

ALL DAY

Toast Sourdough / Multi-grain/ Rye/ Fruit / Gluten Free Option #2 Peanut butter/ Vegemite/ Jam	\$8.5
Eggs Your Way Options - Poached / Fried / Scrambled on your choice of Toast	\$14
Big Brekkie Choice of two eggs on sourdough bread with bacon, lamb and rosemary chipolata, spinach, roasted tomato, grilled mushroom	\$28
Vegetarian brekkie Choice of two eggs on sourdough bread with spinach, roasted tomato, grilled mushroom, avocado and baked beans	\$28
Acai Bowl Blended with banana, blueberries and coconut-water topped with buckwheat granola, coconut flakes, peanut butter and seasonal fruits (GF, Vegan, DF)	\$19
Coconut Pear Bircher Saffron poached pear, house made buckwheat granola, mixed berry coulis and seasonal fruits	\$19
Ayurvedic Porridge Ayurvedic oats served with mixed berries compote, fresh seasonal fruits, house made granola and Coconut yoghurt (Vegan, DF)	\$19
Banana Pancake Gluten and refined-sugar free served with mixed berry compote, coconut yoghurt, house- made granola and seasonal fruits (V, GF)	\$23.5
Avocado on Toast Smashed avocado with heirloom tomatoes, roasted beets, pomegranates, goat cheese, chilli oil, dukkah and poached egg on multi- grain toast (V, DFO and GFO)	\$22.5
Chili Scrambled eggs Served with crispy shallots, furikake, chili sambal, goat cheese, and a snow of parmesan on sourdough toast	\$22

Eggs Benedict on House-made Crumpets Served with slow cooked barbecue beef brisket, two poached eggs, hollandaise, sauerkraut with fresh herbs and pomegranate molasses	\$27
Sautéed Mushroom Served with sautéed greens, seed mix, caramelised onion, chilli oil, basil oil, poached egg on a multi- grain toast (V, GFO and DFO)	\$23.5
Healthy Greens Sautéed broccolini, kale, asparagus, green beans with two poached eggs, beetroot hummus and dukkha (VO, GFO, DF)	\$23
Shakshuka with Baked Egg Red kidney beans, butter beans, lightly spiced tomato and capsicum sugo with green tahini on multi-grain toast (V, DF)	\$22
Crispy Corn Fritters Served with grilled halloumi, tomato corn salsa, poached egg, avocado and tomato kasundi (V and DFO)	\$23
Bush Lamb Sauteed Lamb shoulder, roasted cauliflower, mixed vegs, green tahini on sourdough toast with a fried egg.	\$28
Miso Salmon Bowl Served with grilled salmon, house-made kimchi, fresh coriander leaves, miso dressing, wasabi yoghurt, cucumber, avocado, togarashi, wakame and brown rice	\$28
Moroccan Chicken Salad Salad mix, cucumber, cherry tomatoes, avocado, capsicum, lemon dressing and sumac yoghurt. (DFO and GFO available)	\$22

SANDWICHES

Vegetarian Roast pumpkin, mushroom, zucchini, basil pesto, swiss cheese & rocket on sourdough toast	\$15
Poached Chicken Poached chicken, swiss cheese, herb aioli, wildrocket on Turkish bread	\$15
REUBEN Slow cooked and sliced corn beef, Sauerkraut, swiss cheese, pickles, chipotle mayo and Dijon mustard on a rye toast	\$16
Egg & Bacon Grilled bacon, two fried eggs, rocket, BBQ sauce and chipotle mayo on a Turkish bread	\$13
HALLOUMI fun-guy Tomato kusandi, grilled haloumi, mushroom and rocket on sourdough	\$15
Ham, Cheese & Tomato *Please let staff know if you would like to remove anything*	\$12
Cheese toasty	\$10
HCT Croissant	\$12

SIDES

Free range egg, Hollandaise sauce	\$3
Smashed avocado, roasted mushroom, wilted spinach, roasted tomato, beetroot hummus	\$5
Bacon, lamb and Rosemary chipolata, goat cheese, halloumi	\$6
Smoked salmon / Grilled chicken	\$7

DISPLAY

Almond Croissant	\$6.5
Croissant	\$5
Sweet Muffin	\$6
Protein Ball	\$4.5
Banana Bread	\$6
Vegan Cake	\$7

Pease see display for flavours

KIDS

Small chips	\$5
Hash browns	\$5
Eggs on toast	\$9
Kids Banana Pancake Served with maple syrup and seasonal fruit (free from refined sugar)	\$13

GF- Gluten-free
GFO- Gluten-free option
DF- Dairy-free



DFO- Dairy-free option
V- Vegetarian
NFO- Nut-free option

COFFEE

House Blend by Orthodox St.Ali
soy/almond/oat/lactose-free (+0.70)
Vanilla, caramel, hazelnut syrup (+0.70)
Extra shot (+0.50)

	S/L
Latte/ Flat white/ Cappuccino	\$4.5/ 5.5
Espresso	\$3.5
Double Espresso	\$4.5
Long Black	\$4.5 /5.5
Mocha	\$5/ \$6
Hot chocolate	\$4.5/ 5.5
Prana chai	\$6.50
Turmeric latte	\$5 /6
Matcha latte	\$5 /6
Babyccino	\$2

ICED DRINKS

Iced Coffee	\$7.50
Iced Chocolate	\$6.50
Iced Latte	\$6.50
Iced Matcha	\$6.50
Iced Mocha	\$6.50

+\$.100 for ice cream

SMOOTHIES

Peanut Butter Smoothie	\$12
Banana, peanut butter, chia seed, cacao nibs, almond milk and crushed pine nuts	
Green Smoothie	\$12.5
Spinach, banana, mango, spirulina, avocado, coconut flakes and hemp seeds	
Antioxidant Berry Smoothie	\$12
Mixed berries, mango, banana, chia seeds, and coconut flakes	

SUPERPRESSED CO JUICES

Orange	\$8
Apple	\$8
Kale, Celery, Lemon, Ginger	\$8
Watermelon, Apple, Mint	\$8

TEA

English Breakfast Earl	\$5
Grey	\$5
Peppermint	\$5
Lemongrass and Ginger	\$5
Oriental Jasmine Green	\$5
Chamomile Blossoms	\$5

SPARKLING

	G / B
Varichon Sparkling	\$12
Loitering, FR	

WHITE

Little Goat Creek SB	\$12 / \$50
Marlborough, NZ	
Springseed PG	\$12 / \$50
McLaren, SA	

ROSE

Colour of Calmness	\$12 / \$50
Riverland, SA	

RED

Moates Lane Shiraz	\$11 / \$48
Pyrenees, VIC	
Oscar’s Folly Pinot Noir	\$14 / \$55
Yarra Valley, VIC	

BEER

Corona	\$10
Matso’s Ginger Beer	\$10

