

ALL DAY BREAKFAST

TOAST & PASTRY

- Toast (2 Slices): 6
Sourdough / Quinoa & Soya / Schiacciata /
Gluten Free
Plain Croissant 5
Ham & Cheese Croissant 9.5
Avocado on toast w/ lemon & sea salt 9.5
Pineapple & Coconut bread 5.5
Pear & Raspberry bread 5.5
Banana bread 5
Selection of Vegan sweet treats 4.5

WAH WAH FAVOURITES

- Signature One Pan Breakfast 22.5**
*two fried eggs, grilled tomatoes, mushroom, grilled chorizo,
bacon chat potatoes w/ toast & housemade tomato relish*
- Smoked Salmon & Potato Hash Brown 19.5**
*smoked salmon, poached egg, potato hash brown served w/
rocket, crème fraiche & dill*
- Smashed Avocado on Toast 16.5**
w/ beetroot hommous & goats curd on Quinoa & Soya toast
- Breakkie Burger 19**
*smoked salmon, avocado, haloumi, & scrambled eggs
served w/ housemade hollandaise sauce*
- Housemade Corn Cake 18.5**
*corn cake, bacon, avocado, grilled tomatoes, rocket served
w/ maple syrup*
- Breakfast Bruschetta 17.5**
grilled tomatoes, poached eggs, basil & parmesan on toast
- Brioche French Toast 17.5**
*seasonal fruits, fresh berries & banana served w/ maple syrup
and crème fraiche*
- Breakfast Muesli 13.5**
natural muesli w/ housemade sweet yoghurt & fresh berries



SIDES

- Avocado (half) / Crispy Bacon 4.5
Smoked Salmon / Mushrooms 4.5
Scrambled Eggs (3) 9
Hash Browns (3) 5
Fries w/ Rosemary Salt 6.5
Chat Potatoes 6.5
Goats Cheese / Haloumi 3.5
Grilled or Fresh Tomatoes / Chorizo 4.5
Grilled Chicken Fillet / Grilled Sirloin 7.5

FREE RANGE EGG BREAKFAST

- Eggs Your Way w/ Toast 10.8**
*poached / scrambled / fried
add a side: avo / bacon / haloumi / spinach /
grilled tomato (add 4.5)*
- Eggs Benedict 19.5**
*two poached eggs & baby spinach on toast
w/ housemade hollandaise sauce &
your choice of:
Bacon / Ham / Smoked Salmon / Vegetarian*
- Omelette (served w/ toast) 19.5**
*a choice of:
HCT - ham, cheese & tomato
Chorizo - sausage, cheese, basil, tomato & onion
MYO - choose two of: spinach / smoked salmon /
double smoked ham / feta cheese / mushroom /
chorizo / tomato*
- Bacon & Egg Roll (or Egg & Cheese) 10.5**
*bacon, fried egg, rocket, housemade onion jam
on ciabatta roll*

BRUNCH & LUNCH

BURGERS

- All-American Cheese Burger 18**
*grass-fed beef pattie, mustard, cheese, served
w/ fries, salad & soda*
- Japanese Karaage Burger 18**
*marinated chicken w/ kewpie mayo and slaw
served w/ fries, salad & soda*
- Wah Wah Veggie Burger 19.5**
*angel bay veggie pattie, beetroot, flat mushroom,
vegan mayo, served w/ fries, salad & soda*
- Chicken Tikka Burger 19.5**
*grilled chicken, mango chutney, aioli, cucumber,
served w/ fries, salad & soda*

PASTA

- Con Pollo 19.5**
*marinated chicken strips, mushroom, spinach
flamed & tossed in pesto & cream sauce*
- Gamberi 19.5**
*marinated prawns w/ tomato sauce, lemon rocket,
fresh chilli & garlic*
- Boscaiola 19.5**
*bacon, mushroom, shallots w/ white wine cream sauce,
topped with parmesan cheese*
- Napolitano 18.5**
traditional Napolitano sauce topped with parmesan cheese
(gluten-free options available)

SANDWICHES

- Roast Chicken Sandwich 12.5**
*roast chicken, aioli, lime mint, coriander & rocket
on schiacciata bread*
- Ham, Cheese & Tomato Sandwich 12.5**
*double smoked ham, cheese & fresh tomato on
schiacciata bread*
- Tuna Sandwich 12.5**
tuna aioli, cucumber & carrot on schiacciata bread
- Mediterranean Sandwich 12.5**
*mushroom, feta cheese, roasted capsicum, spinach
& pesto on schiacciata bread*
- Steak Sandwich 17.5**
*sirloin steak, lettuce, tomato, cucumber, onion jam &
horseradish on Quinoa & Soya bread (add fries +3.5)*

GOURMET SALADS

- Chicken & Chickpeas Salad 20**
*moroccan grilled chicken, chickpeas, avocado, tomatoes,
coriander, & honey-mustard dressing*
- Raddichio Salad 19**
*raddichio, chicory, fennel, house vinaigrette, cherry tomatoes
served w/ Moroccan chicken or smoked salmon*
- Thai Beef Salad 19**
*fresh seasonal salad and tender sirloin steak, topped
with zesty asian dressing*
- Roast Cauliflower Salad 19**
*green peas, mint, wild rocket w/ dukkah and haloumi,
cranberries and almond slivers*



COFFEE & HOT DRINKS

Full range of coffees 3.5 / 4.5

Mocha 4.5

Hot Chocolate 3.5 / 4.5

Chai Latte 5 / 6

ICED DRINKS

Iced Mocha / Iced Coffee 6

Iced Chocolate / Affogatto 6

Iced Long Black 5

MILKSHAKES

Chocolate / Strawberry / Vanilla / Caramel 7.5

Peanut Butter & Chocolate / Cookies & Cream 8.5

FRUIT SMOOTHIES 7.5

Berry Nice – raspberry & strawberry

Swingin' Strawberry – strawberry & banana

Mango Mambo – mango & strawberry

Exotica – raspberry, banana & mango

Vegan – spirulina, strawberry & banana

TEA BY TEAESK 5.5

Teaesk Breakfast (Single Origin) – Smooth & bold with malty notes

Vanilla Chai – Black tea with exotic spices & hints of vanilla

Yellow Mountain Green Tea (Single Estate) – Vegetal finish of sweet pea with strong nutty notes

Matchas Morsel – Jade green powdered tea, reveals deep umami flavour

Wu Yi Mountain Oolong Tea (Single Origin) – Creamy & buttery, stone fruit, sweet florals, woody undertones

Yinyang – Zesty yet soothing with Dandelion root and burdock root

Sleep Head – Lemon balm, calming chamomile and lavender

Hawaiian Mint – Peppermint and spearmint w/ sundried pineapple & sweet fennel

WAH WAH LATTES

Tumeric Elixir Latte 6

Matcha Green Tea Latte 6

Sticky Chai Latte (pot) 6

* almond, coconut, oat & soy milk available

EXTRAS

Decaf / Bonsoy / Syrup / Extra Shot 0.5

Almond / Coconut / Lactose Free 0.5

A Scoop of Ice Cream 2.5

FRESHLY SQUEEZED FRUIT JUICES 7.5

Orange Juice

The Pal – Pear, Apple & Lime

Recovery – Apple, Carrot, Ginger & OJ

Refresher – Pineapple, OJ & Mint

In the Pink – Watermelon & Pineapple

Purple Haze – Apple, Beetroot & Celery

The Green – Apple, Cucumber, Spinache, Celery & Ginger



MENU