

zimzala *on the beach at cronulla*

breakfast

6am - 11am

Seasonal fruit salad with honey spiced granola and vanilla yoghurt	16
Buttermilk pancakes with berry compote, maple syrup and vanilla ice cream	16
Thai scrambled eggs, shallots, capsicum, chilli, fresh Thai herbs with toasted vienna	18
Corn and chive fritter, crispy bacon, avocado salsa, sautéed baby spinach, roasted tomatoes and balsamic glaze	18
Pumpkin, feta and pinenut Spanish omelette w salsa verde	18
Eggs benedict with spinach saute shaved leg ham or smoked salmon with hollandaise sauce on toasted vienna	18
Smashed avocado, crumbled feta, poached eggs, tomato and red onion salsa, olive oil served on toasted vienna	18
Big breakfast- 2 eggs poached, fried or scrambled, grilled bacon, sausages, roasted tomatoes, mushroom saute, potato rosti's and toasted vienna	20
Little breakfast- 2 eggs poached, fried or scrambled, grilled bacon and roasted tomato	16
extra- bacon, rosti, spinach, mushrooms, egg, avocado smash, tomato, hollandaise	3ea
extra- ham, salmon, haloumi, feta	5ea

bread/sweet treats

Multi grain, vienna	4
Turkish bread, fruit and nut toast	5
Banana bread, house baked muffins	6
Gluten free bread (gf)	5



Please advise staff of food allergies. Our food is cooked to order, your patience is appreciated.

No split bills. During busy periods we are unable to vary the menu. A 10% surcharge applies Weekends and Public Holidays.

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breakfast special events menu

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Smashed avocado, crumbled feta, poached eggs, tomato and red onion salsa, olive oil served on toasted vienna	18
Big breakfast- 2 eggs poached, fried or scrambled, grilled bacon, sausages, roasted tomatoes, mushroom saute, potato rosti's and toasted vienna	20
Little breakfast- 2 eggs poached, fried or scrambled, grilled bacon and roasted tomato	16
extra- bacon, rosti, spinach, mushrooms, egg, avocado smash, tomato, hollandaise	3ea
extra- ham, salmon, haloumi, fetta	5ea



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hot drinks

Cappuccino, latte, flat white, short/long black	4/5
(with vanilla, caramel and hazelnut coffee shots)	add 1
Soy, decaf or extra shot	add 0.5 each
Macchiato, ristretto	4
Chai latte, mocha	4
Milk hot chocolate dippers	6
Liqueur coffee – jamaican, irish, Mexican, French, italian	15

tea

English breakfast, earl grey	4
Herbal loose leaf (3 mint, china green tea, lemongrass & ginger)	4.5

noah juices (260ml bottle) 5.5

Orange Valencia
Crushed apple
Kiwi, peach, mango, apple
Blackcurrent, strawberry, blueberry, apple
Beetroot, orange, carrot, ginger, apple
Apple, nectarine, coconut water, pineapple, lime

cold drinks

Banana or strawberry smoothies	7
Iced coffee, iced chocolate, iced mocha (served with ice cream and whipped cream)	7
Iced chai, iced latte (no whipped cream)	7
Chocolate, caramel or strawberry milkshakes	6.5
Noah's Peach Iced Tea	5.5

soft drinks and water

Lemon, lime and bitters	6
Coke, diet coke, sprite, ginger ale, soda water	5.5
Sparkling or still – 375ml bottle	5
Sparkling or still – 800ml bottle	9

cider and shared cocktails (4 standard drinks per jug)

Murrays Apple Shack cider	9
Mango, peach & mint sangria - grand marnier, pinot grigio w mango, peaches & mint	30
Red Sangria - Shiraz rose topped with lemonade & apple juice, mint & pomegranate	30
Turbo Pimms - Pimms no1, Bombay sapphire gin, fresh summer fruit topped with lemonade	30

sparkling wine

Champagne & orange juice	10
Varichon & cleric blanc de blancs 200ml, france	11
Bimbadgen moscato 200ml, hunter valley, nsw	11
Moet and chandon brut imperial 200ml, france	27
EN VIE Blanc de Noir, Yarra Vally VIC	35
Moet and Chandon brut imperial, france	90
NV veuve clicquot, france	120

breakfast cocktails

Bloody mary- vodka, spice tomato juice, lemon juice, with a celery salt rim	16
Espresso martini- vodka, crème de cacao, kahlua, di manfredi espresso shaken not stirred	
Lychee tide- vodka, lychee liqueur, Chambord, mint, lime, rose water, soda	