



From our local produce, to our coffee supplier down the road, and to our amazing team, O'Hey Cafe is about keeping it real to ensure the right feels.

EGGS YOUR WAY 11

BREAD ^{G*} 7
Seeded or Sourdough, with condiments

RAISIN TOAST 8.5
Served with sweet, spiced ricotta whip.

EXTRAS

- Egg 2
- Toast 2
- Hollandaise 2
- Mushrooms 4
- Tomatoes 4
- Avocado 4
- Potato Hash 4
- Bacon 5
- Grilled Chicken 5
- Halloumi 5
- Sujuk 5
- Salmon 5
- Beef Rashers 5
- Shoestring Fries 9
- Sweet Potato Wedges 10

- ^{VE} Vegan
- ^G Gluten Free
- ^V Vegetarian
- ^{*} Option

ALL DAY MENU

CAULIFLOWER ^V 18.9
Twice cooked crispy cauliflower florets with cashew & chickpea cream, & parmesan crisps. + Halloumi 5

GARDEN ^{VE*G*V} 19.9
Purple cauliflower, sweet peas, broccoli & asparagus, pan-fried burnt sage butter, poached egg, avocado smash, spiced feta, & ricotta cream served on sourdough. + Halloumi 5 + Salmon 5

SMOOTHIE BOWL ^{VEG*V} 18.9
Raspberry, banana, rosewater & coconut frozen blend, topped with granola crumble, freeze dried berries, fresh raspberries & a frozen popsicle surprise!

CHILLI SCRAMBLE ^{VE*G*V} 18.9
Scrambled eggs with a house made tomato chilli sauce, feta, fresh chilli, spring onion & fried shallots on sourdough toast. + Sujuk 5 + Bacon 5

HOT CAKE ^V 20.9
Ricotta & orange cake, seasonal fruits, chewy watermelon meringue, banana butterscotch liquid, granola, mango sorbet, raspberry caviar, & a poached beurre bosc spiced pear.

FALAFEL BOWL ^V 20.9
Falafel, pumpkin hummus, fatoush salad, dukkah egg, pickled chilli, radish, crispy halloumi, marinated cauliflower, hung yoghurt, seasoned crispy mountain bread, & pomegranate seeds. + Sujuk 5

FULL BREKKIE ^{G*V*} 23
Eggs cooked your way with potato hash, blistered cherry tomatoes, mushrooms, sauteed kale, golden halloumi, & bacon on sourdough.

AVO ^{V*VE*G*} 19.9
Poached egg, minted smashed avo, with crumbled zaatar feta, pomegranate and tomato salad, drizzled with salsa verde, toasted pumpkin seeds, puffed grains, ruby red grapefruit, & topped with a lemon herb salad. + Halloumi 5 + Salmon 5

BRISKET ^{G*} 21.9
Hickory-smoked twice cooked beef brisket, poached egg & hollandaise over potato hash, served with pickle & cabbage slaw & charred corn.

SHANKLISH ^V 18.9
Hung yoghurt, poached egg, shanklish, spiced broad bean salad, crispy leek fries, & crumbled sumac on middle eastern zaatar flat bread.

FRENCH TOAST ^V 19.9
Brioche slices with vanilla custard, raspberry jam, peanut butter, berry pearls, caramelised bananas, topped with fresh berries.

FRITTER ^V 19.5
Zucchini, corn & halloumi fritter, with a mint cucumber salad, labneh, poached egg, chickpea chips & seasoned micro herbs. + Salmon 5 + Halloumi 5

GREEN SALAD ^{VE*V} 18.5
Combination of crispy kale, spinach, avocado, charred broccolini & asparagus, nut & seed beetroot granola, poached egg, & labneh.

SALAD ^{VE*G*V*} 18.5
Combination of fennel, orange, quinoa, dill, kale, green onions, pomegranates, grilled chicken, yoghurt, roasted pumpkin, drizzled with a zesty lemon & olive oil dressing.

