

JANUS BREAKFAST

AVAILABLE ALL DAY

TOASTED ARTISIAN BREAD W/ JAM 4

Toasted sourdough with your choice of white, brown, soy linseed, fruit spelt, Turkish, Gluten Free

Extras

| | |
|-----------------------------|---|
| Pepe saya cultured butter | 1 |
| Organic wild berry chia jam | 1 |
| Organic peanut butter | 1 |
| Manuka honey | 1 |
| Avocado | 4 |
| Vegemite | 4 |

ORGANIC HOUSEMADE GRANOLA GF 13

Seasonal fruits and berries, goji, raw fig & chia jam & Manuka honey flakes

Add Coconut yoghurt +2

VEGAN BIRCHER GF 12

Pear and raspberry, Organic Coconut Yoghurt, fresh Berries

POLENTA PORRIDGE GF 14

Poached apple, organic Chia Seed, Almond milk, vegan biscuit crumb Agave

PRE-BIOTIC ACAI BOWL 13

Blueberries, strawberries, mango,vegan coconut sorbet, activated almond butter,coconut water,bee pollen

WINTER BRUSCHETTA GF 17

Spiced pumpkin smash,fresh peas, Goats curd, 2 free range poached eggs, pistachio and mint on toasted sourdough

KEEP IT LEAN (low carb tortilla) 13

Purple kale chunky sweet potato charred corn salsa 3 egg whites one yolk folded eggs on a low carb tortilla.

Add free range bacon +3

BACON AND EGG BURGER 13

Pasture raised crispy bacon, organic egg, secret Gardens spice, kohlrabi and fennel slaw, green goddess dressing on a milk bun

ORGANIC EGGS ON TOAST 10

2 Organic eggs (poached / scrambled / fried) served with toasted sourdough and handmade pepe saya

SIDES

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|----------------------------|
| Spinach +2 |
| Extra egg +4 |
| Goats curd +4 |
| Haloumi +4 |
| Avocado +4 |
| Field mushrooms +4 |
| Free range Crispy bacon +5 |
| Sweet potato fries +8 |
| French fries +8 |
| Garden greens +8 |
| Garden salad +8 |

JANUS BRUNCH AND LUNCH

CRISPY SKIN KING SALMON GF DF 17

King salmon, green tea noodles, pickled carrots, soft herbs, butterbeans, Pickled ginger, white miso, toasted sesame dressing

BUDDHA BOWL GF V 14

Beetroot Falafel, Broccolini, Cucumber, green Peas, Avocado, Wild Mushroom, Blue Spirulina hummus, Tahini

ORGANIC CHICKEN BURGER 18

(cooked in coconut oil) DF

Secret crumbed chicken tenders, jalapeño and coriander slaw, avocado, finger lime aioli on a milk bun with sweet potato chips

Add free range bacon +3

ORGANIC BEEF BURGER 18

A thin wagyu Pattie, smoked brisket, Jack cheese, black cos, Bacon jam on a milk bun

Served with sweet potato chips

Add free range bacon +3

FREE RANGE MEATBALL SUB 16

Grass-fed beef Meat balls, crispy potato roll, pecorino, smoked tomato salsa, sweet potato crisp

ORGANIC CHICKEN SALAD GF DF 16

Crispy skin chicken breast, charred corn, pickled cabbage, organic black quinoa, organic boiled egg, pistachio dukkha, native lime dressing

TUNA BOWL 17

Yellow fin Tuna, toasted Sesame, brown Rice, Pickled Ginger, Wakame, Coconut Flakes, fresh Avocado

SPINACH LINGUINI 19

Dehydrated tomato, Kalamata olive, Basil, Herb and Ricotta

SOUP OF THE DAY 9

Served with fresh Sourdough

DAILY SELECTION OF PASTRIES BAKED AND DELIVERED DAILY

PROTEIN BALLS 4

COOKIES 4.3

MUFFIN 5

CROISSANTS 4.5

HOUSEMADE BROWNIE GF V 5

Please let your waiter know if you have any allergies and require special attention. Surcharge 2% for All Credit cards and surcharge 3% for all Amex transactions.