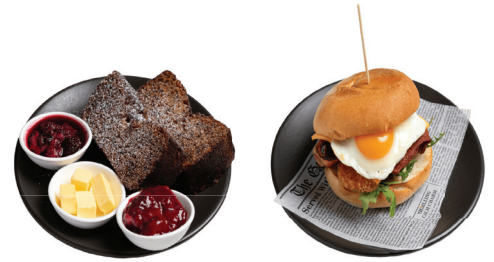




- \$8 ARTISAN BREAD**  
**2 toasted slices** - white sourdough, rye or raisin & walnut (gf +\$2)  
**choose your condiment** - organic honey | nutella | vegemite | peanut butter | house-made spreads - lemon curd or mixed berry jam (v)
- \$10 HOUSE-MADE BANANA BREAD** toasted with butter on the side  
 choose your condiment - organic honey | nutella | vegemite | peanut butter | house-made spreads - lemon curd or mixed berry jam (v)
- \$12 BACON & EGG BREKKY BURGER** with bbq sauce, aioli, cheddar cheese, hash brown, rocket on a milk bun (gfo) // **ADD haloumi \$5**
- \$12 EGGS YOUR WAY** (gfo, df)  
**2 free range eggs** - fried, poached or scrambled  
 2 toasted slices - white sourdough, rye or raisin & walnut (gf +\$2)  
 + butter on the side
- \$15 ACAI BOWL** acai sorbet (v, vg, organic, egg free, lactose free, gf, gmo free), granola mix, edible flowers, banana, strawberry, raspberry & blueberries (v, vg)
- \$15 HOUSE-MADE GRANOLA** candied pecans, roasted walnuts, oats, pepitas green, coconut yoghurt, milk on side, organic honey, fresh berries & fruits (v, vg)
- \$16 FRENCH TOAST** brioche, eggs, house-made whipped cream, organic honey or maple syrup, fresh berries & fruits, house-made strawberry compote
- \$16 FRENCH TOAST - BISCOFF W/ HONEYCOMB** brioche, house-made butterscotch, biscoff, eggs, house-made whipped cream, organic honey or maple syrup, fresh berries & fruits
- \$18 AVOCADO SMASH** rye or white sourdough, toasted black sesame seeds, avocado, cherry tomatoes, pickled onion, house-made beetroot gel, goat cheese, watercress, pistachio dukkah, pomegrate molases (v, vg, df, gfo)
- \$18 CORN AND ZUCCHINI FRITTERS** house made fritters served with bacon, fresh avocado puree, creme fraische, nuts, red pepper relish (v)
- \$18 EGGS BENEDICT - CREATE YOUR OWN** (v, gfo)  
 english muffin (2), hollandaise sauce, poached eggs (2) & wilted spinach.  
**choose one** - smoked salmon, haloumi, bacon or ham
- \$18 OMELETTE - CREATE YOUR OWN** (v, gfo)  
**choose up to 3** - ham, bacon, smoked salmon, cheese, feta, haloumi, spinach tomato, mushrooms  
**2 toasted slices** - white sourdough, rye or raisin & walnut (gf +\$2)  
 + butter served on the side.
- \$18 3 STACK PANCAKES** 3 stack pancakes, house-made whipped cream, organic honey or maple syrup, house-made lemon curd, house-made strawberry compote, fresh berries & fruits  
**ADD vanilla ice-cream \$2 // bacon (one) \$3**
- \$22 FAIRY FLOSS PANCAKES** 3 stack pancakes, fairyfloss, house-made whipped cream, vanilla ice-cream, organic honey or maple syrup, house-made lemon curd, house-made strawberry compote, fresh berries & fruits
- \$12 PORTOBELLO MUSHROOM BURGER** with haloumi, roquette, house-made tomato relish, potato bun (v, vgo, gfo, df)
- \$14 CHICKPEA & LENTIL BURGER** with lettuce, tomato, vegan cheese, capsicum sauce, potato bun (v, vg, gf, df)
- \$24 BIG BREAKFAST** bacon (2), free range eggs (2), toast (2), beef chipolatas (2), hashbrown (1), wilted spinach, grilled tomato (1), button mushrooms, tomato relish. butter served on the side.  
**eggs your way (2)** - fried, poached, scrambled  
**2 toasted slices** - white sourdough, rye or raisin & walnut (gf +\$2)



