

Breakfast

7:00am — 11:00am weekdays
7:00am — 12:00pm weekends

Toast, (sourdough, turkish, or gluten free), house made jam, peanut butter or vegemite \$6.5
add banana and honey \$2 add ricotta & honey \$2

Fruit toast, house made jam or cinnamon sugar \$8
add ricotta & honey \$2

Acai banana & mango bowl, paleo granola, blueberry coyo, seasonal fruit \$16.5 (g/f) (d/f) (v)

Peach, fig & kombucha bircher, nectarines, berries, toasted almonds, basil sheep's milk yoghurt \$16.5

Red lentil & spinach dhal, black rice, roast pumpkin, Lemon rubbed kale \$20.5 (g/f) (d/f) (v)

Smashed avocado 2 ways, sourdough toast, heirloom tomatoes, haloumi, basil, balsamic / toasted almonds, peppercorn goat's cheese, pomegranate molasses \$18.5*

Baked portabello mushrooms, red pepper, quinoa & fetta stuffing, manchego, cauliflower & beetroot purée, rocket \$22.5 (g/f)

Sautéed chorizo, kale & tomatoes, poached eggs, haloumi turkish toast, pebre salsa \$22.5*

Maple & rum glazed leg ham, roast potato, poached eggs, dijon hollandaise, broccolini, apple sauce \$22.5 (d/f)

Beef vindaloo quesadilla, ricotta, poached eggs, raita, mango chutney, tomato & herb salsa \$21.5

Satay chicken brown rice bowl, coconut creamed corn, peanut sauce, fried egg, pickled cabbage & zucchini \$23.5 (g/f)(d/f)

Cherry pie waffles, vanilla & mascarpone ice-cream, maple & bacon crumb, floss \$19.5

Eggs your way, poached, fried, scrambled, chilli-fried, chilli-scrambled, served with your choice of toast, tomato relish \$11.5*

Sides (g/f)

\$4 each
smashed avocado, grilled tomato, sautéed kale, sautéed spinach

\$5 each
bacon, mushrooms, chorizo, haloumi, smoked salmon

For Kids

Bacon & egg roll, ketchup \$10
Waffles, maple syrup, vanilla ice cream \$9
Ham & cheese toastie \$8*
Soldiers, poached egg \$7*

Open 7 days from 7am
Last meal orders 2.30pm, last coffee orders 2.45pm

Lunch

11:00am — 2:30pm weekdays
12:00pm — 2:30pm weekends

Bacon cheeseburger, chuck beef patty, chipotle aioli, tomato, housemade BBQ sauce, pickles, onion, jalapeños \$16.5*

Smashed avocado 2 ways, sourdough toast, heirloom tomatoes, haloumi, basil, balsamic / toasted almonds, peppercorn goat's cheese, pomegranate molasses \$18.5*

Red lentil & spinach dhal, black rice, roast pumpkin, lemon rubbed kale \$20.5 (g/f) (d/f) (v)

Satay chicken brown rice bowl, coconut creamed corn, peanut sauce, fried egg, pickled cabbage & zucchini \$23.5 (g/f)(d/f)

Beef vindaloo quesadilla, ricotta, fried eggs, raita, mango chutney, tomato & herb salsa \$21.5

Pan seared australian barramundi, laksa reduction, broccolini, pak choy, crispy shallots \$25.5 (d/f) (g/f)

Vegan burger, relish, tomato, pickled cucumber, smoked sesame "cheese", vegan aioli \$16.5* (d/f)

Grilled local prawn bread roll, garlic butter aioli, cos, roast potatoes \$23.5

Free range pork cutlets, nectarine, rocket & fetta salad, pebre salsa, cauliflower & beetroot purée \$24.5 (g/f)

Sides

roast potatoes, aioli \$5 (g/f)

mixed leaf salad \$4 (g/f)

Sandwiches and salads

See the display cabinet for our daily selection

For kids

Ham & cheese toastie \$8*
BLT, ketchup \$9

Cakes and cookies

See the display cabinet for our daily selection

We accept reservations for parties of 6 or more,
please call 3870 2223
(d/f)= dairy free, (g/f)= gluten free, (v) = vegan
* = gluten free available,