
NAUTI BUOY

SMALLER

SCRUMPETS.....	16
Seasonal jam & salted butter (V, VEO)	
EGGS YOUR WAY.....	17
Perrymans sourdough, poached, fried, scrambled (+2), chilli scramble (+4), seasonal relish (V)	
SWEET & SPICY.....	18
Roasted cherry tomato, focaccia, chilli honey, feta & pesto (V, GFO)	
TUNA MELT.....	19
Chilli tuna salad, sourdough & cheddar (GFO)	
OAT PORRIDGE.....	20
Rolled oats, rooibos poached rhubarb, whipped yoghurt & walnut praline(V, VEO)	
BLT.....	20
Brioche, shortcut bacon, lettuce, tomato, cheddar & whole egg mayo. Add fried egg & hash brown + 5 (GFO, VO, VEO)	

LARGER

HOMESTYLE HOTCAKES.....	24
Blueberry & ricotta triple stack, lemon butter & maple syrup (V)	
BENNY.....	25
Potato hash, poached eggs, hollandaise, chorizo jam, burnt honey radicchio & pickled fennel (GF, VO)	
CHICKEN SANDO.....	25
Rye bread, sesame crumbed chicken, chilli crisp, iceberg, pickled carrot, alfalfa & whole egg mayo (VO)	
FALAFEL PLATE.....	26
Homemade falafel, za'atar pita, cucumber & herb salad, yoghurt hummus & toasted seeds (V, GFO, VEO)	
Swap falafel for chicken skewer + 4	
STEAK & EGGS.....	30
Grain fed porterhouse 200g, fried eggs, crispy potato, salsa verde, pecorino aioli, rocket & lemon (GF)	

EXTRAS

GLUTEN FREE TOAST.....	2
NAUTI CHILLI PASTE.....	3
MARINATED FETA.....	4
GREEN KALE.....	4
RHODES EGGS.....	5
FRESH/ROASTED TOMATO.....	5
SMASHED AVOCADO.....	5
BUTTON MUSHROOMS.....	6
POTATO HASHBROWN (2).....	6
ADELAIDE HILLS SHORT CUT BACON.....	7
ADELAIDE HILLS CHORIZO.....	7

SIDES

SOURDOUGH TOAST.....	10
Salted butter / seasonal jam, vegemite or peanut butter (V, GFO, VEO)	
FRIES.....	12
Vinegar salt & lemon aioli (V)	
BAKED HALOUMI.....	16
Honey & za'atar (GF, V)	

Kitchen is open till 2pm

Customers please disclose any dietary requirements or allergies

GF = Gluten free, V = Vegetarian
VE = Vegan, O = Option

10% surcharge on weekends

COFFEE & TEA

Espresso / Piccolo / Macchiato	4.5
Latte / Flat White / Cappuccino	5.2 / 6.2
Long Black	5.2 / 6.2
Single Origin Batch Brew	5
Matcha / Chai	5.5 / 6.5
Belgian Hot Choc / Belgian Mocha	7 / 8
Iced Latte / Iced Long Black	6.2
Iced Matcha / Iced Chai	6.5

ALTERNATIVES & EXTRAS	+1
Oat, almond, soy, lactose free or coconut milk	
Vanilla, caramel, hazelnut syrup or extra shot of coffee	

TEA	6
English breakfast, earl grey, chamomile, green, peppermint	

MALT BLANC	9
Batch brew, choc malt cold foam, vanilla	

SEASONAL COLD FOAM ICED MATCHA	9
Seasonal flavours: mango or strawberry	

COLD BEVERAGES

SOFT DRINKS	5
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SEASONAL ICED TEA	8
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MILKSHAKES	9
Chocolate, vanilla, strawberry or caramel	

COLD PRESSED JUICES	9
Orange, watermelon, pineapple or apple (+1 mix)	

CHOC, BANANA & PB SMOOTHIE	13
Coconut milk, peanut butter, banana, dates, chocolate	

HOUSE SODAS

CARU THE PEAR	8.5
Packham pear, vanilla, cinnamon, lemon, soda	

NOT BERRY LADY-LIKE	8.5
Pink lady apple, raspberry, kaffir lime, lemon, soda	

BEER

Balter cerveza	11
Coopers Mid Ale (3.5%)	11
Coopers Pale Ale	11
Heaps Normal Non-Alc XPA	11
Melbourne Bitter	11
Peroni Red	12
Hills Cider	12
Better Ginger Beer	12

WINE

GLS BTL

SPARKLING

Alpino Prosecco, King Valley, VIC	12	50
Plus Minus Blanc de Blanc Non-Alc, Langhorne Creek, VIC	12	50
Nepenthe Pretige Cuvee, Adelaide Hills, SA	60	
Veuve Clicquot Champagne, Reims, France	130	

WHITE

La Prova Pinot Grigio, Adelaide Hills, SA	14	50
Lobethal road Sauvignon blanc, Adelaide Hills, SA	14	50
Delinquente Vermentino, Riverland, SA	15	55
Atlas Riesling, Waterfall Clare Valley, SA	15	55

ROSE

La Prova Rosato, Adelaide Hills, SA	15	55
Delinquente 'Pretty Boy' Nero D'Avola, Riverland, SA	15	55

RED

DTM chilled Shiraz, McLaren Vale, SA	13	50
Guthrie Pinot Noir, Adelaide Hills, SA	15	55
Thistledown 'Thorny Devil' Grenache, McLaren Vale, SA	16	60

CLASSIC COCKTAILS

ESPRESSO MARTINI	20
Vodka, nautini coffee liqueur, fresh espresso	

TROPIC THUNDER	20
Vodka, fresh pineapple, kaffir syrup, lime	

RAGAZZI SOUR	20
Gin, Ragazzi aperitivo, laneway yuzucello, lemon, egg	

MARGARITAS

SPICY MANGO	19
Spicy tequila, mango & citrus syrup, lime	

WATERMELON & LYCHEE	19
Tequila, lychee, watermelon, lime, agave	

COCONUT & PINEAPPLE	19
Tequila, cointreau, coconut, pineapple, lime	

SPRITZS

APEROL	16	55
Aperol, Prosecco, lemoncello, lime, soda		

MIMOSA	16	55
Prosecco, tangellocello, orange, lemon, soda		

HENLEY SPRITZ	18	60
Gin, elderflower, lemon, mint, sugar, soda		

BOTTOMLESS BRUNCH

"The most fun you can have with your pants on"

Your choice of tea or coffee & any main meal, chef curated sides to share, unlimited mimosas, beer and wine
1.5 hrs 79 pp