

## ALL DAY MENU *till 3:30*

<b><u>Fools French toast</u></b>	22.5
french brioche with mango sorbet, fresh berries & roasted granola	
<b><u>Golden grain porridge(V)</u></b>	21.5
spiced ancient grain turmeric porridge, cranberries, roasted nuts, coconut, jagger	
<b><u>Super Berry Acai Bowl (V)</u></b>	22.5
Acai mixed berry almond milk blend topped with fresh berries, kiwi, banana, roasted nuts coconut & granola	
<b><u>Ricotta hotcake w golden pear (GF)</u></b>	27.5
Poached pear on ricotta hotcake with fresh berries, mango sorbet	
<b><u>Toast</u></b> sourdough, grain or rye	10.5
Seasonal jam, nutella or vegemite gluten free+2.0, peanut butter+2.0	
<b><u>Rye orange &amp; fennel fruit toast</u></b>	12.0
w honey, butter & cinnamon	
<b><u>Bacon &amp; egg brioche</u></b>	16.0
Smoky bacon, egg, swiss cheese on brioche roll w house relish	

<b><u>Chilli scrambled eggs</u></b>	24.5
sesame teriyaki sautéed mushrooms, goat feta, pickled chilli, crispy kale on turkish roll +bacon +4.0	
<b><u>Eggs Benedict</u></b>	24.5
Swiss mushroom, thick cut smoky bacon, baby spinach, crispy kale, w saffron hollandaise on Turkish roll +potato cheese rosti +4.0	
<b><u>Fools avo poached eggs</u></b>	24.5
roasted seed avo, goat feta, beetroot puree, housemade pickled radish on sourdough	
<b><u>Tofu chilli scrambled (V)</u></b>	24.5
Indian inspired scrambled tofu, roasted seed avo, baby tomatoes, kale on turkish +honey haloumi +4.0	
<b><u>Fools big brekky</u></b>	27.5
eggs your way, crispy bacon, smokey beans, potato cheese rosti, baby spinach, braised tomato +honey haloumi +4.0	
<b><u>Eggs your way with baked beans</u></b>	24.5
Free-range eggs, smoky baked beans, Swiss mushroom, baby spinach & honey haloumi, on rye or seven-grain toast	

EXTRAS: +4.0  
bacon/ egg/ tomato /naan/ honey haloumi /  
smoky beans/ cheese potato rosti

<b><u>Curry of the day</u></b> (see board)	27.5
Jeera basmati rice, mango pickle, green salad, naan & roasted papadam	
<b><u>Tandoori chicken salad(GF)</u></b>	24.0
Roasted seeds, quinoa, crispy onion, green salad, house dressing	
<b><u>Burger of Fools</u></b>	21.5
Masala seasoned beef patty, smoky bacon, egg, swiss cheese, caramelised onion, cucumber, tomato, lettuce on brioche	
<b><u>Veggie burger</u></b>	21.5
mushroom walnut & ricotta patty, grilled haloumi, baby spinach, Spanish onion, tomato & house tamarind date sauce on brioche	
<b><u>Samosa plate</u></b>	18.0
House samosa, green seed salad tomato & house tamarind date sauce	
<b><u>Sausage roll plate</u></b>	18.0
Traditional Aussie sausage roll, green seed salad tomato sauce/relish	
<b><u>Ham,cheese &amp; tomato on Turkish</u></b>	15.5
<b><u>Tandoori chicken/tofu wrap</u></b>	16.0

(V) vegan (GF) gluten free Please let us know about food allergies or dietary requirements

## FRESH FROM OUR OVEN

Chewy chocolate fig brownie (GF)	6.5
Oat and seed muesli slice	6.5
Fruit and nut slice (V) (GF)	7.0
Prune and banana bread	6.5
Daily muffins- see board	6.5
Cookies anzac/peanut butter choc-chip/ smarty	4.5
Pain au chocolate	6.8
Croissant with house jam & butter	6.8