

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, hemp & buckwheat granola, blueberry coyo, seasonal fruit \$16.5 (g/f) (d/f) (v)

Pumpkin & turmeric bircher muesli, maple & cinnamon yoghurt, almond & pepita crumble \$16.5

Sweet potato, pea, spinach & coconut curry, crispy kale, brown rice, red peppercorn kraut \$20.5 (g/f) (d/f) (v)

Smashed avocado, sourdough toast, grilled haloumi, chilli oil, macadamia, lemon & herb crumble \$18.5*

Imam bayildi, tomato baked eggplant, chilli-fried eggs, quinoa, harissa labneh, dukkah \$20.5 (g/f)

Chorizo & black bean huevos rancheros, creamed corn & manchego quesadilla, poached eggs, pico di gallo, avocado \$23.5

Jacket potato, kale, cheddar, crispy shallots, poached eggs, jalapeno crème fraiche, bacon or smoked salmon \$21.5 (g/f)

Ham hock & cauliflower macaroni cheese, gremolata sourdough crumbs, poached eggs, corn & green pepper relish \$21.5

Savoury mince toastie, provolone, shallot & parsley scrambled eggs, pickled carrot, iceberg lettuce \$20.5

Belgian waffles, coconut ice-cream, mango coulis, vanilla floss, macadamia, fresh berries \$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*
Fruit salad \$7 (g/f)

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, jalapenos \$16.5*

Smashed avocado, sourdough toast, grilled haloumi, chilli oil, macadamia, lemon & herb crumble \$18.5*

Sweet potato, pea, spinach & coconut curry, crispy kale, brown rice, red peppercorn kraut \$20.5 (g/f) (d/f) (v)

Spiced kangaroo salad, quinoa, herbs, tomato, fetta, watercress, dukkah, raspberry vinaigrette, harissa labneh \$25.5 (g/f)

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

Sticky pork belly tacos, fennel & red cabbage slaw, pickled carrot, sriracha aioli, coriander \$22.5 (d/f)

Chipotle chicken breast, black rice, beans, avocado, corn, iceberg, pico di gallo, lime & tahini sauce \$24.5 (g/f) (d/f)

Searred tuna, panzanella salad, jalapeno crème fraiche, boiled egg \$28.5

Sides

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

mixed leaf salad \$4 (g/f) (d/f) (v)

Sandwiches and salads

See the display cabinet for our daily selection

For kids

Ham & cheese toastie \$8*

BLT, ketchup \$9

Cheese & creamed corn quesadilla, avocado \$11

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

Drinks

Follow us on Facebook & Instagram

Hot Espresso

	sml	lge
Espresso, short macchiato, piccolo	\$3.5	
Long macchiato, doppio	\$4	
Cappuccino, flat white, latte, mocha,	\$4	\$4.6
Long black	\$4	\$4.2
Premium hot chocolate	\$4	\$4.5
Chai latte		\$5.5
Babycino		\$1.5

Extras

Single origin - see blackboard for tasting notes	\$0.5	
Syrups (caramel, vanilla, hazelnut)	\$0.5	
Bonsoy	\$1.	
Oat / zymil / almond / macamilk	\$0.5	
Extra shot	\$0.5	
Decaf	\$0.5	
Coffee beans 250g/ 1kg	\$18	\$45

Cold coffee

Cold drip, sweetened or unsweetened \$5.5

Cold drip coffee is brewed over 6.5 hours using our in house cold drip coffee maker. Paper filters and filtered water are used, resulting in a pure coffee concentrate.

Drink black on ice and expect low acidity, super sweet coffee or mix with milk for a perfect cold coffee alternative.

Hot Filtered Coffee

Drip brewed through paper filter brings out a natural flavour from the bean. Expect a refreshing, clean and delicate coffee with distinct flavours \$5

Premium Sri Lankan tea

English breakfast, earl grey, honeydew green, peppermint, Malabar chai \$3.8

15% public holiday surcharge applies



Juices

Create your own juices from the ingredients below:

Apple, pineapple, orange, watermelon, carrot, celery, ginger, mint, cucumber \$7.5

Coconut water, cracked to order \$7

Smoothies

Banana, strawberry, or mango

fruit, milk, ice cream \$8

Green smoothie

kale, celery, pineapple, banana, chia, coconut water \$9 (g/f) (d/f)(v)

Acai smoothie

acai, banana, coconut water \$9 (g/f) (d/f)(v)

Add a shot of vegan protein powder to your smoothie \$1.5

Shakes

	reg	lge
Chocolate, vanilla, strawberry, caramel, malt vanilla	\$7	\$10
Salted caramel & peanut butter	\$7.5	
Iced chocolate	\$7.5	

Frappes

Watermelon mint \$7.5

Mocha \$8

Cold drinks

StrangeLove organic sparkling mineral water (bitter grapefruit, lemon squash or blood orange & chilli) \$4

Teza iced teas, (mango & ginger, peach & passionflower, velvetberry, lemon & mandarin) \$4

Bucha of Byron (original, lemon myrtle, ginger) \$6

Bundaberg ginger beer \$4

Coke, diet coke, coke zero, sprite \$3

San pellegrino sparkling water 500ml \$4 1ltr \$6