

# All Day

Served til 3pm

TOAST	9
your choice of: sourdough, seven seed grain or gluten free buckwheat & chia served with jam, peanut butter, vegemite or honey	
FRUIT TOAST	11
with butter and jam	
EGGS YOUR WAY	13
choice of toast: sourdough, seven seed grain or gluten free buckwheat & chia <i>poached</i> <i>scrambled</i> <i>fried</i>	
BLUE-TIFUL HOTCAKES	21
whipped sweet mascarpone, pistachio dust, maple & berry compote	
PORRIDGE	22
rolled oats, quinoa, freekeh, soaked in almond milk topped with coconut crumble, stewed apple, fresh fruits, berry compote & maple syrup	
KICK- START SALAD (GF, VO)	23
quinoa, broccolini, edamame beans, asparagus, maple chickpeas, red cabbage, roast pumpkin, dried cranberries, tamari seeds, pomegranate, avocado, sweet potato, carrot puree, house made dressing & poached egg	
BREAKFAST STACK (GF)	26
house made pecorino & potato rosti, smoky maple bacon, chorizo, crushed avocado, fresh spinach, poached eggs & hollandaise	

PANCETTA BAKED BEANS	24
house baked cannelloni beans in rich tomato & pancetta sauce with fried eggs, pork crackling & manchego cheese	
MUSHROOM BAGEL (DFO, VG)	23
with poached egg, thyme & rosemary field mushrooms, toasted walnuts, shaved cheddar, goats cheese & beetroot dip	
FRITTERS (VO, DFO)	22
corn and zucchini fritters with rocket charred corn & pomegranate salad, kasundi, honey glazed halloumi cheese & poached egg	
SMASHING AVOCADO (GFO, VO)	23
on grain toast with meredith's goats cheese, fresh mint, fried basil, pickled chili, mixed seeds, lemon, basil pesto & poached egg	
EGGS BENNY (GF)	22
house made pecorino & potato rosti, hollandaise, fresh spinach & poached eggs <i>your choice of:</i> <i>triple smoked ham</i> <i>beef brisket</i> <i>bacon</i> <i>pork belly</i> <i>seasonal greens</i> <i>smoked salmon</i>	
CLUCKING GOOD SALAD (GF)	25
grilled chicken tenderloin, quinoa, radicchio, avocado, golden beets, cherry tomatoes, toasted mixed seeds, sprouts, cranberries, cos hearts rocket & danish feta	
SOBA NOODLE SALAD (V, DF)	24
with tofu, shredded carrot, edamame beans, red pepper, cucumber, snap peas, red cabbage, spring onion, cilantro & soy dressing	
SALMON FILLET	26
crispy skin salmon in coconut broth, potatoes & seasonal greens	
PRAWN LINGUINE	24
garlic prawns cutlets, lemon gremolata, basil pesto, cherry tomatoes, baby spinach & hint of chilli	
BAKED GNOCCHI (VG)	24
pan fried gnocchi, wild mushrooms, three cheeses, fresh basil tossed in sugo sauce	
VIETNAMESE PORK BELLY	23
on brioche hot dog roll with pork belly, smooth pâté, carrot, cucumber, coriander & jalapeño	

ANCIENT GRAIN SALAD (DF)	25
freekeh, quinoa, roasted maple carrots, roast pumpkin, beetroot, rocket tossed in chimichurri served with scotch fillet steak	
STEAK SANDWICH	26
scotch fillet in chimichurri, roast peppers, roast pumpkin, rocket, horse raddish mayo & english mustard severed with fries	
VEGAN BURGER	23
sweet potato, quinoa, desiree potato & pumpkin patty, vegan cheese, beetroot hummus, kasundi, rocket, cucumber & roast capsicum on toasted potato bun served with fries	

WAGYU BEEF BURGER (GFO)	22
crisp lettuce, tomato, pickles, royal sauce, caramelised onion, cheese & fries	
CHICKEN BURGER	22
southern fried chicken with coleslaw, cheese, relish, pickles & fries	
BRISKET ROLL	21
served on brioche hot dog roll with slow cooked beef brisket, coleslaw, house made BBQ sauce, pickles & fries	

## SIDES

extra egg	3	smoked salmon	5.5
extra toast	2	relish	.5
gluten free toast	3	halloumi	5.5
raspberry jam	1	feta	4.5
peanut butter	.5	bacon	5.5
butter	.5	wilted spinach	4.5
rosti	4.5	avocado	5.5
mushrooms	6	chorizo	5.5
cooked tomato	4.5	chicken	5.5
hollandaise	3	mayo	.5
vegan bun	3	aioli	.5
bowl of fries	10		

## KIDDIES (UNDER 12)

Kids hotcake with ice cream & maple syrup	\$11
Kids waffle with ice cream & maple syrup	\$11
Egg & bacon on toast	\$10
Fish & chips	\$14
Chicken nuggets & fries	\$9

