

# ALL DAY MENU until 2.30pm

\* Please inform us of any allergies  
\* No substitutions

Menu Key : V : Vegetarian | DF : Dairy Free | GF : Gluten Free | VE : Vegan  
Options Available : VO : Vegetarian | DFO : Dairy Free | GFO : Gluten Free | VEO : Vegan

## FREE RANGE EGGS *DFO | GFO | V* \$14.5

Two eggs, poached or fried (scrambled +\$1.5) on sourdough or multigrain toast with tomato relish

## EARLY BIRD *DFO | GFO | VO w/avocado* until 10.30am \$21.5

Two eggs, poached or fried (scrambled + \$1.5) on sourdough or multigrain toast, bacon, and tomato relish w/ your choice of regular sized coffee or tea

## BAGELS *VO | GFO*

- blueberry cream cheese w/ fresh blueberries \$15
- bacon and dill cream cheese \$21
- cold smoked salmon, capers, lemon and dill cream cheese \$23

## EGGS BENEDICT *GFO | VO*

Poached eggs on an English muffin, citrus hollandaise with your choice of either wilted spinach or hash brown

- streaky bacon \$25.5
- cold smoked salmon \$27
- broccolini w/ parmesan \$23.5

## CHILLI SCRAMBLED EGGS *DFO | GFO | V*

On toasted sourdough w/ chilli oil, confit cherry tomatoes, seasonal mushrooms and fresh chilli \$24

## SEASONAL SMASHED AVOCADO *DFO | GFO | V | VEO* \$24

On toasted sourdough with goat's cheese, mint, parsley, confit cherry tomatoes and a poached egg

## BIG BREAKFAST (or Mini – 1/2 portion) \$21

### *DFO | GFO | VO w/halloumi and spinach* \$28

Two eggs, poached or fried (scrambled + \$1.5) on sourdough or multigrain toast, mushrooms, avocado, chorizo, bacon, crispy baby potatoes and tomato relish

## CREAMY MUSHROOMS *GFO | V | VEO +\$1* \$23

On sourdough toast with balsamic cream sauce, tarragon and parmesan

## SPANISH OMELETTE *DFO | GF | VO w/mushroom*

Three-egg omelette, chorizo, spinach, potato, onion, confit tomato, feta and black olive crumb

## WAFFLE ADDICTION *VO (contains nuts)*

- fried cinnamon banana, seasonal fruits, raspberry mascarpone, honeycomb & Canadian maple syrup
- spiced fried chicken or smokey bacon, garlic-maple glaze and creamy citrus slaw

## ZUCCHINI, CORN & HALLOUMI FRITTERS *V*

With crispy kale, tomato salsa, fig relish, avocado and Greek yoghurt

## PRAWN SOBA SALAD *DF | VEO w/tofu*

Garlic chilli prawn cutlets, buckwheat noodles, apple dressing, orange, mesclun, cabbage and sprouts

## SUPER GREEN SALAD *GF | V | DFO | VEO (contains nuts)*

Sautéed seasonal greens, edamame, kale, roasted beetroot, quinoa, almonds, cranberries, Greek feta and agave-mustard dressing

- add chicken or fried tofu

## FISH TACOS

Turmeric and fennel battered fish of the day, tartare sauce, beet-stained pickled daikon, tomato salsa and lettuce (two pieces) \$22

## ANGUS BEEF BURGER *DFO | GFO*

House-made Angus beef patty, caramelized onion, thyme, aged cheddar, gherkins, baby cos lettuce, tomato, aioli w/ fries \$28

## KOREAN FRIED CHICKEN PO' BOY

Free-range chicken thigh, gochujang glaze, crunchy slaw, citrus onion, cucumber, sesame, kewpie mayo on a fresh roll w/ fries \$26

## \$22.5 KIDS MENU

### KIDS WAFFLE *V* \$14

Banana, strawberry, raspberry mascarpone, milk chocolate & maple syrup

### \$23 KIDS CHICKEN AND CHUNKY CHIPS \$14

Chicken nuggets w/ fries and ketchup

### KIDS BREAKFAST *DFO | GFO* \$14

Poached egg, cheese kransky and hash brown on toasted brioche \$23

### BRIOCHE HAM & CHEESE TOASTIE *GFO* \$12

## TO SHARE

### CHUNKY CHIPS w/ paprika seasoning, parmesan and aioli

- small \$6.5
- large \$11.5

### LOADED WEDGES w/ habanero cheese sauce, bacon and spring onion

- small \$11
- large \$17

## SIDES

- Cold smoked salmon \$9
- Streaky bacon / Cajun chicken / grilled halloumi \$7
- Chorizo / cheese kransky \$7
- Portobello mushrooms / grilled tomato / avocado \$6.5
- Poached or fried egg (1) / Hash brown (2) \$4
- Scrambled eggs (2) \$7
- Toast (one piece) \$3
- Gluten free toast (one piece) \$4
- Hollandaise \$3

Our GF bread does not contain gluten, wheat, dairy, eggs, nuts, or refined sugar but may contain seeds.

