

Breakfast

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

Toast, (sourdough, turkish, or gluten free), house made jam, house made nut butter or vegemite \$6.5
add ricotta & honey \$2 italian hazelnut spread \$2

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

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

“Apple crumble” porridge, oats, almond crumble, berry compote, crème fraiche, milk \$16.5

Potato & pea korma, poached eggs, bob’s salsa, mango & date chutney, basmati rice \$19.5 (g/f)

Smashed avocado/ 2 ways, sourdough toast, macadamia dukkah, buffalo ricotta/ haloumi, carrot jam, pepitas \$18.5*

Mushroom ragout, soft polenta, asiago, truffle oil, toasted pine nuts \$20.5 (g/f)

Black rice bowl, sweet potato, kale, broccoli, beetroot hommus, poached eggs, pickled cabbage, sunflower seeds \$20.5 (g/f) (d/f)

Lasagne toastie, beef mince, ricotta, provolone, pasta sheets, garlic butter, fried egg, mesclun \$22.5

Cauliflower & leek puree, poached eggs, bacon, chermoula, sautéed kale, quinoa crumble \$20.5 (g/f)

Smoked salmon, rye toast, braised silverbeet, poached eggs, dill hollandaise, pickled fennel \$22.5*

Black forest waffles, chocolate cake, cherry & kirsch coulis, vanilla bean ice-cream, 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*
Fruit salad \$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, jalapenos \$16.5*

Smashed avocado/ 2 ways, sourdough toast, macadamia dukkah, buffalo ricotta/ haloumi, carrot jam, pepitas \$18.5*

Potato & pea korma, bob’s salsa, mango & date chutney, basmati rice \$17.5 (g/f)

Black rice bowl, sweet potato, kale, broccoli, beetroot hommus, chicken, pickled cabbage, sunflower seeds \$22.5 (g/f) (d/f)

Brissy cheesesteak, angus rump, green peppers, onion, provolone, pickled fennel, american mustard, baguette, potato crisps \$20.5

Pan seared tasmanian salmon, cauliflower puree, sautéed kale, chermoula, quinoa crumble \$26.5 (g/f)

Vietnamese style rice noodles, braised pork shoulder, gai lan, broccoli, bean shoots, asian herbs, chilli sauce, pickles \$22.5 (g/f) (d/f)

Soup du jour, market price

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

Tomato & cheese pizza \$10

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,
*= gluten free available,

Drinks

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	
Soy / zymil / almond	\$0.5	
Extra shot	\$0.5	
Decaf	\$0.5	
Coffee beans 250g/1kg	\$18	\$45

Cold coffee

Cold drip, sweetened or un-sweetened \$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

10% public holiday surcharge applies



Follow us on Facebook & Instagram

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Juices

Create your own juices from the ingredients below:

Apple, pineapple, orange, watermelon, carrot, celery, ginger, mint, cucumber \$7

Coconut water, cracked to order \$7

Smoothies

Banana or strawberry

fruit, milk, ice cream \$8 (g/f)

Green Smoothie

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

Acai smoothie

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

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

Shakes

	reg	lge
Chocolate, vanilla, strawberry, caramel, malt vanilla	\$6	\$9
Salted caramel & peanut butter	\$7	
Iced chocolate	\$7	

Frappes

Watermelon mint \$7

Mocha \$8

Cold drinks

Sparkling mineral water (orange & passionfruit, apple, lemon, pink grapefruit) \$4

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

Nutrient water (dragonfruit, valencia orange, blackberry) \$4

Bundaberg ginger beer \$4 Organic lemon, lime & bitters \$4

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

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