

BREAKFAST MENU TILL 12 NOON

eggs on toast GFO*

free range eggs w tomato relish + toasted sourdough 14
add trunkey creek bacon (two rashers) 21

bacon + egg roll GFO*

toasted potato bun w egg, bacon + tomato relish 14
add cheese + spinach 16

eggs benedict GFO*

free range poached eggs + hollandaise on sourdough 18
w spinach 18
w grilled ham 18
w trunkey creek bacon 23

brekkie burrito

scrambled eggs, potato rosti, cheddar, avocado salsa 22
+ caramelised onions
add trunkey creek bacon (one rasher) 25

potato rosti GF*

housemade potato rostis w free range poached eggs, 16
herb + endive salad, baby capers + hollandaise
add tasmanian smoked salmon 24

smashed avocado GFO*

smashed avocado on slice of rye with radish, 19
sprouts, fetta, za'atar + free range poached egg

ADD SOMETHING ELSE

two free range eggs, buttered mushrooms, roast tomato, 6
spinach, avocado, fetta, haloumi, potato rostis

trunkey creek bacon - two rashers, chorizo 7

tasmanian smoked salmon 8

hollandaise, sriracha hot sauce, tomato relish 3

peanut butter, vegemite, marmalade, berry jam, honey 2

shakshuka GFO*

free range poached eggs in spiced tomato, chorizo and 25
capsicum sauce w crumbled fetta + toasted turkish

chilli eggs

scrambled eggs, garlic yoghurt, roasted chilli cherry 19
tomatoes, baby spinach + seed dukkah on toasted croissant

buttermilk pancakes GFO/DFO*

buttermilk pancakes w caramel creme patissiere 19
+ gingerbread crumble
add vanilla ice cream 21

porridge

rolled oat porridge w hibiscus + ginger poached pear, 19
vanilla honey yoghurt + pistachio

middle eastern fruit toast w butter GFO*

one slice 5
two slices 9

toasted banana bread w butter

one slice w butter 9

ham + cheese croissant

toasted croissant w grilled ham + gruyere cheese 11

toast - two slices GFO*

sourdough, turkish, rye, white 6
gluten free 7

10% WEEKEND SURCHARGE APPLIES

Menu accompaniments may change to reflect seasonal availabilities.

GF = gluten free | GFO = gluten free option | DF = dairy free | DFO = dairy free option | VO = vegan option

Please be aware that The Hub kitchen is not a gluten free kitchen, cross contamination may occur.

** Patrons with severe allergies should consult our waitstaff for suitable options.*



LUNCH MENU NOON - CLOSE

blt GFO*

trunkey creek bacon, lettuce, tomato
on toasted turkish w chips + aioli

tasmanian smoked salmon bruschetta GFO*

tasmanian smoked salmon on rye
w horseradish creme fraiche, rocket, red onion,
tomato + caper salsa

roasted pumpkin bruschetta GFO*

roasted pumpkin hummus on rye
w baby beets, balsamic, goat's curd + hazelnut dukkha

toasted brisket sandwich GFO*

salt cured brisket sandwich on rye
w swiss cheese, dill kraut, cucumber + russian dressing

beef burger GFO*

beef patty (150g) on toasted potato bun
w smoked cheddar, onion jam, dill pickles, dijonnaise,
tomato, lettuce w chips + aioli

add bacon

sweet potato + pear salad GF/VO*

roasted sweet potato, fresh pear, fetta, walnuts, cranberries,
spinach w honey balsamic dressing

add grilled chicken

middle eastern salad bowl GF/VO*

22 spice roasted cauliflower, garlic labneh, braised lentils,
gem lettuce + sumac

add lamb kofta 27

25 chicken enchilada

chicken enchilada w manchego cheese, avocado cream,
pico de gallo + fried potato salad 29

17 lamb + apricot tagine

north african spiced lamb + apricot tagine
w cous cous + toasted almonds 30

18 bowl of chips w aioli GF/DF*

9

WEEKLY SPECIALS

see specials board

27

30

22

27

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KID'S MENU

BREAKFAST TILL 12 NOON

kid's pancakes w maple syrup + seasonal fruit	11
kid's brekkie w egg, bacon, white toast + tomato sauce	11
kid's bacon + egg roll w sauce	12
kid's porridge w banana + honey	11

LUNCH NOON - CLOSE

vegemite sandwich	4
peanut butter + jam sandwich	4
kid's ham, cheese, tomato toastie	10
kid's melt w ham, cheese + tomato	7
kid's cheeseburger w beef patty (100g), tasty cheese, lettuce, tomato sauce w chips + tomato sauce	16
mini BLT wrap w chips	10
chicken schnitzel w chips, salad + tomato sauce	14
bowl of chips w tomato sauce	6

GF options available - please consult our waitstaff

COLD DRINKS

chocolate milk	4
strawberry milk	4
kid's iced choc	5
small orange juice	4
small apple juice	4

HOT DRINKS

hot chocolate	4
babyccino	2
kid's chai latte	4

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ESPRESSO BAR

JUICES + SOFT DRINKS

- cranberry, apple, orange or guava juice
- house squeezed juice of the week
- coke, coke no sugar, san pellegrino sparkling water
- san pellegrino chinotto (lemon),
san pellegrino aranciata rossa (blood orange),
saba ginger beer, saba raspberry kombucha
- housemade lemongrass, cranberry + ginger iced tea

COLD DRINKS

- iced long black
- iced coffee w ice + milk
- iced chai w ice + milk
- iced coffee w icecream + milk
- iced mocha w icecream + milk
- iced chocolate w icecream + milk
- milkshakes
chocolate, strawberry, vanilla, caramel

iced coffees are made on cold brew unless espresso requested

HOT COFFEE + CHOCOLATE

- 6.5 short black, piccolo, macchiato 3.5
- 8 flat white, cappuccino, café latte, mocha, hot chocolate, chai latte small 5 / large 5.5
- 6 turmeric latte
- 7 DR34 - HUB signature coffee double ristretto latte 3/4 filled 5.5
- 7 belgian hot chocolate small 6 / large 7

OPTIONS

- 5 extra shot 0.5
- 5 microlot 0.5
- 6 soy / almond / oat / lactose free milk 1
- 7 syrups (*vanilla or caramel*) 0.5

TEA

- 7.5 english breakfast, russian caravan, french earl grey, earl grey, spiced chai, black vanilla, copenhagen blend, jasmine green, gunpowder green, lemongrass, turkish apple, peppermint, organic rooibos, chamomile 5.5

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WINE + BEER

WINES from See Saw (Orange region)

whites	pinot gris chardonnay	bottle 35 glass - 10
sparkling	prosecco	
pinks	rose	
reds	shiraz* pinot noir*	bottle 35 glass - 12

**red wines only available by the glass seasonally.*

BEER

james boag's premium light	7
reckless brewing co. pale ale	9
stone & wood pacific ale	9
great northern mid-strength	7

ALSO

mimosa - prosecco w orange or guava	10
small acres apple cider (alcoholic)	8.5
buderim ginger beer (alcoholic)	8.5
stone pine dry gin + tonic w mint + lime	10
stone pine native citrus vodka + soda w lime	10

DESSERT

amaretti GF/DF*	5
chocolate brownie GF*	5.5
trail cookie	5.5
affogato GF*	
two scoops ice cream w two shots of espresso	6
add Frangelico	14
mini basque cheesecake w burnt orange syrup GF*	8

DESSERT OF THE WEEK

see specials board

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