

EGGS YOUR WAY [GFO]

Poached, scrambled or fried eggs on sourdough

SENIOR BENEDICTO [GFO]

Eggs Benedict with leg ham OR bacon OR corned beef, soft poached eggs on toasted ciabatta with chef's hollandaise

GRANOLA NEVERLAND

With peach compote, bananas, blueberries, shaved toasted coconut flakes & your choice of milk

+ Vanilla yoghurt \$4

MAGICAL BEANS [GFO]

Housemade baked beans topped with an egg & oven baked, garnished with Persian feta and parsley, served with toasted sourdough

CHILLI SCRAMBLE [GFO]

Sliced Hungarian salami with Persian feta, red onion, tomato, coriander, chilli flakes & garlic, Kasuni sauce, served with toasted sourdough

SOUTHERN FRITTERS [VGO]

Corn fritters & smashed avo on a bed of roquette, kasundi & tahini labna

+ Poached egg \$6

+ Bacon \$7

SMASHED AVO [GFO]

On toasted sourdough with Persian feta, mushrooms, walnuts, cherry tomatoes, beetroot & radish

BUFFALO BRUSCHETTA [GFO]

Buffalo mozzarella with tomato and basil on garlic-rubbed toasted sourdough

PANCAKES

Too pancakes with ice cream, blueberries & maple

+ Extra scoop ice-cream \$3

+ Bacon \$7

FRUITASTIC TOAST [VGO]

Toasted sourdough fruit loaf w jam & butter OR labna [Ask about our jam of the week]

TOASTED BANANA BREAD WITH BUTTER

Gluten-free bread +2 | Gluten-free roll +4

Please note - no split bills during busy periods | 20% surcharge applies on public holidays

15

23

19

23

26

20

23

22

23

12

5

ALL DAY

SMOKED SALMON ROLL [GFO]

With roquette, avocado, Persian feta & honey mustard mayonnaise on a toasted Turkish roll

BACON & EGG ROLL/SANDWICH/WRAP [GFO]

With Swiss cheese, roquette & tomato relish on a Turkish roll, sourdough sandwich or pita wrap

TOASTIES**DOUBLE CHEESE****CHEESE, TOMATO, SPINACH****HAM OR SALAMI WITH CHEESE****HAM, CHEESE & TOMATO****EXTRAS** price per item**POACHED OR FRIED EGG****SOURDOUGH TOAST [1PC]****BACON | HALOUMI | BAKED BEANS****NZ SMOKED SALMON****FETA | AVOCADO | MUSHROOMS****SPINACH | TOMATO****HOUSE HASH BROWN****HOLLANDAISE****KIDS** under 12 years**LITTLE EGGS YOUR WAY [GFO]****PIKELETS** with ice cream, maple & banana slices**TOAST WITH SPREADS [Vegemite\jam\P/B]****TOASTED CHEESE SANDWICH**

+ Ham \$2

CHICKEN STRIPS & FRIES**FISH WITH FRIES****HAM & CHEESE PITA PIZZA****KIDS FRIES**

19

19

12

13

13

14

6ea

4

7ea

8

6ea

5ea

5

5

9

12

7

7

12

13

14

7

7

THE REUBENATOR

Corned beef toasted sandwich with sauerkraut, Swiss cheese, pickles, Russian dressing & fries

THE GRAND SANDWICH

Marinated chicken breast fillet toasted sandwich with bacon, Swiss cheese, lettuce, tomato & mayo, served with fries

BEEF ME UP! [GFO]

Grilled Aussie beef burger with bacon, lettuce, tomato, pickle, caramelised onion, Russian aioli & mozzarella cheese on a toasted ciabatta with fries

FALAFEL POWER! [VGO]

House made falafel patties, beetroot hummus, labna, pickles, warm flat bread & tabouleh with sliced vine ripened tomato & house marinated olives

MIDDLE EASTERN PITA WRAP

House made falafels, tomato, beetroot hummus, labna & pickled cabbage with fries

CALAMARI SALAD

Seasoned salt & pepper calamari with mixed lettuce, cherry tomato & red onion, served with a side of aioli & lemon

LOVE A LAMB SALAD! [GFO]

Slow-cooked pulled lamb shoulder on mixed lettuce, red onion, pickled cabbage & roasted capsicum with vinaigrette, toasted almond flakes & tahini labna & pomegranate molasses

BROCCOLI SALAD [GFO]

Sautéed broccoli florets, toasted almond flakes, roasted pumpkin, fried chickpeas, beetroot hummus, cherry tomato, red onion & mixed lettuce

PASTA WITH LOVE

Prawn linguini pasta cooked with your choice of Napoli, creamy or stock base, with cherry tomatoes, spring onion and parmesan

ALOTTA FRIES WITH KETCHUP [VGO]

