

ALL DAY MENU...until kitchen closes

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 until 10.30am \$21.5

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

GRANOLA VE | DF \$16

House made granola (seeds, coconut, cranberry), seasonal fruits and banana, coconut vanilla yoghurt, maple syrup and candied almond

BAGELS GFO

- blueberry bagel, strawberry cream cheese, freeze dried fruits, banana & caramel V \$16
- seeded bagel, bacon, dill cream cheese and lemon \$21
- seeded bagel, cold smoked salmon, capers, lemon and dill cream cheese \$23

EGGS BENEDICT GFO | VO \$19.5

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

- streaky bacon \$25.5
- cold smoked salmon \$27.5

SMASHED AVO ON TOAST GFO | DFO | V | VEO \$24

with chunky tomato salsa, mixed fresh herb, charred corn & feta, chilli oil and a poached egg

OMELETTE DFO | GF | VO \$22.5

Sautéed bell pepper, onion, spinach and mozzarella with a choice of bacon, salmon (\$24.5) or mushroom

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, smoky bacon, baked beans, mushrooms, chorizo, and hash browns

DELUXE BREKKIE BURGER GFO | DFO \$20

Angus beef patty on seeded brioche bun, bacon, fried egg, hash brown, American cheese, Rum and Que BBQ sauce and aioli

B.L.A.T GFO \$20

Bacon, lettuce, avocado, tomato, house made sweet chilli, sour cream and mozzarella on toasted Turkish panini

CRÈME BRULEE FRENCH TOAST GFO | V \$25

With coffee custard, banana, seasonal fruits, candied almond crumbs and Canadian maple syrup

ZUCCHINI, CORN & HALLOUMI FRITTERS VO \$23

With avocado, green tomato chutney, chilli, coriander, bacon crumbs, zucchini chips, lime, sour cream and a poached egg

PRAWN & SQUID SALAD GF | DFO \$26

With blood orange, lettuce, parmesan and a garlic & lime dressing

FRIED CHICKEN TACOS \$22

With Gochujang glaze, sesame mayo, cornichon and slaw

ANGUS BEEF BURGER DFO | GFO \$28

Angus beef double patties, double American cheese, iceberg lettuce, beer battered onion rings with secret burger sauce and chips

CLASSIC FISH & CHIPS DF \$24.5

Beer battered fish of the day, tartare and lemon

ROASTED CAULI SALAD GF | V | DFO | VEO \$22

With green beans, rocket, cucumber, feta, fig, almond and agave mustard dressing

CREAMY MUSHROOMS GFO | V \$23

On sourdough toast with balsamic cream sauce, tarragon and parmesan

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. Please inform us of any allergies.

No substitutions please
1.25% surcharge applies to all PayWave & credit card transactions.

KIDS MENU

FRENCH TOAST V | GFO \$14

With banana, seasonal fruits and maple syrup

CHICKEN AND CHUNKY CHIPS DF \$14

Free range chicken nuggets with chips and ketchup

KIDS' BREAKFAST DFO | GFO | VO \$14

Poached egg, cheese kransky and hash brown on toasted brioche

BRIOCHE HAM & CHEESE TOASTIE GFO | DFO \$12

TO SHARE

CHUNKY CHIPS GF | V | DFO \$6.5 (S) \$11.5 (L)

with paprika seasoning, parmesan and aioli

KUMARA CHIPS GF | V | DF \$7.5 (S) \$12.5 (L)

with aioli

WEDGES GF | V | DFO \$6.5 (S) \$11.5 (L)

with sour cream & green tomato chutney

CRUNCHY SLAW GF | V | DF \$6.5 (S) \$11.5 (L)

with citrus creamy dressing

FRIED CHICKEN BITES \$14

with Gochujang glaze & sesame seeds

SIDES

Cold smoked salmon	\$9
Streaky bacon	\$6.5
Grilled chicken	\$9
Grilled halloumi	\$6.5
Chorizo	\$6.5
Portobello mushrooms	\$6
Grilled tomato / avocado	\$6
Gluten free toast	\$4
Gluten free option	\$2

COFFEE

Black	Short	\$4.3	Long	\$4.8	Iced	\$5.8
White	Reg	\$5.3	Large	\$6		
Latte	Reg	\$5.3	Large	\$6	Iced	\$6.8
Mocha	Reg	\$6	Large	\$6.5	Iced	\$7.3
White Choc Mocha	Reg	\$6	Large	\$6.5	Iced	\$7.3
Cold Drip	Reg	\$6				
Nitro Coffee	Reg	\$6.5				

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

Aeropress	\$10
December Dripper	\$10
Brewista for 2	\$16

NOT COFFEE (coffee shot extra \$0.80)

Hot Chocolate <small>DF option available</small>	Reg	\$5.8	Large	\$6.5	Iced	\$7.3
Chai Latte - Sweet or Spiced	Reg	\$5.8	Large	\$6.5	Iced	\$7.3
Matcha Latte	Reg	\$5.8	Large	\$6.5	Iced	\$7.3

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

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

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

COLD BEVERAGE

Bottled Soda \$6

Pepsi	
Pepsi Max	
7Up	
Ginger Beer	
Mango & passionfruit kombucha	
Raspberry & lemon kombucha	
Bottled water	\$5

Organic Bottled Juices \$6

Sparkling Apple & Blackcurrant	
Apple	
Guava & Apple	
Feijoa & Apple	
Orange, Apple & Mango	

In House Cold-Pressed Juices \$10

Detox 2.0 - pineapple, cucumber, green apple and mint

Sunshine - orange, apple & pineapple

Juicy Roots - golden beetroot, carrot and apple

Homegrown Orange Juice \$9

ALCOHOLIC BEVERAGE

Beer \$10

Corona	
Asahi Super Dry	
Peroni	
Steinlager Light	
Tiny XPA 0%	

Cappuccine Frappes \$9

blended with ice and served with cream

Iced Coffee <small>DF option available</small>	
Iced Chocolate <small>DF option available</small>	
Iced Caramel	
Iced Mocha	
Iced Chai	
White Choc Symphony <small>GF</small>	
Double Fudge Mocha <small>GF</small>	

Smoothies (DF option available) \$9

blended with vanilla base and ice

Feijoa & Apple	
Lemon & Lime	
Mango	
Summer Berry	
Tropical	
Banana	

Wine Glass \$12.5 Bottle \$40

Stone Paddock Organic Sauv Blanc	
Stone Paddock Organic Rosé	
Stone Paddock Chardonnay	
Unison Bumble Bee Pinot Gris	
Sileni Estates Pinot Noir	
Prosecco (200ml btl)	\$12.5

