

BREAKFAST

Saturday - Thursday 7am - 3pm
Friday 7am - 6pm

DeusCafe®

SONOMA TOASTED SOURDOUGH WITH SPREAD (V,GF*) 7.5

Butter | Peanut butter | Vegemite | Jam

EGGS ANY STYLE ON SOURDOUGH (V,GF*) 13.5

Two eggs any way you like & chives
Add bacon 3 or sides

AVOCADO TOAST (V,GF*) 15

Feta, za'atar, chilli oil & lemon
Add poached egg 3

DEUS HUEVOS RANCHEROS (V) 18

Spiced black beans, smoked tomato salsa, sour cream,
Avocado, fried eggs, soft wheat tortilla
Add chorizo or bacon 4

COCONUT CHIA PUDDING (V) 15

Seasonal fruits, coconut granola, vanilla yoghurt & honey

POTATO ROSTI BENEDICT 20

Two poached eggs, bacon, spinach & hollandaise sauce
Swap bacon for Tasmanian smoked salmon
Potato replaced with sourdough from 12pm

BACON & EGG ROLL 12

Bacon, fried egg, iceberg lettuce, cheddar cheese
& smokey tomato BBQ relish

Add avocado 4 or kimchi 3 - you will thank us!

DEUS BIG BREAKFAST (GF*) 22

Two eggs any way, baked beans, roasted tomato, spinach,
2 hash browns, chorizo & Sonoma Sourdough

PITA NACHOS (V,GF*) 18

One poached egg, miso pumpkin mash, feta, avocado, cherry
tomato, rocket, walnuts, lemon dressing & pita bread

Add grilled Chicken 5

LUNCH

Available from 12pm

SALADS & SNACKS

RAW TUNA POKE BOWL (GF) 22

MSC certified albacore tuna, avocado, pickled ginger, cucumber,
pickled carrot, soy, sesame, seaweed, shallots, radish, rice
noodles & miso sirarcha mayo

Add extra tuna 6
Make it vego! swap the tuna for roast field mushroom

GARDEN SALAD (GF) 8

Shaved Spanish onion, tomato,
cucumber & chardonnay vinaigrette

Add grilled chicken 5
Add tuna 6

CRISPY KARAAGE FRIED CHICKEN 14

Chicken breast, wasabi mayo & lemon

BEETROOT HUMMUS PLATE (V,GF*) 16

Beetroot hummus, olives, feta, crispy chickpeas,
cucumber, red onion, heirloom tomato
& Sonoma sourdough

Make it Gluten Free! Swap the sourdough for GF bread

BURGERS & SANDWICHES

DEUS CHEESEBURGER 15

Grilled beef served medium rare, cheese, pickles, onion,
lettuce, tomato & special sauce on a potato bun

Add an extra patty 5

CRISPY KARAAGE CHICKEN BURGER 15

Crispy karaage chicken breast, wasabi mayo,
slaw & pickles on a potato bun

ROAST MUSHROOM BURGER (V) 15

Roast field mushroom, haloumi, beetroot, iceberg lettuce,
tomato, tahini yoghurt & BBQ tomato relish on a potato bun

STEAK SANDWICH 15

Charred onion, mayo, BBQ relish, cheese,
lettuce, tomato & Sonoma sourdough

Add shoestring fries 3 or sweet potato wedges 4
Keep it lean... Swap your burger bun for lettuce leaves!

MAINS

SIRLOIN STEAK 25

250gm Sirloin steak, sweet potato wedges,
garden salad & chipotle mayo

SWEETS

MINI PAVLOVA 14

Creme chantilly, seasonal fruits

1.75% Surcharge on AMEX
Split Bill Max - 3 ways

V - Vegetarian
GF - Gluten Free
GF* - Gluten Free on Request

ADD ONS

*Fried chicken, Grilled Chicken, Beef patty, Tasmanian smoked salmon \$5
Bacon, Avocado, Haloumi, Chorizo, Roast field mushroom, Spinach, Feta, Sweet potato wedges \$4
Onion rings, Hash brown, Shoestring fries, Kimchi, Egg, Tomato \$3 | Beetroot, Cheese \$1*

