BREAKFAST MENU TILL 11:45AM

Eggs on Toast GFO*
Free range eggs, tomato relish + toasted sourdough 14
Add Trunkey Creek bacon (two rashers) 22

Bacon + Egg Roll GFO*
Toasted damper roll w/ one egg, bacon, spinach, swiss cheese + sauce or tomato relish 16

Eggs Benedict GFO*
Poached free range eggs + hollandaise on english muffin
w/ spinach 18
w/ grilled ham 20
w/ Trunkey Creek bacon 24
w/ Tasmanian smoked salmon 26

Spiced Middle Eastern Eggplant GFO*
Spiced eggplant chutney w/ chorizo, poached eggs + harissa dressing on sourdough 28

Sweet Corn Fritters GF*
Sweet corn fritters w/ poached eggs, lime yoghurt, kasundi 26

Breakfast Burger GFO*
Pork-fennel patty, fried egg, hash brown, mixed lettuce, swiss cheese + chipotle mayonnaise on a toasted damper roll 25

Fried Potato Hash GFO*
House made potato hash w/ garlic labneh, Trunkey Creek bacon, blistered truss tomato + crispy chilli oil 26

ADD SOMETHING ELSE

Peanut butter, vegemite, marmalade, berry jam, honey 2
Hollandaise, tomato relish, free range egg 3
Chilli jam, hash browns 5
Grilled field mushroom, roast tomato, spinach, avocado, halloumi, fetta 6
Trunkey Creek bacon – two rashers, Trunkey Creek chorizo 8
Tasmanian smoked salmon 8

Roast Tomato Bruschetta GFO*
Oven-roasted Roma tomatoes, bocconcini, almond-basil pesto + balsamic reduction on sourdough 23

Smashed Avocado GFO*
Smashed avocado, w/ whipped danish fetta pickled radish + dukkah on sourdough 20
add poached egg 23
add Tasmanian smoked salmon 28

Buttermilk Pancakes GFO/DFO*
Buttermilk pancakes w/ strawberry compote white chocolate macadamia crumble + ice cream 24

Apple Bircher
Apple + vanilla Bircher, hazelnut granola, blackberry compote + seasonal fruit 22

Orange and Apple Muesli GF*
Dried orange + apple muesli, strawberry yoghurt + seasonal fruit 18

Middle Eastern Fruit Toast w Butter GFO*
One slice 5
Two slices 9

Toasted Banana Bread w Butter
One slice w/ butter 10

Ham + Cheese Croissant
Toasted croissant w/ grilled ham + swiss cheese 11

Toast - Two Slices GFO*
Sourdough, Turkish, White 6
Gluten free 7

To ensure our chefs maintain the quality of each dish, we kindly request minimising alterations to the menu.

10% WEEKEND SURCHARGE APPLIES

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

Please be aware that The Hub kitchen is not a gluten free kitchen, cross contamination may occur.
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THE HUB ESPRESSO BAR + EATERY

LUNCH MENU NOON - CLOSE

BLT GFO*
Trunkey Creek bacon, lettuce, tomato on toasted turkish w/ chips + aioli 22

Korean Fried Chicken Salad GF*
Fried chicken thigh w/ jasmine rice, cucumber & carrot salad, kimchi, fried egg + gochujang dressing 28

Beef Burger GFO*
Beef patty w/ lettuce, tomato, swiss cheese, caramelised onion + aioli on a toasted damper roll w/ chips 27

Pan-fried Barramundi GFO*
Pan-fried barramundi w/ lemongrass curry, thai basil, coriander, cashews, fried shallots, bean sprouts, chilli + jasmine rice 30

Grilled Lamb Backstrap
Grilled lamb backstrap w/ couscous salad, toasted pistachios, eggplant chutney + coriander yoghurt 38

Prawn & Chorizo Linguine
Linguine w/ Trunkey Creek chorizo, prawns, spinach, parmesan + Neapolitan sauce 28

Arancini
Mushroom + basil arancini w/ herb yoghurt + prosciutto salad 25

Warm Butternut Pumpkin Salad GF*
Roasted butternut pumpkin w/ beetroot hummus cashew nuts, tzatziki + pomegranate molasses 22
Add: grilled chicken 28

