

Breakfast

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

Toast, (sourdough, turkish, rye or gluten free), house made jam, peanut butter or vegemite \$7
add banana and honey \$2

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

Bircher, chia seeds, kombucha, lemon myrtle, mint & honey sheep's milk yoghurt, sweet macadamia dukkah, berries \$16.5

Banana & coconut smoothie bowl, paleo granola, seasonal fruit, blueberry coyo \$16.5 (g/f) (d/f) (v)

Herb baked mushroom burger, romesco sauce, rocket, grilled onion, goat's curd, gorgonzola aioli \$18.5*

Miso roasted smashed pumpkin, charcoal sourdough, broccolini, beetroot hommus, pistachio dukkah, smoked sesame "cheese" \$20.5* (d/f) (v)

Smashed avocado 2 ways, rye toast, spiced chickpeas, fetta, chilli & lemon salsa/ haloumi, tomato, apple balsamic \$19.5*

Lamb kibbeh hash, poached eggs, baba ghanoush, tabouli, toasted pinenuts \$22.5 (d/f)

Corn & zucchini baked fritters, poached eggs, lemon & dill ricotta, cress, tomato & red pepper jam, bacon or smoked salmon \$22.5

Chipotle chicken quesadilla, manchego, provolone, avocado, pico de gallo, poached eggs, jalapeño aioli \$22.5

Steak & eggs, medium rare rib fillet, sweet potato smash, broccolini, fried eggs, chimichurri \$28.5 (g/f) (d/f)

Strawberry & cream waffles, compote, earl grey tea ice-cream, vanilla crème fraiche, berries, floss \$20.5

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

Sides (g/f)

\$5 each:

smashed avocado, grilled tomato, sautéed kale, sautéed spinach, haloumi, mushrooms

\$6 each:

bacon, chorizo, 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, angus beef patty, chipotle aioli, tomato, house made BBQ sauce, pickles, onion, jalapeños \$17.5*

Smashed avocado 2 ways, rye toast, spiced chickpeas, fetta, chilli & lemon salsa/ haloumi, tomato, apple balsamic \$19.5*

Herb baked mushroom burger, romesco sauce, rocket, grilled onion, goat's curd, gorgonzola aioli \$18.5*

Miso roasted smashed pumpkin, charcoal sourdough, broccolini, beetroot hommus, pistachio dukkah, smoked sesame "cheese" \$20.5* (d/f) (v)

Chipotle chicken quesadilla, manchego, provolone, avocado, pico de gallo, fried eggs, jalapeño aioli \$22.5

Steak & eggs, medium rare rib fillet, sweet potato smash, broccolini, fried eggs, chimichurri \$28.5 (g/f) (d/f)

Grilled chicken salad, mesclun, beetroot, parmesan, avocado, apple, pickled celery, candied nuts & seeds, cider vinaigrette \$25.5 (g/f)

Pan seared barramundi, green curry, broccolini, peas, spinach, cauliflower "rice", fermented chilli \$28.5 (g/f) (d/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

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	\$1	
Zymil / almond / macamilk/oat/coconut	\$0.5	
Extra shot	\$0.5	
Decaf	\$0.5	
Coffee beans 250g/1kg	\$18	\$45

Cold drip

Sweetened or un-sweetened \$5.5

Cold drip coffee is brewed over 6 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.

Filtered Coffee

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

Premium Sri Lankan tea

English breakfast, earl grey, honeydew green, peppermint, malabar chai, lemongrass & ginger \$3.8

15% public holiday surcharge applies



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Juices

Create your own juices from the ingredients below:

Apple, pineapple, orange, watermelon, beetroot, 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)

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	\$7	\$10
Salted caramel & peanut butter	\$8	
Iced chocolate	\$7	

Frappes

Watermelon mint \$7.5

Mocha \$8

Cold drinks

Sips sparkling mineral water (lemon, cucumber & mint, pink grapefruit, blood orange) \$4

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

Buchi kombucha (deep greens, hibiscus & galangal, ginger & turmeric, original) \$6.95

Bundaberg ginger beer \$4

Coke, diet coke, coke no sugar, sprite \$3

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