DRINKS



COCKTAILS

Ask our bartenders for any classics

THE LYCHEE "WON"

Ketal One vodka, Regal Rose vermouth, fresh lime, lychee syrup, white pepper

19

CHARLIE CHAPLIN

Sloe gin, apricot brandy, fresh lime

18

TOREADOR

El Jimador Blanco tequila, apricot brandy, fresh lime, bitters

18

EL DIABLO

El Jimador Reposado tequila, Creme De Cassis, fresh lime, ginger beer

18

PORCH LIGHT SOUR

Amaretto, Bulleit rye whiskey, lemon, orgeat, aquafaba, Angostura bitters

19

"THE" ESPRESSO MARTINI

Dark Rum, Creme De Cacao, fresh coffee, vanilla sugar

19

BARREL AGED BOULVARDIER

Woodford Reserve Bourbon whiskey, Campari, sweet vermouth, fresh orange to garnish

19

CHUR BRO

Nusa caña, lime, falernum, pineapple, GF bitters, XPA float

19

WINES

SPARKLING / ROSE

16' Collefrisio, Montepulciano | Rosè | Abruzzo, Italy
NV Villa Chiopris | Prosecco | Villa Chiopris

10/45

10/45

WHITE

16' Fat Sparrow | Chardonnay | Strathbogie, VIC
16' Block 88 | Sauvignon Blanc | Marlborough, NZ
16' Woodvale | Riesling | Eden Valley, SA
16' Bertani Valente | Pinot grigio | Veneto, Italy
16' Dei principi di Spadafora | Cataratto | Sicily, Italy

8/40

9/42

11/50

/50

/55

RED

16' Fat Sparrow | Shiraz | Heathcote, VIC
17' Rochford Latitude | Pinot Noir | Yarra Valley, VIC
16' Castello di Querceto | Chianti DOCG | Tuscany, Italy
15' Varvaglione | Primitivo del Salento | Apulia, Italy
14' Zerella Workhorse | Shiraz | McLaren Vale, SA
15' Bricco Maiolica | Barbera d'Alba | Piedmont, Italy

9/42

10/45

11/50

12/55

/55

/65

DRAUGHT

Hahn Super Dry
Young Henry's Newtowner
Panhead Pale Ale XPA
Deus lager
Heineken
James Squires One Fifty Lashes Pale Ale
Little Creatures Bright Ale

7

8

8

8

9

9

9

BOTTLES / TINS

Corona
Balter XPA - QLD
Pirate Life West Coast IPA - SA
White Rabbit Dark Ale - WA
James Boags Premium Light - Tas

8

9

9

10

7

CIDER

Young Henrys Cloudy Apple Cider

8

NON-ALCOHOLIC

Add a sneaky shot 5

You know you want to...

COLD PRESSED JUICE

8

GREEN

Apple, cucumber, celery, kale, silverbeet, lemon

BONDI

Apple, carrot, pineapple, ginger, lemon

BEETROOT

Apple, beetroot, carrot, celery, ginger, lemon

WATERMELON

Watermelon, apple, lemon

SOFT DRINKS

Coca Cola, Coke Zero, Sprite, Lift,
Dry Ginger Ale, Tonic Water, Soda Water

4

Chinotto, Aranciata, Aranciata Rossa, Ginger Beer

5

WATER

Santa Vittoria Sparkling Mineral Water
Santa Vittoria Still Water

6.5

FRESHLY SQUEEZED OJ

8

TEA & COFEE

COFFEE

Reg
Lrg
Extra shot, soy, almond

3-5

4

-5

Short black | Macchiato | Piccolo | Ristretto | Flat White
Latte | Cappuccino | Long Black | Mocha | Chai Latte | Babycino
Iced Choc | Iced Mocha

TEA

English Breakfast | Earl Grey | China Sencha
Lemongrass & Ginger | Peppermint | Chai

5