**PLEASE ORDER AT THE BAR  
 OR ONLINE - FROM YOUR TABLE**



## DRINKS

SERVED UNTILL 10.45AM

CUP	MUG	
		<b>COFFEE</b>
\$4.0	-	SHORT BLACK   SHORT MAC   RISTRETTO
\$4.5	-	DOPPIO   DOUBLE RISTRETTO   LONG MAC   PICCOLO
\$4.5	\$5.5	CAPPUCCINO   LATTE   FLAT WHITE   LONG BLACK
\$4.5	\$5.5	CHAI LATTE   DIRTY CHAI   MATCHA CHAI
\$5.0	\$6.0	HOT CHOC   MOCHA   AFFOGATO
	\$4.5	GREEN TEA   ENGLISH BREAKFAST   EARL GREY
	\$1	EXTRA SHOT   DECAF

### MOCKTAILS 475ml

- \$10 **BLUE LAGOON** blue curacao syrup, lemon juice, lemonade, cherry
- \$10 **STRAWBERRY MINT SPARKLER** strawberries, mint, lemon juice, sugar syrup, lemonade, strawberry puree
- \$10 **RASPBERRY GINGER SPRITZ** homemade raspberry syrup, lime, ginger beer, candied ginger
- \$10 **PASSIONFRUIT MARGARITA - NON ALCOHOLIC** lyres agave reserva, orange sec, lime, agave, passionfruit puree
- \$10 **VIRGIN MOJITO - NON ALCOHOLIC** lime, mint, sugar syrup, apple juice, soda

### ICED DRINKS 473ml // 16oz

- \$7 **ICED - BLACK, LATTE** espresso, water, ice
- \$8 **ICED - COFFEE, CHAI, CHOCOLATE, MOCHA** (all served with icecream and cream)

### MILKSHAKES, JUICE & SOFTDRINKS

- \$8 **MILKSHAKES - CHOCOLATE | STRAWBERRY | CARAMEL | VANILLA**
- \$4.9 **COKE, COKE ZERO, LEMONADE, GINGER ALE** 473ml
- \$4.5 **SODA WATER** 330ml
- \$4.5 **GINGER BEER - BUNDABERG** 375ml bottle
- \$4.5 **SPARKLING WATER - SAN PELLEGRINO** 250ml bottle
- \$6.0 **APPLE, ORANGE, CRANBERRY OR PINEAPPLE JUICE** 475ml
- \$6.5 **LEMON LIME BITTERS** freshly made (473ml)



## KIDS

- \$10 **2 STACK KIDS PANCAKES** house made whipped cream, maple syrup  
ADD ice-cream \$2 // berries & fruits \$3.50 // bacon (one) \$3
- \$8 **KIDS WAFFLES** house made whipped cream, maple syrup  
ADD ice-cream \$2 // bacon (one) \$3
- \$8 **KIDS BACON (1), EGGS (1) ON TOAST (1)** (gfo, df)



## EXTRAS

- |  |   |
|--|---|
| bacon (one) \$3 (two) \$5                      | avocado fan \$5                           |
| beef chipolatas (2) \$5                        | berries & fruits \$3.50                   |
| grilled haloumi \$5                            | tomato, bbq, aioli sauce 50c              |
| hashbrown (one) \$3 (two) \$4.50               | condiments \$2 - organic honey   nutella, |
| poached / fried eggs<br>(one) \$3 (two) \$4.50 | vegemite, peanut butter                   |
| scrambled eggs \$5                             | house-made spreads \$2                    |
| smoked salmon \$5                              | - lemon curd, mixed berry jam             |
| wilted spinach \$4                             | vanilla ice-cream scoop \$2               |
| grilled tomato \$3                             | house-made whipped cream \$2              |