

FOOD MENU

HOMEMADE FRUIT AND NUT GRANOLA - served with greek yogurt, seasonal fresh fruits and maple syrup **12** (GF, Vt)

TOAST WITH SPREADS - two pieces of sourdough toast w/butter and a choice of homemade jam, vegemite or peanut butter. **5.5** (GFO)

EGGS ON TOAST - two poached or fried eggs on two pieces of sourdough. **11** (Vt, GFO \$1)

FRENCH TOAST - brioche French toast with rhubarb, berry compote, whipped cream, puffed rice and a strawberry coulis. (Vt) **18**

BACON & EGG ROLL - served with aioli and onion jam. **11** (GFO)

HALLOUMI & EGG ROLL \$12 (add chips \$2)
tomato relish, green pesto. (GFO)

AVO & FETA TOAST - served with chives, tamari toasted seeds and lime, on a large slice of sourdough toast. **12** (GFO, Vt) add poached egg +

HARISSA MUSHROOM TOAST - Mushrooms cooked in a harissa tomato sauce served with mashed peas, two poached eggs, and feta cheese on sourdough toast **19** (DF) (VT) (GFO)

PERSIAN TOAST - halloumi, baba ganoush and roasted tomatoes, topped with a poached egg and homemade dukkah on turkish bread **19** (Vt, GFO)

BACON AVOCADO TOAST - bacon, avocado, roast tomatoes, homemade chilli and spinach served with a poached egg on sourdough toast. **19** (GFO)

EGGS BENEDICT - poached eggs served with bacon, spinach and chipotle hollandaise sauce on homemade brioche bread. **19** (GFO)

SHAKSHUKA 2.0 - Slightly spicy baked eggs and chorizo in homemade tomato, capsicum & onion sauce, served w/ labneh, and sourdough toast **20** (GFO)

CHICKEN BURGER w/ Chips - chicken coated with quinoa flakes, basil pesto, coleslaw and swiss cheese on a milk bun served with chicken salt chips. **18** (GFO)

ADD TO YOUR MEAL egg, roasted tomato, hollandaise sauce / avo, feta, bacon **+4** / halloumi, chorizo, chips **+5** / green salad, fresh spinach **+3.5**

SANDWICHES OR WRAPS

CORNED BEEF SANDWICH \$14 (add chips \$2)
tomato and eggplant chutney, cheese, aioli, cabbage & pickles

CHICKEN SANDWICH OR WRAP \$13 (add chips \$2)
w/ avo, tomato, aioli & greens

BLAT SANDWICH OR WRAP \$13 (add chips \$2)
Bacon, avo, tomato, aioli & greens

(DF) Dairy Free
(GF) Gluten Free
(GFO) Gluten Free option available
(Vt) Vegetarian

KID MENU

Toast \$3.5 white bread w/butter, peanut butter or vegemite

Egg on Toast \$6 one poached egg on a white sandwich bread

Avocado on Toast \$6.5 smashed avo in a white sandwich bread

Cheese on Toast \$4.5

Ham & Cheese toastie \$5.5

DOGGY MENU

BISCUIT \$3 - Peanut butter and bacon biscuit

DOGLATO \$5.5 - vegan, dairy free, gluten free gelato made with 100% human-grade ingredients.

HOT DRINKS

Fw - Latte - Cap Sm 4 Lg 4.5

Long Black - Mocha Sm 4 Lg 4.5

Espresso - Macchiato - Piccolo 3.7

Hot Chocolate sm 4 Lg 5

Homemade Chai Latte sm 4.5 Lg 5

Turmeric Latte sm 4.5 Lg 5

English Breakfast - Earl Grey - Green 4

Chamomile - Peppermint 4

Fresh Honey Lemon and Ginger tea 5

(decaf, extra shot, soy milk, oat milk or almond milk, lactose free +0.5)

COLD DRINKS

Homemade Cold Brew 5

Iced Latte 5

Milkshake Vanilla, Nutella, Chocolate 7.5

Sparkling water Sm 4

Still water 3

Coke, Coke Zero, Lemonade 3

FRESH JUICES

Orange juice 6

Red Juice: Carrot, apple, beetroot & ginger 8

Green Juice: Apple, cucumber, celery, kale 8

Orange, mint, ginger & frozen strawberry 8

Frozen mango, Pineapple, coconut water 8

Breakfast Smoothie: banana, mixed berries, honey, peanut butter and almond milk 9.5