TACOS ^{V*} 20
Crispy chicken bites, with a cucumber & red cabbage slaw, smokey chipotle, corn, fresh chillies, sour cream, & apple chips. + Avocado 4 + Charred corn 3

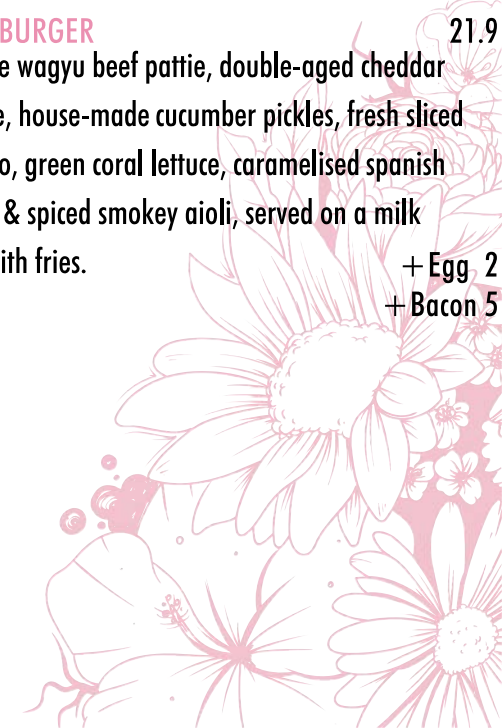
SALMON 23.4
Pan seared salmon, salad with roasted beetroot, ancient grains, rehydrated golden raisins, toasted walnuts, beetroot & kiwi hummus, mixed herbs, with a pistachio crumble.

POKE BOWL ^{VE*G} 20.5
Smoked salmon, avocado rosette, red cabbage, shredded carrot, salted edamame beans, pickled ginger & nori on an ancient grain salad, with a mint & coconut dressing. + Chicken 5

CHICKEN BURGER 21.9
Double stacked crispy chicken cooked in 11 spices with jalapeno spiced slaw & smokey sauce served on a milk bun with fries. + Cheese 2 + Pineapple 2

BEEF BURGER 21.9
Double wagyu beef pattie, double-aged cheddar cheese, house-made cucumber pickles, fresh sliced tomato, green coral lettuce, caramelised spanish onion & spiced smokey aioli, served on a milk bun with fries. + Egg 2 + Bacon 5

the way you make me feel



12% surcharge on public holidays. No split bills on weekends and public holidays. Not all ingredients are listed on dishes. Please advise us on any dietary requirements. No variations on weekends and public holidays.



DRINKS

COFFEE

Black	4
White	4
Cold Brew	4.5
Decaf	.5
Single Origin	.5
Dirty Coffee	6.5

Chai Latte	4.5
Hot Chocolate	4.5
Matcha Latte	4.5
Beetroot Latte	4.5
Tumeric Latte	4.5
Baby Chino	2

Iced Coffee (Served with whipped cream & Ice Cream)	6.5
Iced Chocolate (Served with whipped cream & Ice Cream)	6.5
Rose Water & Berry Iced Tea	6.5

Soy Milk	.5
Almond Milk	.5
Oat Milk	.5
Lactose free Milk	.5

TEA

English Breakfast	4.5
Earl Grey	4.5
Spring Green	4.5
Lemongrass & Ginger	4.5
Peppermint	4.5
Chamomile	4.5

SMOOTHIES

Mixed berry, maple, mint, banana, coconut water & chia seeds.	10
Peanut butter, bananas, dates, honey, almond milk & chocolate flakes.	10
Banana, honey, vanilla malt, whipped cream, topped with honeycomb.	10

FRESH JUICES

GREEN MACHINE	9
Apple, spinach, cucumber, mint celery & lime.	
MELLOW YELLOW	9
Pineapple, mango nectar, tumeric, orange & carrot.	
RUBY RED	9
Watermelon, apple, ginger & mint.	
ORANGE/APPLE	7

MILKSHAKES

Strawberry coconut	8
Chocolate oreo	8
Salted caramel	8

COLD DRINKS

Coke, Coke Zero, Fanta, Sprite, Solo	4.5
Kombucha Two Boys Brew	
Silk Road	6.5
French Kiss	6.5

Hepburn Springs

Organic Cola	4.5
Lemonade	4.5
Lemon	4.5

BAR

BEERS

Mountain Goat Summer Ale	9
Moon Dog Lager	9

MIXED DRINKS

Mimosa	14
Aperol Spritzer	14
Bloody Mary	14
Espresso Martini	14

WHITE WINE

Nugan Pinot Grigio King Valley	9.5 G
	36 B
Taylor Ferguson Brut 200ml	9.5
Taylor Ferguson Prosecco 200ml	9.5
Pasqua Rosato	9 G
	35 B

RED WINE

Vigna Pinot Noir	10.5 G
	39 B
Di Giorgio Cabernet Sauvignon 187ml	9.5

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