

HIDEOUT

FORTITUDE VALLEY

Breakfast & Lunch 6AM - 2:30PM Mon - Fri

SMOOTHIES

CHOCKAS 11.0

Cacao, Peanut Butter, Choc Plant Protein, Banana, Almond Milk

SUNSHINE

Mango, Turmeric, Banana, Vanilla Plant Protein, Coconut Milk

GREENIE

Kale, Spinach, Mango, Super Greens, Banana, Coconut Milk

AÇAÍ

Acai, Strawberry, Pineapple, Blueberry, Coconut Water

SUMMER

Mango, Passionfruit, Pineapple, Orange Juice

SOFT DRINKS

Coke | Coke No Sugar | Lemonade | 4.5
Ginger Beer | Ginger Ale | Tonic |
Lemon Lime Bitters | Sparkling Water |
Still Water

JUICE BUT EXTRA

IMMUNITY 9.0

Ginger, Orange, Lemon, Turmeric, Pineapple

REFRESHER

Raspberry, Mint, Lime, Pineapple

CLASSIC

Orange, Mango, Passionfruit

VITALITY

Cucumber, Lemon, Apple, Super Greens, Passionfruit

COFFEE

Cappuccino | Latte | Flat White | Hot 5.0

Chocolate | Mocha | Chai Latte |
Turmeric Latte | Matcha Latte | Iced |
Long Black

Espresso | Macchiato | Piccolo 4.5

Filter - Single Origin 6.0

Cold Brew 6.0

EXTRAS

Alt Milk (Soy | Lactose Free | Oat | +.5
Macadamia | Coconut | Almond)

Extra Shot +.5

Syrup (Vanilla | Caramel | Hazelnut)

Size Up +.5

Decaf +1.0

SPARKLING ICED TEA

Mango | Peach | Lemon 6.5

MILKSHAKES

Chocolate | Vanilla | Oreo 10.5

JUICE

OJ | Apple | Pineapple | Cranberry 6.0
| Tomato

LOOSE LEAF TEA

English Breakfast | Earl Grey | 4.0
Jasmine Green | Peppermint |
Lemongrass Ginger | Forest Berry

House Masala Chia - Made on Milk or 5.5
Water

We endeavour to accommodate meal requests for customers who have food allergies or intolerances. However, we cannot guarantee completely allergy free meals due to the potential trace allergens in the working environment & supplied ingredients.

Please let staff know of any allergies

DF - DAIRY FREE

VEG - VEGETARIAN

V - VEGAN

GF - GLUTEN FREE

O - Option

Order via QR code or pop up to the counter

HIDEOUT

FORTITUDE VALLEY

Lunch 11AM - 2:30PM Monday - Friday

WAGYU RUMP 39.5

250g sous vide Wagyu rump MB7, pan seared medium/medium well, with herbed garlic butter. Served with fresh cos dressed in a buttermilk emulsion, crispy shallots & fries (GF) (DFO)

+ Authentic Red Wine Jus - \$3.5

SALT & PEPPER SQUID 18.0

Served with aioli & lemon (DF)

KARAGGE CHICKEN 18.5

Karagge chicken with a sweet & spicy Yakiniku sauce, toasted sesame & kewpie mayo (DF) (GF)

BAO

See board for monthly bao selections

BEEF NACHOS 20.5

Signature spicy beef chilli, beans, cheddar cheese, tomato & jalapeño salsa, coriander & sour cream with crunchy corn tortilla chips

(Vegetarian option) (GF) (DFO)

+ Guacamole - \$4

+ Jalapeños - \$1

BURGERS

SWEET & SPICY BIRD 18.0

Karaage chicken, maple sriracha, bacon & lettuce on a brioche bun (DF) (GFO)

HEY FOXY 19.5

Grilled chicken breast, cheddar cheese, bacon, lettuce, tomato, aioli & tomato relish on a brioche bun (DFO) (GFO)

SHROOMY HALOUMI 19.0

Grilled haloumi, roasted mushrooms, lettuce, red onion, tomato & smashed avocado w/ truffle aioli & sweet chilli mayonnaise on a brioche bun (VEG) (GFO)

PLANT BASED 18.5

V2 beef patty, lettuce, tomato, red onion, pickles, vegan cheese, vegan aioli, ketchup & mustard on a vegan brioche bun (V) (GFO)

CLASSIC CHEESEBURGER 18.0

100% beef patty, red onion, pickles, American cheese, aioli, ketchup & mustard on a brioche bun (DFO) (GFO)

STEAK SANDWICH 19.5

Rib fillet steak on toasted Turkish, caramelised onion, lettuce, tomato, beetroot, aioli & HP barbecue sauce (DF) (GFO)

Extras

+ Side of Fries & Aioli - \$4.5

+ Bacon - \$5

+ Extra Beef Patty - \$6

+ Onion Rings - \$3

+ 1/4 Avocado - \$3

+ Jalapeños - \$1

+ Side Salad - \$5

Swap to Gluten Free Bun - \$2.5

SALADS

Haloumi Salad 22.5

Grilled haloumi, wombok, edamame, cucumber, red chilli, fresh lemon & sweet kiss peppers with a vanilla & orange dressing (VEG) (GF)
+ 1/2 Avocado - \$6
+ Bacon - \$5
+ Grilled Chicken - \$6

Watermelon Salad 17.5

Italian glazed watermelon, cucumber, pickled red onion, pepitas, fresh herbs & crisp lettuce (V) (GF)
+ Crumbled Feta - \$3
+ Bacon - \$5

Smoked Salmon Salad 24.5

Smoked salmon, crisp cucumber, leafy greens, cherry tomato, red onion & crunchy seeds with a zesty dijon dressing (GF) (DF)
+ Crumbled Feta - \$3

Tofu Salad 22.5

Pan fried tofu, avocado, edamame, red chilli, roasted chick peas, wombok, sweet kiss peppers & toasted seeds with a fresh coconut dressing (V) (GF)

Extras

+ Grilled Chicken - \$6

+ Grilled Haloumi - \$6

+ Smoked Salmon - \$8

+ 1/2 Avocado - \$6

+ Crumbed Feta - \$3

BOWL OF FRIES 10.5

Served with paprika salt & aioli (VO) (DF)
(VEG) (GF)

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