

ALL DAY MENU....until kitchen closes

FREE RANGE EGGS DFO | V \$14.5

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

EARLY BIRD DFO | 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

- seeded bagel, bacon, dill cream cheese and lemon \$21
- seeded bagel, cold smoked salmon, capers, lemon and dill cream cheese \$23

EGGS BENEDICT 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 DFO | V | VEO \$24

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

OMELETTE DFO | 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 | 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 DFO \$20

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

- add Fries, extra \$4.50

B.L.A.T \$20

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

CRÈME BRULEE FRENCH TOAST 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

FRIED CHICKEN TACOS \$22

With Gochujang glaze, sesame mayo, cornichon and slaw

ANGUS BEEF BURGER DFO \$28

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

CREAMY MUSHROOMS V \$23

On sourdough toast with balsamic cream sauce, tarragon and parmesan

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.

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

KIDS MENU

FRENCH TOAST V \$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 | VO \$14

Poached egg, cheese kransky and hash brown on toasted brioche

BRIOCHE HAM & CHEESE TOASTIE DFO \$12

TO SHARE

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

with paprika seasoning, parmesan and aioli

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

with aioli

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

with sour cream & green tomato chutney

CRUNCHY SLAW 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

COFFEE

Black	Short	\$4.8	Long	\$5.2	Iced	\$5.9
White	Reg	\$5.6	Large	\$6.3		
Latte	Reg	\$5.8	Large	\$6.5	Iced	\$7.1
Mocha	Reg	\$6.3	Large	\$6.8	Iced	\$7.8
White Choc Mocha	Reg	\$6.3	Large	\$6.8	Iced	\$7.8
Cold Drip	Reg	\$7				
Nitro Coffee	Reg	\$7				

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

Aeropress	\$11
December Dripper	\$11
Brewista for 2	\$16.5

NOT COFFEE (coffee shot extra \$0.80)

Hot Chocolate DF option available	Reg	\$6	Large	\$6.5	Iced	\$7.5
Chai Latte - Sweet or Spiced	Reg	\$6	Large	\$6.5	Iced	\$7.5
Matcha Latte	Reg	\$6.5	Large	\$7	Iced	\$7.9

Extra Stuff \$0.80

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

TEAS - \$6

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

Soda \$6

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

Organic Bottled Juices \$6

Apple	
Guava, Lime & Apple	
Orange, Mango & Apple	
Blackcurrant, Boysenberry & Apple	

In House Cold-Pressed Juices \$10

Sunshine - orange, apple & pineapple

Homegrown Orange Juice \$9

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

White Choc Symphony

Double Fudge Mocha

Smoothies (DF option available) \$9

blended with vanilla base and ice

Feijoa & Apple

Lemon & Lime

Mango

Summer Berry

Tropical

Banana

ALCOHOLIC BEVERAGE

Beer \$10

Corona
Asahi Super Dry
Peroni
Tiny XPA 0% Can

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