5

- One Plus One \$6.50 (one espresso and one flat white)
- Espresso \$3.00
- Doppio, Piccolo, Short Macchiato, Long black \$4

Specialty Brew made on feature single origin

Cold Drip, Batch Brew, Pour Over \$5.50

Aarth's Bottle Cold Brew \$5

Milk or Black

Syrups \$.70

Caramel, Hazelnut, Vanilla, and Chai

Alternative Milk \$.70

Milk Lab (Almond Lab), Bonsoy, Fresh Norco (Lactose Free), Maca Milk, and Milk Lab Coconut

Pot of Tea for 1 \$4.50

English Breakfast, Earl Grey, Peppermint, Chamomile, Chai, Jasmine Green, Sencha Green, and Lemongrass and Ginger

Sparkling Coffee \$5.50

Aarth's special cold brew, with cane syrup, soda water, lemon zest

Iced Coffee \$5.50

Coffee, ice cream, vanilla syrup, cow's milk, whipped cream, wafer

Iced Chocolate \$5.50

Ice cream, chocolate sauce, cow's milk, whipped cream, wafer

Iced Mocha \$5.50

Coffee, chocolate sauce, cow's milk, whipped cream, wafer

Iced Latte \$5.50

Coffee poured over ice and cow's milk

Milkshakes \$5.95 (3 scoops of ice-cream)

Chocolate, Caramel, Strawberry, Vanilla, Carmel, Lime

Thickshake \$7.50 (6 Scoops of ice-cream)

Chocolate, Caramel, Strawberry, Vanilla, Carmel, Lime

Juice from the bottle \$4

Orange, Apple

Soft Drinks

- Lemonade, Pepsi Max, \$4.50
- Lemon Lime Bitter \$4.95,
- Organic Kombucha Less than 1gmof sugar \$5.50 (Please ask the staff about the flavours)
- Sparkling water (True Lime Infused) \$5.50

Frappes (blended with ice and gluten free frappe powder)

Mocha Delight \$6.50

Chocolate sauce, shot of espresso

Icy Chai \$6.50

Chai powder

Cafenatic \$6.50

Double shot espresso and vanilla syrup

Smoothies

Bananarama \$7

Homemade natural yoghurt, ice cream, banana and vanilla syrup

Add:

- Shot of espresso \$1
- Dollop of peanut butter \$2

Missango \$7.50

Homemade natural yoghurt, ice cream, mango, and vanilla syrup

Berry Me \$7.50

Homemade natural yoghurt, ice cream, mixed berries, and vanilla syrup

Tropical Getaway \$7.50

Homemade natural yoghurt, tropical juice, mixed berries, ice cream, pineapple, and vanilla syrup

Toblerone \$8.50

Cow's milk, espresso, chocolate sauce, honey, hazelnut syrup and vanilla ice cream

Add:

- Dollop of Nutella \$2

Snickers \$8.50

Coconut milk, raw cocoa, peanut butter, caramel sauce, and ice cream

Bar Menu

Red Wine: -

Tar Roses Shiraz

It's typical of the region showing black cherry and fennel aromas alongside a palate that's broad and savoury with hints of blood plum, liquorice and roasted beetroot. It's juicy, well balanced and full of fine tannins.

Glass 7.95 Bottle 34.95

Amelia Park Merlot

This classic red blend is an easy drinking style, made to be enjoyed now. It Has a rich bouquet of dark berries and mocha with a soft generous palate of red currants and plums.

7.95 31.95

Black Cottage Pinot Noir Marlborough NZ

With aromas of black cherry, violets, forest floor and caramelised sugar, the Palate has notes of black forest chocolate gateaux, cardamom, chai, pink peppercorns and a touch of iodine. Underlying cranberry flavours are supported by a waxy mouthfeel and juicy finish.

7.95 35.95

White Wine: -

Tai Nui – Sauvignon Blanc Marlborough NZ

The rich and intense palate structure is full of juicy flavours of grapefruit, white stone fruit and lemongrass leading to a lengthy and mouth-watering finale.

6.95 33.95

Endless Pinot Grigio Victoria

The pale green hue reveals a lifted nose of pear, stone fruit and honeysuckle. Crisp and medium-bodied, the flavours of quince and spice are framed by clean Citrus acidity, A fine jewel indeed.

7.95 35.95

Fat Bastard Chardonnay California

It is a rich and full-bodied Chardy, full of fruit, a delicious oakiness and a whole lot of fat - the complimentary kind, not the nutritional.

7.95 35.95

Cake wine: -

Black Cottage Rose Marlborough NZ

An attractive, fresh and stylish New Zealand Rose, full of crushed strawberries And a dusting of icing sugar. The finish is dry and silky with a lick of salt.

7.95 35.95

Mojo Moscato

Fresh and floral aromas of exotic musk and lemon blossom flow off the elegant nose, fusing with hints of Turkish delight. This refreshing drink is an ideal summer aperitif.

7.95 35.95

Cocktails: -

Mojito White rum, Cointreau, soda water, lime wedge, mint.

10.95

LBC coconut cream, vanilla vodka, coconut rum, lime juice, mint.

10.95

Espresso coffee short, Kahlua, baileys, vodka.

10.95

Peartini mix vodka, pear brandy, cinnamon sugar, lime wedge.

10.95

Blue Monday Mix vodka, Cointreau, blur curacao

10.95

Beer & Ciders:-

James Boag Light 6.95

Corona 6.95

Stone & wood 8.95

Hahn super dry 6.95

Asahi 6.95

Peroni 6.95

S. bow Apple Cider 6.95

S.bow Pear Cider 6.95

Spirits: - Add \$1 extra for mixer

Absolute Vodka 8.00

Smirnoff Vodka 6.95

Bombay Eng. Gin 7.00

Bacardi Rum 7.00

Bundaberg Rum 7.00

Blue repo Tequila 8.00

J/w Red Label 6.00

J/w Black Label 8.00

Glenfiddich Sco 8.95

Jack Daniels Bour. 8.00

Baileys Irish 8.00

Cointreau France 8.00

Kahlua USA 8.00

Pear brandy Germ. 8.95

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