Smoked Salmon Salad GF*
Smoked salmon w/ avocado, pickled onion, roast beetroot, mixed leaves, pistachio nuts + orange dressing 27

Roasted Tomato Bruschetta GFO*
Oven-roasted Roma tomatoes, bocconcini, almond-basil pesto + balsamic reduction on toasted sourdough 23

Romesco Bruschetta GFO*
Marinated zucchini, romesco, prosciutto, goat's cheese, almond-basil pesto on toasted sourdough 24

Bowl of Chips w/ Aioli GF/DF* 10

Ham & Cheese Toastie
Ham, Swiss cheese, tomato relish on thick white toast 14

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THE HUB ESPRESSO BAR + EATERY

ESPRESSO BAR

JUICES + SOFT DRINKS

Cranberry, apple, orange or guava juice	6.5
House squeezed juice of the week	8
Coke, coke no sugar, lemonade, san pellegrino sparkling water	6
San pellegrino aranciata rossa (blood orange), saba ginger beer, saba raspberry kombucha	7
Housemade lemongrass, cranberry + ginger iced tea	7

COLD DRINKS

Iced long black	5.5
Iced coffee w/ ice + milk Iced chai w/ ice + milk	7
Iced coffee w/ icecream + milk Iced mocha w/ icecream + milk Iced chocolate w/ icecream + milk	8
Iced matcha w/ ice + strawberry	8.5
Milkshakes *chocolate, strawberry, vanilla, caramel*	7.5

Iced coffees are made on cold brew unless espresso requested

HOT COFFEE + CHOCOLATE

Short black	4
Piccolo, macchiato	4.5
Flat white, cappuccino, café latte, mocha, hot chocolate, chai latte turmeric latte, matcha latte	small 5.5 / large 6
DR34 – HUB signature coffee double ristretto latte 3/4 filled	6
Belgian hot chocolate	small 6.5 / large 7.5

OPTIONS

Extra shot	0.5
Single origin	0.5
Soy / almond / oat / lactose free milk	1
Syrups *(vanilla or caramel)*	1

TEA

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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THE HUB
ESPRESSO BAR + EATERY

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ESPRESSO BAR + EATERY

WINE + BEER

WINES from See Saw (Orange region)

Whites	pinot gris chardonnay	bottle - 36 | glass - 11
Sparkling	prosecco	
Pinks	rose	
Reds	shiraz* pinot noir*	bottle - 36 | glass - 11

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

BEER

James Boag's premium light	7
Reckless Brewing Co. pale ale	10
Stone & Wood pacific ale	9
Great Northern mid-strength	7

ALSO

Mimosa – prosecco w/ orange or guava	11
Small Acres apple cider (alcoholic)	9
Buderim ginger beer (alcoholic)	10
Stone Pine dry gin + tonic w/ mint + lime	12
Stone Pine native citrus vodka + soda w/ lime	12

DESSERT

Amaretti *GF/DF**	5
Chocolate brownie *GF**	6
Trail cookie	6
Affogato *GF**	
two scoops ice cream w two shots of espresso	8
add Frangelico	14

DESSERT OF THE WEEK

See specials board

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THE HUB
ESPRESSO BAR + EATERY

KID'S MENU

BREAKFAST TILL 11:45 AM

Pancake w/ maple syrup, seasonal fruit + icecream	11
Brekkie w/ egg, bacon, white toast + tomato sauce	11
Bacon + egg roll w/ sauce	12
Muesli w/ fruit + honey	11
Bircher w/ seasonal fruit	11

LUNCH NOON - CLOSE

Vegemite sandwich	5
Peanut butter + jam sandwich	5
Ham, cheese, tomato toastie	10
Chicken tenders w/ chips + tomato sauce	10
BLT w/ chips	10
Bowl of chips w tomato sauce	6

GF options available - please consult our waitstaff

COLD DRINKS

Chocolate milk	5
Strawberry milk	5
Iced choclate	5
Small orange juice	5
Small apple juice	5

HOT DRINKS

Hot chocolate	5
Babyccino	2
Chai latte	4

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