



## breakfast | until 11:30am

### bread choices

sourdough, rye, paleo toast, gluten free bread, fruit toast

### Born Wild toast | \$8 | GF OPTION

toast with house churned butter & seasonal preserves

### Sweet almond pancake | \$17 | GF

served with grilled banana, lemon & strawberry curd with fresh whipped cream & strawberry coulis  
*add bacon \$4*

### Prosciutto & parmesan pancake | \$18 | GF

served with a rocket & parmesan salad & roasted herb cherry tomatoes

### Sweet Brioche French toast (V) | \$16

served with a mixed berry compote, chocolate sauce, fresh whipped cream & dusted with icing sugar

### Born Wild house bircher muesli | \$16

rolled oats, chia seeds, dried apples, currants, toasted almonds, banana, mixed seeds, Mungalli Creek vanilla yoghurt with organic maple syrup

### Eggs your way on toast | \$12 | GF | DF OPTION

toasted sourdough, eggs your way & pan fried herbed cherry tomato

### Crushed avocado on toast | \$16 | GF | DF OPTION

on your choice bread, organic Misty Mountain quark, eggs your way, house made tomato chutney, lemon & roasted cherry tomatoes

*add bacon \$4*

*add smoked salmon \$7*

### Stockman's breakfast | \$22 | GF | DF

poached egg, fritter, roasted Roma tomato, bacon, wilted garlic spinach, hash brown & peppered beef chipolatas

### Eggs benedict | \$17 | GF | DF

two poached eggs on toasted sourdough, avocado, cherry tomato with house made hollandaise sauce

*add bacon \$4*

*add smoked salmon \$7*

### Kymbo's Paddock to Plate savoury mince | \$16

served on a bed of spinach with your choice of bread & poached free-range egg

### Stuffed vegan field mushrooms | \$12

whole stuffed field mushrooms with seasonal vegetables topped with an almond herbed crumb served on a bed of spinach

*add egg/s \$2/\$3.50*

*add bacon \$4*

### Seasonal fruit platter | \$12.50

with Mungalli Creek vanilla yoghurt, granola & seasonal berries

### Omelette special | See specials board | \$17 | GF

## sides |

grilled haloumi | \$7

avocado | \$4

beef sausage | \$4

free range egg/s | \$2 / \$3.50

mushrooms | \$4

roasted tomato | \$2

sauces | \$2

pepper beef chipolatas | \$5

toast | \$2.50

bacon | \$4

hollandaise | \$2

fritter | \$3.50

smoked salmon | \$7

quark | \$3

hash brown | \$4

baked beans | \$3.50

## all day menu |

### Bone broth | \$6 | GF | DF

### Bacon & eggs | \$17 | GF

bacon, egg (fried/scrambled), wilted garlic spinach, roasted Roma tomato on toasted sourdough

### Big breakfast by Kymbo | \$25 | GF | DF OPTION

eggs your way, bacon, grass-fed beef sausages, wilted garlic baby spinach, sautéed herb mushrooms, roasted Roma tomato, baked beans, tomato chutney with your choice of bread

### Mushroom & avocado on toast | \$15 | GF OPTION

with seasonal herb mushroom, smashed avocado on a toasted garlic olive oil sourdough with snow pea tendrils, radish & caper salad

*add fried or scrambled eggs \$3.50*

### Fresh veggie garden fritters | \$14 | GF | DF

rocket salad, cherry tomato, creamy herb & avocado dressing

### Born Wild club sandwich | \$16

with chicken, grilled ham, egg, tomato, lettuce, aioli, tomato chutney & salad

### Creamy avocado chicken salad | \$16 | GF | DF

with red & white cabbage, snow pea tendrils, micro herbs in creamy avocado dressing

### Prosciutto & parmesan salad | \$14

mesclun salad with prosciutto, parmesan & herb roasted cherry tomatoes tossed in a balsamic dressing  
*add chicken, pork or lamb \$6*

### Hawaiian smokey pork chop | \$18

served with grilled pineapple, roast cherry tomatoes spinach & fried egg

please notify staff of any intolerances

gluten free (GF), dairy free (DF) and vegetarian options available on request



# BORN WILD

## acai bowl | all \$13.50

### Tropical acai bowl

acai, banana, house made granola & seasonal fruit

### Chocolate acai bowl

acai, chocolate syrup, coconut milk, honey topped with fresh strawberries, cocoa nibs, homemade granola & coconut chips

### Activated charcoal acai bowl

acai, coconut H2O, activated charcoal topped with local mango, granola & seasonal fruit

## lunch | from 11:30am

### Born Wild signature beef burger | \$18 | GF OPTION

wagyu beef pattie, house made mustard sauce, garlic aioli, lettuce, tomato, swiss cheese & dill pickle on Born Wild black bun served with sweet potato chips & ketchup