28

27

27.5

27.5

23

26

28

27

28

15

[GFO] Gluten-free option | [VGO] Vegan option | [V] Vegetarian | [VG] Vegan

LATTE CAPPUCCINO FLAT WHITE	4.6
MOCHA	4.8
SHORT BLACK LONG BLACK DOUBLE ESPRESSO MACCHIATO PICCOLO	4.3
MAGIC	5
COLD DRIP COFFEE	7
COLD BREW COFFEE	7
HOT CHOCOLATE	4.7
WHITE HOT CHOCOLATE	4.9
MATCHA TUMERIC LATTE	5.1
CHAI LATTE	5
DIRTY CHAI	5.1
BONSOY ZYMIL LACTOSE-FREE MILKLAB ALMOND MILKLAB COCONUT ALT. MILK CO. OAT	80c
EXTRA SHOT [STRONG]	70c
DECAF	50c
MUG	1
HONEY	60c
SYRUPS - Hazelnut Caramel Vanilla	80c
LOOSE LEAF TEAS	5.1
<i>Pot of "Ceylon Tea Bush" tea</i>	
Earl Grey English breakfast Green tea	
Smooth Chai Chamomile & lemon [H]	
Super Mint [H] Lemongrass & rosehip [H]	
+ Honey 60c Ginger 60c	
BREWED WET CHAI	5.1 8.2
Glass OR Pot of brewed fresh chai leaves	
KIDS under 12 years	
BABYCHINO WITH MARSHMALLOWS	2.6
JUICE BOX	2.7
MILKSHAKE	4.8

[Chocolate|Strawberry|Vanilla|Caramel|Honeycomb]

DRINKS

ICED LONG BLACK	4.7
ICED LATTE	6.5
ICED COFFEE ICED MOCHA	7.5
ICED CHOCOLATE	9.1
ICED CHAI LATTE MATCHA LATTE	7.5
TUMERIC LATTE	
+ Ice cream \$3	
+ Alt milk 80c	
MILKSHAKE	6.4
Chocolate Strawberry Vanilla	
Caramel Honeycomb	
OREO MILKSHAKE	10.6
THICKSHAKE	10
Chocolate Coffee Strawberry Vanilla	
Caramel Honeycomb	
SMOOTHIES	9.9
Wildberry Banana Choc banana Mango	
HOUSEMADE ICE TEA	7.8
SAN PELLEGRINO SPARKLING WATER	
Glass 4.8 750mL Bottle 9.6	
SODA WATER TONIC WATER	5
COKE COKE NO SUGAR	5
BUNDABERG BREWED DRINKS	5
Traditional Lemonade Ginger Beer Blood Orange	
LEMON LIME BITTERS	6
FRESHLY SQUEEZED ORANGE JUICE	7.2
FRESHLY SQUEEZED JUICE	7.2
Orange, carrot, ginger Apple, carrot, giner	
BOTTLED PINEAPPLE JUICE	4.7

C2'S SUMMER SPRITZER	9	
Tonic water, orange slice & cold drip		
+ Gin \$6		
MYSTIC PARK SANGIOVESE ROSÉ	8.8 38	
[BAROSSA VALLEY SA 2023]		
WHITE	9 39	
Lawson's Dry Hills Sauvignon Blanc		
[Marlborough NZ 2021]		
Leftfield Pinot Gris [Hawke's Bay NZ 2020]		
Waterstone Bridge Reserve Chardonnay		
[Gapsted Wineries 2020]		
Sparkling - Tobacco Road Prosecco		
[King Valley VIC]		
RED	9	
Henrietta Shiraz [Heathcote, VIC 2021]		
Longhop Old Vine Cabernet Sauvignon		
[Adelaide Plains SA 2022]		
Power of One Shiraz [Adelaide Planes, SA 2021]		50
Tokar Estate Tempranillo [Y. Valley, VIC 2020]		47
Tokar Estate Pinot Noir [Coldstream, VIC 2019]		53
BEER		
Carlton Draught		8.1
Little Creatures Pale Ale		9.6
Cascade Light		7.6
Peroni		9.6
Corona		9.1
CIDER	10.1	
Somersby Apple		
Somersby Pear		
SPIRITS	9.5	
Jim Beam bourbon		Bundaberg Rum
Smirnoff vodka		Gordon's Dry Gin
St. Agnes brandy		Kahlua
Frangelico		Ouzo
Jack Daniel's whiskey		Baileys
Johnnie Walker Red		
scotch whiskey		

Please note - no split bills during busy periods | 20% surcharge applies on public holidays | [H] Herbal



Takeaway

available all day

Toasted Banana bread (buttered) \$5

Granola Neverland \$19

House-made with poached pear, blueberry compote, shaved toasted coconut flakes, fresh strawberries & your choice of milk

+ *Vanilla yoghurt* \$4

Egg & Bacon Turkish Roll / Sourdough Sandwich / Wrap \$14 (GFO)

