

ALL DAY MENU

SCRAM ON SOURDOUGH

w garlic and onion. \$12

AVO ON TOAST

w fermented salsa and vegemite sesame
and cashew butter. \$13

BKE ROLL

pcp bbq sauce, garlic scram, kale & bacon \$13
add avo \$4

TOAST

2 pieces of sourdough rye w condiments \$7

ADD TO YOUR DISH

fried egg/s \$4/7
housemade labneh \$5
bacon \$5
crumbed egg \$5
fermented salsa \$5
crispy chats w chipotle aioli \$5
avo \$6
smoked white pudding sausage w bbq sauce. \$6
confit salmon w mustard \$8.5

DRINKS

COFFEE

black \$4
white \$4.5
filter from \$5

EXTRA

house almond & macadamia milk \$1
E.O.D \$1

TEA

good morning blend. \$4.5
cloud & mist green \$4.5
mint & lavender \$4.5
lemon & ginger \$4.5
oolong \$5

JUICE

seasonal cold pressed juice by RAINY LANE \$7

sparkling water \$5

BURNT FIG & CINNAMON ALMOND MUESLI

w yoghurt & choice of milk \$13
add extra yoghurt \$3

PEANUT BUTTER JELLY TIME SAGO

w raspberry sago, fermented raspberries,
candied peanuts & peanut milk \$12

CRUMBED EGGS ON TOAST

w mustard braised ham hock & kale \$17.5

SOFT BAKED EGGS

w habanero salsa, kale & garlic toast
w housemade labneh \$17.5
w smoked white pudding sausage. \$21.5
w housemade labneh & smoked white pudding sausage
\$22.5

BISCUITS & GRAVY

w broccoli, vego gravy
smoked pumpkin puree & fried eggs \$18
w smoked white pudding sausage, fried okra, sweet ham
gravy
mustard cauli & fried eggs. \$20.5

MILKSHAKES

vanilla malt \$8
salted pistachio & nutella. \$8
golden gaytime \$8
PCP coffee shake (DF +\$1) \$9

COLD DRINKS

espresso tonic \$6

grapefruit, ginger and basil soda \$5

mango crush: mango nectar, coconut water, sorbet &
mint \$8

shaken iced almond latte \$6

ginger, turmeric & honey latte (w house almond milk)\$5

ICED ginger, turmeric & honey latte (w house almond
milk) \$5

FRENCH PHILLY CHEESE SUB

southern brisket, sauerkraut,
cheese wiz & holy trinity relish \$18

BUTTERMILK FRIED CHICKEN WAFFLE

w maple bacon gravy, chilli pickled apple,
charred radicchio & roasted hazelnuts \$21
add crispy chats w chipotle aioli \$5

PCP BIBI

w sticky black rice, bean sprouts, pickled enoki,
carrot, kale, rhubarb kimchi & fried egg. \$17.5
add avo \$4
add confit salmon \$8

PCP GUMBO

w chorizo, fried chicken, okra, kale, pickled slaw,
prawn crumb & housemade cornbread. \$21

CREOLE JAMBALAYA

w chorizo, smoked barramundi, charred squash,
smothered cabbage & caramelised lemon. \$19.5

PEACH COBLER

w gingered crumb, pepe saya mascarpone, candied
pecan & smoked maple \$17.5



80 COMMONWEALTH ST
SURRY HILLS
NSW 2010