

MENU

cold drinks

freshly squeezed OJ 7
fresh combo juice (*choose three ingredients*) 8
- carrot, apple, orange, pineapple, beetroot, celery, ginger, watermelon

smoothies 9
- mango madness (mango, lemon sorbet, apple, orange)
- blissful banana (banana, yoghurt, almonds, golden syrup)
- raspberry whip (raspberries, banana, yoghurt, honey, milk)

iced coffee / chocolate 7
milkshakes 7

Coke range of soft drinks 4
sparkling apple and strawberry (330ml) 4.5
sparkling / still mineral water (750ml) 8



vino & beer

wines by the glass 9
- Lambrook 'Spark' Sparkling Pinot Noir (Adelaide Hills)
- Finnis River Sparkling Pink Moscato (Currency Creek)
- Lambrook Sauvignon Blanc (Adelaide Hills)
- Grounded Cru Shiraz (McLaren Vale)

hot drinks

espresso (full range) 4 cup, 5 mug
- flat white, latte, cappuccino, piccolo, short black, mocha

hot chocolate 4 cup, 5 mug

loose-leaf tea 4 single pot, 6 double pot
- English Breakfast, Earl Grey, Green, chamomile, mint

alternative milks 1
- soy, almond, lactose free, coconut, oat

flavour shots 1
- caramel, vanilla, white chocolate or hazelnut

Affogato (18+) 15
- vanilla ice cream topped with espresso coffee and your choice of Frangelico, Kahlua, Baileys or Amaretto (gf)

Utopia's Devonshire Tea for One 12

Two fresh, fluffy scones with jam and cream, plus a single hot drink

beers and ciders 8
- James Boags Premium / Light, Pure Blonde, Corona, Coopers Pale Ale, Vale Ale, Hahn Super Dry, Pressmans Apple Cider

Looking for something special? Ask for our full wine and cocktail list...

all-day breakkie

the 'Big Gully' breakfast 25 (Big Vego and Big Vegan also available, add 2 for gf toast)
free range eggs as you like them, bacon, house-made chilli beetroot pickle, mini breakfast sausage, sauteed spinach, field mushrooms, grilled tomato, hash brown and toasted focaccia

Buddha bowl 18 (v,gf), 21 with two poached eggs
warm quinoa, toasted almonds, smashed avocado, chilli beetroot pickle, fetta, roast pumpkin and baby spinach

eggs benney 18 ham/bacon/mushroom, 20 smoked salmon
poached free range eggs, toasted focaccia, sauteed spinach and house-made hollandaise with your choice of protein

heavenly pancakes 18 (v)
fluffy vanilla pancakes topped with warm berry compote, sugar bark, cinnamon ice cream and whipped cream

avo smash 21 (v, add 2 for gf toast)
toasted sourdough topped with smashed avo, quinoa tabouli, beetroot hummus, fetta, dukkah and poached eggs

build-your-own brekkie

standard items 4 ea – 2 focaccia OR 2 sour dough OR 2 gluten free toast / 2 scrambled, fried OR poached eggs / grilled tomato / sauteed mushroom / sauteed spinach / 2 hash browns / hollandaise sauce / shaved ham / 2 mini breakfast sausages chilli / house-made beetroot pickle

deluxe items 6ea – bacon / smashed avo / smoked salmon / chorizo sausage / haloumi / marinated fetta

On the light side...

heavenly dip plate 15 for 1, 22 for 2 (v) (add 2 for gf toast)
Two homemade dips (beetroot hummus PLUS roast pumpkin, fetta & caramelised onion) with toasted sourdough, grissini & pickled veg

mushroom arancini 4 for 15, 8 for 25 (v)
on saffron aioli with grated parmesan cheese and grilled asparagus

Moroccan roasted cauliflower 17 (vegan, gf)
with homemade felafel, hummus, quinoa tabouli and minted coconut yoghurt

a bit on the side 12

Tuscan-style potatoes tossed in rosemary, garlic and sea salt (v,gf, df)

Roasted baby carrot and zucchini with fetta, pepita, baby leaves and lemon dressing (v,gf)

LET'S LUNCH

The main event

seared chicken skewer with zucchini and fetta fritter, minted coconut yoghurt and shaved cucumber salad 30

spanakopita filo parcel filled with spinach, dill and fetta, served with beetroot hummus and pickled vegetables 28 (v)

crisp-skinned barramundi on hand cut chips with broccolini, pickled radish, charred onion petals and roasted cherry tomato, topped with beetroot bearnaise 34 (gf)

braised lamb shoulder ragu on rigatoni with green olives and shaved parmesan 26

southern fried chicken burger on brioche bun with jack cheese, slaw, sriracha aioli and pickle, with fries and ketchup 28

HOW
sweet IT...IS

finish with a heavenly sweet plate! 15 for 1 | 25 for 2 | 48 for 4

Passionfruit macaron, banoffee caramel slice with toffee banana, tiny lemon curd tart, mini vanilla panna cotta topped with berry compote, strawberry mint sorbet and mini chocolate profiterole

GF sweet plates also available

Also available all day – affogato, freshly baked scones and a daily selection of slices from our kiosk. Ask us for details!