Egg and bacon with Swiss cheese, roquette and tomato relish

TOASTIES ON SOURDOUGH

- **Double Cheese \$12**
- **Ham with Cheese \$13**
- **Salami with Cheese \$13**
- **Cheese, tomato, spinach \$13**
- **Ham, cheese, tomato \$14**

Smoked Salmon Roll \$17 (GFO)

Smoked salmon, roquette, avocado and Persian fetta with honey mustard mayonnaise on toasted round Turkish roll

Falafel wrap \$18.5

Pita bread wrap of house made falafels, thick sliced tomato, beetroot hummus, labna and pickled cabbage

Chicken wrap \$17

Marinated chicken with lettuce, tomato, pickled cabbage and chipotle mayo in pita

Pulled lamb wrap \$22

Slow cooked pulled lamb with lettuce, tomato, onions and tzatziki in pita

The Reubenator \$28

Corned beef toasted sandwich with sauerkraut, Swiss cheese, pickles, Russian dressing & fries

The grand sandwich \$27

Marinated chicken breast fillet toasted sandwich with bacon, Swiss cheese, lettuce, tomato & mayo, served with fries

Beef burger \$27.5 (GFO)

Grilled Aussie beef burger with bacon, lettuce, tomato, pickle, caramelised onion, Russian aioli & mozzarella cheese on a toasted ciabatta with fries

Calamari salad \$26

Seasoned salt & pepper calamari with mixed lettuce, cherry tomato and red onion, served with a side of aioli and lemon

Lamb salad \$28 (GFO)

Slow-cooked pulled lamb shoulder on mixed lettuce, red onion, pickled cabbage & roasted capsicum with vinaigrette, toasted almond flakes & tahini labna & pomegranate molasses

Fries with ketchup [VO] \$15

Gluten free roll + \$4

GF bread + \$2

* Please note – no split bills during busy periods
GFO (gluten-free option) | VO (vegan option)

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Chapter
Too





Takeaway Drinks

Latte / Cappuccino / Flat White \$4.6

Mocha \$4.8

Short Black / Long Black / Double Espresso \$4.3

Macchiato / Piccolo \$4.3

Magic \$5

Cold drip coffee \$7

Cold brew coffee \$7

Hot chocolate \$4.7

White hot chocolate \$4.9

Matcha or Turmeric latte \$5.1

Chai Latte \$5

Dirty Chai \$5.1

+ Large \$0.5

+ X-Large \$1.9

+ Bonsoy Soy / Zymil Lactose Free / Milk Lab Almond Milk / Milk Lab Coconut Milk / Alt Milk Co. Oat Milk \$0.8

+ Extra shot (strong) \$0.7

+ Honey \$0.6

+ Decaf \$0.5

+ Syrup – Hazelnut / Vanilla / Caramel \$0.8

Pot of “Ceylon Tea Bush” loose leaf tea \$5.1

Earl Grey / English Breakfast / Jasmine Green / Smooth Chai

+ Honey or Ginger \$0.6 each

Pot of herbal “Ceylon Tea Bush” loose leaf tea \$5.1

Chamomile & lemon / Super Mint / Lemongrass & rosehip

+ Honey or Ginger \$0.6 each

Brewed wet chai (fresh chai tea leaves)

Glass \$5.1 or Pot \$8.2

+ Bonsoy Soy / Zymil Lactose Free / Milk Lab Almond Milk / Milk Lab Coconut Milk / Alt Milk Co. Oat Milk \$0.8

Iced long black - Standard \$4.7 / Large \$5.7

Iced latte - Standard \$5 / Large \$6.5

Iced Coffee / Mocha \$7.5

Iced Chocolate \$9.1

Iced Chai / Matcha / Turmeric Latte \$7.5

+ Add ice cream \$3

+ Bonsoy Soy / Zymil Lactose Free / Milk Lab Almond Milk / Milk Lab Coconut Milk / Alt Milk Co. Oat Milk **\$0.8**

Milkshake \$6.4

Chocolate / Strawberry / Vanilla / Caramel / Honeycomb

Oreo Milkshake \$10.6

Thick shake \$10

Chocolate / Coffee / Strawberry / Vanilla / Caramel / Honeycomb

Smoothie \$9.9

Wildberry / Banana / Choc Banana / Mango

House made ice tea \$7.8

(Ask your waitperson)

Chapter Too’s Summer Spritzer \$9

(with tonic water, slice of orange & house brewed cold drip)

San Pellegrino Sparkling Water

\$4.8 glass / \$9.6 750mL bottle

Soda water OR Tonic water \$5

Soft Drinks (glass bottle) \$5

Coke / Coke No Sugar

Bundaberg brewed drinks \$5

Traditional Lemonade / Ginger Beer / Blood Orange (glass bottle)

Lemon Lime Bitters \$6

Freshly squeezed orange juice \$7.2

Freshly squeezed juice \$7.2

Orange, carrot, ginger

OR

Apple, carrot, ginger

Bottled pineapple juice \$4.7

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Chapter
Too

