



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

<b>EGGS YOUR WAY</b>	11
<b>BREAD</b> <sup>G*</sup>	8
Seeded, or Sourdough, with condiments	
<b>RAISIN TOAST</b>	8.5
Served with sweet, spiced ricotta whip.	
<b>EXTRAS</b>	
Egg	2.5
Toast	2.5
Hollandaise	2
Mushrooms	4.5
Tomatoes	4
Avocado	4.5
Potato Hash	4.5
Bacon	5
Grilled Chicken	5
Halloumi	5
Sujuk	5
Smoked Salmon	6
Shoestring Fries	9
Sweet Potato Wedges	10

- <sup>VE</sup> Vegan
- <sup>G</sup> Gluten Free add \$1.50
- <sup>V</sup> Vegetarian
- <sup>\*</sup> Option

## ALL DAY MENU

<b>CHILLI SCRAMBLE</b> <sup>VE*</sup> <sup>G</sup> <sup>V</sup>	19.9
Scrambled eggs with a chipotle chilli, feta, fresh chilli, spring onion, & fried shallots on sourdough.	
+ Sujuk	5
+ Bacon	5
<b>AVO</b> <sup>VE*</sup> <sup>G</sup> <sup>V</sup>	19.9
Poached egg, crushed avocado, minted peas, snow pea tendrils, heirloom tomatoes, feta, mint, dill, pomegranate & dukkah on sourdough toast.	
+ Halloumi	5
+ Bacon	5
<b>THE BIRCHER</b> <sup>VE</sup> <sup>V</sup>	18.9
Chia seed apple bircher with coconut whip mango puree, crumbed macadamia, seasonal fruit, & tapioca crisp.	
<b>RASPBERRY SMOOTHIE BOWL</b> <sup>VE</sup> <sup>V</sup>	18.9
Raspberries, banana, dragon fruit, puffed grain granola, with a mango paddle pop, & seasonal fruits.	
<b>BAKED ZUCCHINI FRITTER</b> <sup>V</sup>	20.9
Zucchini, corn & halloumi fritter, with mint radish and zoodle slaw, pumpkin hummus, poached egg, and crispy spiced chickpeas.	
+ Salmon	5
+ Halloumi	5
<b>HOT CAKE</b> <sup>V</sup>	21.9
Ricotta and orange hot cake, seasonal fruits, banana butterscotch sauce, granola, mango sorbet, raspberry dust with a poached beurre bosc spiced pear.	
<b>CALAMARI SALAD</b>	22.9
Salt & pepper fried squid, with lemongrass, tomato chilli jam, fresh mango Asian salad, & crispy noodles.	
<b>SOUTHERN FRIED CHICKEN WAFFLES</b>	21.9
Twice cooked chicken breast with broccoli & rosemary infused maple syrup.	
<b>THE BIG O'HEY</b> <sup>G*</sup>	23.5
Eggs your way with potato hash, blistered cherry tomatoes, mushrooms, sauteed kale, golden halloumi & bacon on sourdough bread.	

<b>BRISKET</b> <sup>G*</sup> <b>Signature Dish</b>	22.9
Spiced smoked hollandaise over potato hash, a poached egg, hickory-smoked twice cooked brisket, pickle and cabbage slaw, served with charred corn.	
<b>POKE BOWL</b> <sup>VE*</sup> <sup>G</sup>	21.9
Smoked salmon, avocado rosette, red cabbage, shredded carrot, edamame beans, pickled ginger and nori, served on an ancient grain and snowpea tendrils salad, with a sweet dark soy dressing.	
<b>FALAFEL PLATE</b> <sup>V</sup>	20.9
Organic falafel, pumpkin hummus, fatoush salad, dukkah egg, pickled chilli, radish, crispy halloumi, labneh and pomegranate.	
+ Sujuk	5
<b>NASI GORENG</b>	19.9
Fried rice with roasted chicken, mixed asian greens, tossed in sesame oil & sweet dark soy topped with fried egg & shallots.	
<b>TACOS</b>	21
3 serves of crispy chicken bites with fresh chilli, spiced mango sauce, grated pecorino with black beans, corn & red cabbage slaw.	
+ Avocado	4
+ Charred Corn	4
<b>CHICKEN BURGER</b>	21.9
Double stacked crispy chicken cooked in 11 spices with jalapeno spiced slaw & smokey sauce served on a brioche bun with fries	
+ Cheese	2
+ Pineapple	2
<b>BEEF BURGER</b>	21.9
Double wagyu beef patty, double-aged cheddar cheese, house-made cucumber pickles, fresh sliced tomato, green coral lettuce, caramelised spanish onion & black garlic aioli sauce, served on a brioche bun with fries.	
+ Egg	2
+ Bacon	4

## KIDS

<b>NUTELLA WAFFLE</b> <sup>V</sup>	10.9
Belgium waffle with fresh strawberries, nutella ganache, marshmallows and ice cream.	
<b>CHEESEBURGER</b>	10.9
Beef patty, tomato sauce and cheese on a bun with fries.	
<b>CHICKEN &amp; CHIPS</b>	10.9
<b>EGGS ON TOAST</b> <sup>V</sup>	8

the way you make me feel

15% 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.





# Menu

## BEVERAGES

### COFFEE

	SMALL	LARGE
Espresso	4.2	
Long Black	4.3	4.7
Latte	4.3	4.7
Cappucino	4.3	4.7
Magic	4.3	
Cold Brew	4.3	4.7
Decaf	4.6	5
Loose Leaf Chai Latte	5.2	6
Hot Chocolate	4.8	5.5
Matcha Latte	4.8	5.5
Beetroot Latte	4.8	5.5
Tumeric Latte	4.8	5.5
Babychino		2
Iced Chocolate		8
Iced Coffee		8
Extra Shot		.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

### MILKSHAKES

Stawberry coconut	8.5
Chocolate oreo	8.5
Salted caramel	8.5

### COLD DRINKS

Coke/Coke Zero 375ml Can	4.5
Fanta 375ml Can	4.5
Lemonade 375ml Can	4.5
Lemon Squash 375ml Can	4.5
Emma & Toms Drinks	4.5

### SMOOTHIES

Berrylicious	10
Mixed berry, mint, banana, coconut milk & honey	
Bananarama	
Vanilla ice-cream, malt, frozen banana,whipped cream & vanilla syrup	
Peanut Butter	
Bananas, dates, honey, almond milk & peanut butter	
Mango	
Mango, banana, honey, coconut milk, & a dash of cherry syrup	

### FRESH DETOX JUICES

Green Machine	9
Apple, spinach, cucumber, mint, celery & lemon	
Mellow Yellow	
Pineapple, mango nectar, turmeric, orange & carrot	
Ruby Red	
Watermelon, apple, beetroot, ginger & mint	

### FRESHLY SQUEEZED JUICES

Apple	8.5
Orange	
Carrot	
Watermelon	

## THE BAR

### BEERS

Great Northern Brewing CO.	9
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### WHITE WINE

Taylor Ferguson Brut 200ml	10
Taylor Ferguson Prosecco 200ml	10

### RED WINE

DiGiorgio Cab Sav 187ml	10.5
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### COCKTAILS

Bloody Mary	13
Espresso Martini	
Mimosa	
Aperol Spritz	

### MOCKTAIL

Fruitylicious	11
Orange, apple, pineapple & raspberry	

