

ALL DAY MENU until 2.30pm

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

GRANOLA BOWL V \$17.5

Winter spiced granola with greek yoghurt, honey, kiwifruit, tamarillo, banana and candied almond

NEW YORK BAGEL V | GFO \$16

Smashed avocado with chipotle cream cheese, lemon & dill

- add bacon \$23
- add cold smoked salmon \$25

EGGS ON TOAST GFO \$14.5

Eggs (fried or poached, \$1.5 extra for scrambled) with tomato relish on multigrain or sourdough toast

EARLY BIRD GFA until 10.30am \$21.5

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

EGGS BENEDICT GFO | VO \$22.5

Poached eggs on an English muffin and citrus hollandaise with either wilted spinach or hash brown

- streaky bacon \$25.5
- smoked salmon \$27
- mushrooms \$25.5
- braised beef cheek \$26

AVOCADO ON TOAST VE | DF | GFO \$21.5

Smashed avocado, seasonal confit tomato and mixed sprout

CROFFLE V \$21.5

Croissant waffle with espresso mascarpone, blueberry compote, candied hazelnut, seasonal fruits and Canadian maple syrup

- streaky bacon \$25.5
- fried chicken \$27

* Please inform us of any allergies

* No substitutions

* We only use free range eggs

* 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

BIG BREAKFAST (or Mini - 1/2 portion \$19.5) GFO \$28

Eggs (fried or poached, \$1.5 extra for scrambled) on multigrain or sourdough toast, bacon, hash brown, cheese kransky, portobello mushroom, wilted spinach and baked beans

CREAMY MUSHROOMS GFO \$23

Wild mushrooms on multigrain or sourdough toast with balsamic cream sauce and parmesan

SPANISH OMELETTE VO \$22.5

3 egg omelette, spanish chorizo, potato, spinach, onion, seasonal tomato, dried black olive crumb and feta

GOCHUJANG GLAZED FRIED CHICKEN WINGS \$22.5

Sprinkled with sesame seeds and spring onions

BEEF CHEEK ON TOAST DFO \$25.5

Braised beef cheek on multigrain or sourdough, tomato sauce, watercress, parmesan and a fried egg

PORK BELLY SLIDERS \$25

Slow cooked soy ginger glazed pork belly, apple labneh, mint, coriander, lettuce and pork crackling crumb

DOUBLE WAGYU BEEF BURGER \$28

Double wagyu beef patties with cheddar cheese, dill pickled tomato, lettuce, mustard, tomato relish with curly fries and aioli

FRIED CHICKEN BURGER \$28

Spiced chicken thigh, rainbow slaw, jalapeno mayo, caramelized onions on a pretzel bun with curly fries and aioli

WELLNESS BOWL VE | DF \$22

Brown rice, quinoa, soy glazed tempeh, sundried tomato hummus, sumac, sautéed winter veges, crispy chickpea, mixed sprout and mesclun with pomegranate dressing

SOUP OF THE DAY \$POA

On specials board - please ask your server

KIDS MENU

KIDS WAFFLE \$12.5

Waffle with seasonal fruit, vanilla mascarpone & maple syrup

KIDS CHICKEN & CHIPS \$12.5

Chicken tenders with curly fries and tomato sauce

KIDS BREAKFAST \$12.5

Bacon, poached egg, hash brown on toast

CHAMPAGNE HAM & CHEESE TOASTIE \$10.5

made with brioche bread

TO SHARE

CURLY POTATO FRIES with paprika, parmesan cheese & aioli

- small \$5.5
- large \$9

KUMARA CHIPS with jalapeno coriander mayo

- small \$7
- large \$10.5

SIDES

- Cold smoked salmon / cajun chicken \$9
- Streaky bacon / kransky / chorizo \$7
- Portobello mushrooms / grilled tomato / avocado \$6.5
- Grilled halloumi \$6.5
- Egg (1) \$4
- Scrambled eggs (2) \$8
- Hash Brown (2) \$4
- Toast (1) \$3
- Gluten free toast (1) \$4
- Hollandaise \$3
- Baked beans \$4

Our GF bread is free of gluten, wheat, dairy, eggs, nuts and refined sugar, may contain seeds

COFFEE

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

From the Brew Bar (served with our Specialty Origins)

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	Reg	\$5.5	Large	\$6
Chai Latte - Spiced <i>DF option available</i>	Reg	\$5.5	Large	\$6
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

Bottled Soda \$5

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

Organic Bottled Juices \$5

Sparkling apple & blackcurrant
Apple
Guava & apple
Feijoa & apple
Orange, apple & mango

Homegrown Cold Pressed Juices \$9

Pure Orange
Spirulina - GF with wheatgrass & barley grass
Berry Anti-ox - banana, apple, orange & berries
Immunity Fruit & Vege - with turmeric & ginger

Cappuccine Frappes \$9

blended with ice and served with cream

Iced Coffee *DF option available*

Iced Chocolate *DF option available*

Iced Caramel

Iced Mocha

Iced Chai

Mint Choc Chip *(hot/cold)*

Salted Caramel *(hot/cold)*

Matcha Green Tea *GF (hot/cold)*

White Choc Symphony *GF (hot/cold)*

Double Fudge Mocha *GF (hot/cold)*
+ vanilla ice cream \$2

Smoothies (DF option available) \$9

blended with vanilla base and ice

Feijoa & Apple

Lemon & Lime

Mango

Summer Berry

Tropical

Banana

+ vanilla ice cream \$2

ALCOHOLIC BEVERAGE

Beer \$9.5

Corona
Peroni
Asahi Super Dry
Heineken Light
Tiny - 0% alcohol Hazy IPA

Wine Glass \$12 Bottle \$39

Stone Paddock Organic Sauv Blanc
Stone Paddock Organic Rosé
Stone Paddock Chardonnay
Unison Bumble Bee Pinot Gris
Sileni Estates Pinot Noir
Lindauer Brut Cuvée (200ml btl) \$12
Prosecco (200ml btl) \$12