**We have taken care to ensure food safety, but we cannot fully guarantee that any dish is completely free of nuts, gluten, dairy and/or other allergens.**

1.25% surcharge applies to all PayWave & credit card transactions.

## COFFEE

Black	Short	\$4	Long	\$4.5	Iced	\$5.5
White	Reg	\$5	Large	\$5.5		
Latte	Reg	\$5	Large	\$5.5	Iced	\$6.5
Mocha	Reg	\$5.5	Large	\$6	Iced	\$7
White Choc Mocha	Reg	\$5.5	Large	\$6	Iced	\$7
Cold Drip	Reg	\$5.5				
Nitro Coffee	Reg	\$6				

From the Brew Bar (served with our Specialty Origin of the month)

Aeropress	\$9
December Dripper	\$9
Brewista for 2	\$15.5

## NOT COFFEE (coffee shot extra \$0.80)

Hot Chocolate <i>DF option available</i>	Reg	\$5.5	Large	\$6
Chai Latte - Sweet or Spiced	Reg	\$5.5	Large	\$6
Ginger and Turmeric Latte	Reg	\$5.5	Large	\$6

## Extra Stuff \$0.80

Syrup shots (caramel, vanilla, hazelnut, gingerbread), alternative milk, extra coffee shot, decaf

## TEAS - \$5.5

**English Breakfast** (classic blend)

Steep 2 to 3 mins – medium strength black tea

**Supreme Earl Grey** (classic blend)

Steep 2 to 3 mins – black tea marigold flowers, citrus peel and oil of bergamot

**Honeydew Green** (signature blend)

Steep 1 min – green tea, honeydew pieces and natural apricot flavour

**Malabar Chai** (signature blend)

Steep 5+ mins – pure black tea with flavours of cardamom, cinnamon and ginger

**Chamomile Blossom** (herbal infusions)

Steep 5+ mins – chamomile flowers, rose petals and lavender buds

**Fruits of Eden Tisane** (herbal infusions)

Steep 5+ mins – blend of hibiscus flowers, rosehip, hawthorn berry, cranberry, lemon peel and natural cherry flavour

**Lemongrass and Ginger** (herbal infusions)

Steep 5+ mins – blend of lemongrass, ginger, rosehip and hibiscus flower

**Peppermint** (signature blend)

Steep 3 to 6 mins – cool, minty, fresh and rejuvenating

**Spring Green** (signature blend)

Steep 2 to 3 mins – green tea, rose petals, corn flowers, marigold petals & citrus peel

**Oriental Jasmine Green** (herbal infusion)

Steep 2 to 4 mins – full bodied green tea with intense notes of jasmine

**Lemon, Honey, Ginger Toddy** Trio of sourness, zest and sweetness

## COLD BEVERAGE

<b>Bottled Soda</b>	\$5	<b>Cappuccine Frappes</b>	\$9
Pepsi		blended with ice and served with cream	
Pepsi Max		Iced Coffee <i>DF option available</i>	
7Up		Iced Chocolate <i>DF option available</i>	
Ginger Beer		Iced Caramel	
Mango & passionfruit kombucha		Iced Mocha	
Raspberry & lemon kombucha		Iced Chai	
Bottled water		Mint Choc Chip <i>(hot/cold)</i>	
<b>Organic Bottled Juices</b>	\$5	Salted Caramel <i>(hot/cold)</i>	
Sparkling apple & blackcurrant		Matcha Green Tea <i>GF (hot/cold)</i>	
Apple		White Choc Symphony <i>GF (hot/cold)</i>	
Guava & apple		Double Fudge Mocha <i>GF (hot/cold)</i>	
Feijoa & apple		+ vanilla ice cream \$2	
Orange, apple & mango		<b>Smoothies</b> ( <i>DF option available</i> )	\$9
<b>In House Cold-Pressed Juices</b>	\$10	blended with vanilla base and ice	
Detox – Cucumber, green apple, pineapple and lemon		Feijoa & Apple	
Glow – Carrot, pineapple and ginger		Lemon & Lime	
Refreshers – Red apple, carrot, beetroot and lemon		Mango	
<b>Homegrown Orange Juice</b>	\$9	Summer Berry	
Iced fruit tea	\$6.5	Tropical	
		Banana	
		+ vanilla ice cream \$2	

## ALCOHOLIC BEVERAGE

<b>Beer</b>	\$9.5	<b>Wine Glass</b>	\$12	<b>Bottle</b>	\$39
Corona		Stone Paddock Organic Sauv Blanc			
Asahi Super Dry		Stone Paddock Organic Rosé			
Peroni		Stone Paddock Chardonnay			
Heineken Light		Unison Bumble Bee Pinot Gris			
Tiny XPA 0%		Sileni Estates Pinot Noir			
		Lindauer Brut Cuvée (200ml btl)		\$12	
		Prosecco (200ml btl)		\$12	