

ALL DAY MENU until 2.30pm

Options available on request : DF : Dairy Free | GFA : Gluten friendly | V : Vegetarian | VEA : Vegan available

WINTER WARM PORRIDGE V	\$16.5
Creamy oat porridge with lemon and whiskey poached pear, freeze dried honeycomb and hazelnut crunch	
CHIA PUDDING GRANOLA V	\$17
Vanilla, cinnamon and coconut chia pudding with house granola, seasonal fruits, lemon curd and freeze dried honeycomb	
NEW YORK BAGELS	
- jam & cream cheese	\$12.5
- house smoked salmon, fried capers, cream cheese and pickled red onions	\$16.5
CREAMY MUSHROOM BAGEL GFA V DF	\$24.5
Creamy button mushrooms on New York bagels with goats feta, bacon and rocket	
EGGS ON TOAST GFA	\$13
Eggs (fried or poached) with house made chutney on multigrain or sourdough toast	
- scrambled + \$1.5	
EARLY BIRD GFA until 10.30am	\$19
Two eggs (fried or poached) on sourdough or multigrain toast with bacon and your choice of regular coffee or tea	
- scrambled + \$1.5	
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	\$25
Buttery cinnamon brioche, banana flambé with brandy, bacon, mixed berry and macadamia crunch on chocolate anglaise	
BREAKFAST BURGER	\$17.5
Fried egg, bacon, hash brown, cheddar cheese, house made tomato chutney and hash nuggets served on a brioche bun	
AVOCADO BRUSCHETTA	\$23.5
Prosciutto, avocado and cream cheese whip, bocconcini, garlic smoked tomato, balsamic reduction and fresh basil	

BIG BREAKFAST GFA	\$26.5
Eggs (fried or poached) on sourdough or multigrain toast, kransky, hash brown, roasted vine tomato, bacon and portobello mushroom	
- scrambled + \$1.5	
MINI BREAKFAST GFA V VEA	\$18
A half portion of the Big Breakfast	
- scrambled + \$1.5	
OMELETTE GFA V	
3 egg omelette with toasted sourdough and house salad	
- chorizo, feta, caramelised onion, tomato and rocket	\$24
- salmon, blue cheese, rocket and dukkah (contains nuts)	\$25
COFFEE RUBBED BEEF BURGER DF	\$25.5
180g beef patty rubbed in coffee on a homemade pumpkin sage bun with mustard, pickled cabbage, aged cheddar, fried egg, chipotle mayo served with beer battered fries & aioli or salad	
CHICKEN SCHNITZEL DF	\$26.5
Panko crumbed chicken on smoked crushed tomato, truffle mash potato and parmesan wafer	
LAMB CORN FRITTERS DF	\$24.5
Herbed corn fritters topped with slow braised lamb, herb salad, chive sour cream drizzled with coffee chocolate jus	
TRIO OF MOROCCAN CHICKEN BAO BUN DF	\$25.5
Moroccan chicken with brie, beetroot slaw, caramelised peanuts, tahini yoghurt on a bao bun	
BRATWURST & MASH GFA DF	\$26.5
Spicy pork bratwurst sausage on colcannon mash, balsamic glazed baby beetroot, parmesan wafer, micro herbs with coffee chocolate jus	
JERK SPICED MINCE ON TOAST GFA DF	\$24.5
Jamaican jerk spiced mince on sourdough with gouda, fresh cherry tomatoes, herb salad and a poached egg	
ALTURA HOUSE SALAD DF V VEA	\$17
Smoked crushed tomato, quinoa, mesclun, Danish feta, pickled red onion, beetroot and roast kumara	
- house smoked salmon Moroccan chicken pulled lamb + \$7	
- halloumi + \$6	

KIDS MENU

KIDS BREAKFAST	\$12
Poached egg, bacon, hash brown on sourdough	
KIDS CHICKEN & CHIPS	\$12
Crumbed chicken tenders or nuggets with chips	
KIDS FRENCH TOAST	\$15.5
Caramelised banana on brioche with maple syrup	
KIDS BURGER	\$14.5
100gm beef patty, cheese and tomato sauce with fries	

TO SHARE

BEER BATTERED FRIES served with house made garlic 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
Portobello mushrooms / grilled tomato / grilled halloumi	\$6
Egg (1)	\$3
Scrambled eggs (2)	\$8
Hash Brown (2)	\$4
Toast (1)	\$2.5
Gluten free toast (1)	\$3.5
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
Mocha	Reg	\$5.5	Large	\$6
White Choc Mocha	Reg	\$5.5	Large	\$6
Hot Chocolate <i>DF option available</i>	Reg	\$5.2	Large	\$6
Chai Latte (Sweet or Spiced)	Reg	\$5.2	Large	\$5.7
Turmeric Latte	Reg	\$5.5	Large	\$6
GF Matcha Green Tea <i>DF option available</i>	Reg	\$5.5	Large	\$6
GF White Choc Symphony <i>DF option available</i>	Reg	\$5.2	Large	\$6
GF Double Fudge Mocha <i>DF option available</i>	Reg	\$5.5	Large	\$6
Mint Choc Chip	Reg	\$5.5	Large	\$6
Salted Caramel	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

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
 Iced Chocolate *DF option*
 Iced Mocha
 Iced Chai
 Mint Choc Chip
 Salted Caramel
 GF Matcha Green Tea *DF option*
 GF White Choc Symphony *DF option*
 GF Double Fudge Mocha *DF option*
 + vanilla ice cream \$2

Smoothies (DF option available) \$8

blended with vanilla base and ice
 Feijoa & Apple
 Lemon & Lime
 Mango
 Summer Berry
 Tropical
 Banana
 Black Forest
 + 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