### Rocket's crispy chicken burger | \$18 | GF OPTION

oven baked Cajun spiced crispy chicken, rocket salad, Uncle Rocket's mango sauce, smashed avocado, bacon on a turmeric bun served with potato chips & chipotle aioli

### Born wild veggie burger | \$18

served on a turmeric bun with spinach, roast capsicum, eggplant, mushroom & a tomato sour cream sauce, with sweet potato chips

### Fajitas | \$20

your choice of pulled pork or chicken, served with fresh salsa, guacamole, sour cream, soft tortillas & sweet potato chips

### Crackling pork belly | \$22 | GF

Slow cooked pork belly in a sweet and sour sauce, grilled fresh pineapple and slaw

### Macadamia crusted wild barramundi | \$22 | GF | DF |

macadamia & citrus crusted barramundi fillet served with roasted new potatoes with crisp pear, Roquette salad & lime pepper

### Moroccan lamb rump | \$22 | GF

served on aromatic lentil brown rice with cinnamon eggplant chutney and spiced cucumber yoghurt

### Salt & pepper squid | \$18

with potato chips, salad & wasabi mayonnaise

## lunch specials | see board

Curry

Salad

Toasted sandwich

## sides |

add tortillas | \$1.50

hand cut sweet potato chips | \$7

hand cut potato chips | \$7

roasted vegetables | \$6

sautéed garlic & green beans | \$6

grilled haloumi cheese | \$7

## kids breakfast | until 11:30am

GF & DF OPTIONS AVAILABLE

Kids chia porridge | \$8

Kids bacon & egg | \$8

bacon, egg, sourdough, seasonal fruits

Ham & cheese toasted sandwich | \$8

shaved leg ham, mozzarella cheese on whole meal bread

Mini pancake | \$8 | GF

butter, maple syrup, banana, mixed seasonal berry compote

Kids juices & smoothies | \$6.40

## kids lunch | from 11:30am

GF & DF OPTIONS AVAILABLE

Kids crispy chicken & chips | \$8

grilled chicken with garden salad, chips & tomato ketchup

Kids fish | \$12

grilled barramundi with garden salad & chips

Kids beef burger | \$8

wagyu beef pattie, lettuce, swiss cheese, chips & tomato ketchup

Kids juices & smoothies | \$6.40

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# BORN WILD

## dairy free smoothies | \$8

### **Salted Caramel**

salt, dates, coconut milk, banana

### **Berry Slim**

mixed seasonal berries, watermelon, pineapple, shredded coconut

### **Love Me Not**

local mango, spinach, spirulina, pineapple, chia seeds

### **Bananarama**

cinnamon, banana, honey, almond/coconut milk

### **Refresh**

local mango, bush lemon, pineapple, coconut water

### **Green Goddess**

spinach, cucumber, lemon, apple, local mango

## smoothies |

### **Gym Buddy | \$9**

banana, rolled oats, protein, your choice of milk, cinnamon

### **Choc Mousse | \$11**

Organic Acai, banana, avocado, protein, almond milk

### **Minty Fresh | \$11**

Organic Acai, mixed seasonal berries, mint, apple

### **Big Breaky | \$11**

Organic Acai, banana, coconut oil, oats, pea protein, almond milk

### **Greena Colada | \$11**

Organic Acai, pineapple, banana, chia seeds, spinach, coconut water

## juices | \$7.50

### **Fresh orange, apple or pineapple**

#### **Sunrise**

orange, carrot, ginger, apple

#### **Tropical**

orange, apple, pineapple, chia seeds

#### **Mean Green**

apple, celery, cucumber, ginger, lemon

#### **Love Your Liver**

apple, carrot, beetroot, ginger

#### **Morning Breeze**

watermelon, pineapple, apple, mint

#### **Beetroot Boost**

beetroot, lemon, ginger, carrot, apple

## red & white wine | from 10am

see special board

## coffee | in house

Short Black | \$2.90

Cup | \$3.50

Mug | \$4.50

Jumbo | \$5.50

## coffee | takeaway

small | \$3.50, medium | \$4.50, large | \$5.50

### **Milk options**

Mungalli full cream, skim, lactose free, coconut milk, almond milk

### **Syrup | \$0.50**

vanilla | hazelnut | caramel | honey | maple syrup |

### **Babyccino | \$0.50**

### **Chai latte**

with natural spices, tea leaves, honey with your choice of milk

### **Turmeric latte**

with cinnamon, ginger, honey, black pepper with your choice of milk

### **Classic cacao hot chocolate**

raw cacao, honey, coconut milk

### **Hot chocolate**

with your choice of milk

### **Affogato | \$7**

double shot of espresso over ice cream

### **Fat black coffee | \$6**

long black, Bulletproof™ XCT Oil & grass-fed butter

### **Upgrade to Bulletproof™ Brain Octane + \$2**

### **Signature iced coffee | \$8**

with almond & coconut milk topped with ice cream, honey & cacao nibs \*try it blended!

