

ALL DAY MENU until 2.30pm

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

CHIA PUDDING GRANOLA V | VGA \$17

Vanilla, cinnamon and coconut chia pudding with house granola, seasonal fruits, orange curd, freeze dried blood orange and dark choc shavings

NEW YORK BAGELS GFA

- jam & cream cheese \$12.5
- house smoked salmon, fried capers, cream cheese and pickled red onions \$16.5

CREAMY MUSHROOM BAGEL GFA | VA | DF \$26.5

Creamy button mushrooms on New York bagel with goats feta, bacon and rocket

EGGS ON TOAST GFA \$13

Eggs (fried or poached, \$1.5 extra for scrambled) with house made chutney on multigrain or sourdough toast

EARLY BIRD GFA until 10.30am \$19

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 GFA | V \$21.5

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

- streaky bacon \$24.5
- house smoked salmon \$26
- portobello mushrooms \$24.5

FRENCH TOAST V | VA | GFA \$25

Cinnamon brioche, banana, streaky bacon, coffee caramel, hazelnut praline, berry mascarpone cream and white choc shards

BREAKFAST BURGER GFA \$17.5

Fried egg, bacon, hash brown, cheddar cheese, house made tomato chutney and hash nuggets on a brioche bun

AVOCADO BRUSCHETTA GFA | VA \$23.5

Prosciutto, avocado and cream cheese whip, bocconcini, garlic smoked tomato, balsamic reduction and fresh basil

TUNA BREAKFAST GF \$29

Tuna steak with smoked tomato coulis, potato bravas, red onions, capers, poached egg and béarnaise sauce

BIG BREAKFAST (or Mini - 1/2 portion \$18) GFA \$26.5

Eggs (fried or poached, \$1.5 extra for scrambled) on multigrain or sourdough toast, kransky, hash brown, roasted vine tomato, bacon and portobello mushroom

OMELETTE GFA | VA \$25

3 egg salmon omelette, blue cheese and dukkah (contains nuts) on toasted sourdough with a house salad

PERSIAN EGGS DF | VA \$19

Chorizo, caramelized onions, fresh herbs and capsicum with smoked tomato coulis topped with 2 eggs, baked & served with sourdough and house made beetroot relish

DUCK SALAD DF | VA \$28

Duck confit with wild rice, toasted almond, roast pumpkin, apple, Vietnamese mint, sunflower seeds, freeze dried lychee and Thai dressing

CAJUN CHICKEN SALAD GF | VA \$23.5

Cajun marinated chicken with green pea powder, melon, toasted almonds, orange segments, shaved fennel, quinoa, herbed salad and lemon citrus dressing

SMOKED SALMON CAKE \$25.5

Salmon cake with dukkah (contains nuts), feta, roast capsicum puree, rocket & poached egg with truffle crème fraiche, pomegranate and lemon caviar

CORN FRITTERS GFA | VA \$26.5

Herbed corn fritters with beetroot hummus (contains hazelnut), haloumi, rocket, pumpkin seeds, bacon, chive sour cream and sweet chilli sauce

MINUTE STEAK OPEN SANDWICH GFA | VA \$29

Garlic & chilli marinated minute steak with aged cheddar, tomato, lettuce, fried egg, beer battered onion rings, Manuka smoked bbq sauce, fries and aioli

MOROCCAN CHICKEN BURGER GFA \$23.5

Moroccan marinated chicken with brie, bacon, tomato, lettuce and cranberry sauce with fries and aioli

AVOCADO SMASH GF | V | VGA \$21.5

Smashed avocado with beetroot puree, crushed falafel, chilli & walnut crumble, charred corn and lentil vinaigrette

KIDS MENU

KIDS HOTCAKES \$12

2 hotcakes with vanilla ice cream, berry compote & maple syrup

KIDS CHICKEN & CHIPS \$12

Chicken nuggets with chips and tomato sauce

KIDS BREAKFAST \$12

Bacon, poached egg, hash brown on toast

KIDS BANANA SPRING ROLLS \$12

With vanilla ice cream and chocolate sauce

KIDS MUESLI \$12

Muesli with fruits and yoghurt

TO SHARE

BEER BATTERED FRIES served with house made aioli

- small \$5
- large \$8.5

WEDGES served with sour cream and sweet chilli

- small \$5
- large \$8.5
- add bacon & cheese + \$8

SIDES

- House smoked salmon / chicken \$7
- Streaky bacon / kransky / chorizo \$6.5
- Portobello mushrooms / grilled tomato / grilled halloumi \$6.5
- Egg (1) \$3.5
- Scrambled eggs (2) \$8
- Hash Brown (2) \$4
- Toast (1) \$3
- Gluten free toast (1) \$4

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

* 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

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	\$5.2		
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 <small>DF option available</small>	Reg	\$5.2	Large	\$6
Chai Latte - Sweet	Reg	\$5.2	Large	\$6
Chai Latte - Spiced <small>DF option available</small>	Reg	\$5.2	Large	\$6
Turmeric Latte	Reg	\$5.5	Large	\$6

Extra Stuff

Syrup shots (caramel, vanilla, hazelnut, butterscotch, gingerbread)	\$0.8
Decaf, soy milk, almond milk, coconut milk, oat milk, extra shots	\$0.8

TEAS - \$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

Lemon, Honey, Ginger Toddy

Trio of sourness, zest and sweetness

COLD BEVERAGE

Bottled Soda \$5

Karma Cola
Karma Cola Sugar Free
Lemmy Lemonade
Lemmy Lime Bitters
Gingerella
Mango and Passionfruit Kombucha
Raspberry and Lemon Kombucha
Bottled Water

Almighty Juices \$5

Apple
Guava, lime, apple
Carrot, orange, turmeric
Orange, mango, apple

Cold Press \$9

Orange
Red - apple, carrot, beetroot, ginger
Green - green apple, cucumber, kale
Yellow - pineapple, turmeric, cucumber, lemon, ginger

Cappuccine Frappes \$8

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) \$8

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
Heineken Light
Asahi Super Dry

Wine Glass \$12 Bottle \$39

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