### **Signature iced chocolate | \$8**

house made chocolate syrup, almond & coconut milk, topped with ice cream, honey & nibs \*try it blended!

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# BORN WILD

## pyramid tea | \$3.50

english breakfast, earl grey, forest berry  
sencha green, lemongrass & ginger,  
peppermint, chamomile

## beer & cider | from 10am

XXXX and Great Northern Light | \$5  
Peroni, Corona, Bighead, Pale Ale, Blue Moon | \$6  
Chill, Coors, Yenda Pale or Yenda Hell | \$6  
Pressmans, Somersby | \$6

## dinner | from 6pm

### breads |

**Garlic and herb | \$8 | GF OPTION**

add cheese \$4

**Toasted Pitta bread with Trio of dips | \$8 |**  
balsamic, dukkah, olive oil and olive tapenade

### entrée |

**Mussels | \$16 | GF OPTION**

fresh Kinkwooka mussels simmered in a spiced  
tomato, chorizo and white wine sauce served with  
crusty garlic bread **main options | \$24 |**

**Sumac dusted calamari | \$14 | GF**

served with a seasonal herb salad and wasabi aioli

**Chicken karage | \$12 | GF**

served on a crunchy slaw with an Asian inspired  
dressing **main options | \$22 |**

### lighter sides |

**Chicken avocado salad | \$16 | GF DF**

with red & white cabbage, snow pea tendrils, micro  
herbs in creamy avocado dressing

**Prosciutto & parmesan salad | \$14 | GF DF**

mesclun salad with prosciutto, parmesan & herb  
roasted cherry tomatoes tossed in a balsamic dressing  
*add chicken, pork or lamb \$6*

### red & white wine |

see special board

### beer & cider |

XXXX and Great Northern Light | \$5

Peroni, Corona, Bighead, Pale Ale, Blue Moon | \$6

Chill, Coors, Yenda Pale or Yenda Hell | \$6

Pressmans, Somersby | \$6

### mains |

**Born Wild signature beef burger | \$18 | GF OPTION**  
wagyu beef pattie, house made mustard sauce, garlic  
aioli, lettuce, tomato, swiss cheese & dill pickle on  
Born Wild black bun served with hand cut sweet potato  
chips & ketchup

**Mexican crumbed chicken burger | \$18 | GF OPTION**  
corn chips crumbed chicken, charred corn & chorizo  
relish, chipotle aioli, lettuce & guacamole served with  
hand cut chips & chipotle aioli

**Born Wild Barramundi burger | \$18**

Panko crumbed barramundi, lettuce, tomato, red onion  
& charred lime, cracked black pepper aioli served in a  
panini style bun with hand cut chips and aioli

**Born wild vegie burger | \$18**

served on a turmeric bun with spinach, roast  
capsicum, eggplant, mushroom & a tomato sour cream  
sauce, with sweet potato chips

**Vegetable stack | \$18 | V | GF | DF**

vegetable patty, baby spinach, roast field mushroom,  
charred capsicum & egg plant finished with a nut basil  
pesto

**Crackling pork belly | \$22 | GF**

Slow cooked pork belly in a sweet and sour sauce,  
grilled fresh pineapple and slaw

**Macadamia crusted wild barramundi | \$22 | GF | DF |**  
macadamia & citrus crusted barramundi fillet served with  
roasted new potatoes with crisp pear, Roquette salad & lime  
pepper

**Moroccan lamb rump | \$22 | GF**

served on aromatic lentil brown rice with cinnamon  
eggplant chutney and spiced cucumber yoghurt

**Catumnal steak | \$30 |**

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# BORN WILD

300g Rib filet served with vegetable or salad and chips  
(sauces creamy mushroom, peppercorn or jus)

**Curry special | \$18 |**

## kids |

**GF & DF OPTIONS AVAILABLE**

**Kids chicken | \$8**

grilled chicken with garden salad, sweet potato chips & tomato ketchup

**Kids beef sliders | \$8**

wagyu beef pattie, lettuce, swiss cheese, chips & tomato ketchup

**Kids barramundi | \$12 |**

grilled barramundi served garden salad, sweet potato chips & tomato ketchup

## Desserts | from 6pm

**Coconut Pannacotta | \$10**

house made served with candied lime and strawberries

**Raw avocado and cacao mousse | \$10**

house made served with almond praline and fresh raspberries

**Flourless chocolate cake | \$10**

house made served with rich chocolate ganache and vanilla ice cream

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