



Please order inside & pay at the counter

Dietary Key// V = Vego / GF = Gluten Free/ VG = Vegan /
O = Option

Sourdough toast \$6 (V/GFO) w/ jam, honey, peanut butter, vegemite or nutella

Eggs on toast \$10.50(V/GFO)

Two eggs cooked your way with house-made relish on toast

Smashed avocado \$12.5 (GFO/VG)

Avocado with cherry tomatoes, dukkah & turmeric hummus on toast

Add eggs your way 4.5/ Add bacon 4.5

Potato hash cakes \$16.5 (V/GF)

w/ Poached eggs turmeric hummus, smashed avocado, dukkah, haloumi & house made beetroot relish

Add bacon 4.5

Garden bowl \$14.50 (V/GF/VGO) w/ Roasted cauliflower, sweet potato, raw kale, poached egg, avo, dukkah, edamame, turmeric hummus & sesame dressing

Add extra poached egg \$2.5

'Waffle style' Corn fritter 15.50(VO) w/ Coriander, red pepper & corn waffle-shaped fritter (choice of bacon, avocado or haloumi) one poached egg, spinach & sriracha hollandaise.

Mushroom fields \$16.50 (V/VGO/GFO)

Sautéed mixed mushrooms with poached eggs, truffle oil, kale, basil pesto & pecorino cheese on brioche bread

Classic Blueberry Pancakes \$16.5(V)

Classic blueberry pancakes with almond ice cream, maple, white chocolate crumble, shaved almond & seasonal fruits

Big breakfast \$18.5 (VO/GFO) w/ two eggs cooked you way, bacon, avocado, hash cake, tomato on toast

Add haloumi 4.5 / add pulled Lamb 4.5

Redang Pasta \$17.50

12-hour slow-cooked pulled lamb with Indonesian style curry sauce, cherry tomatoes, pappardelle, chilli & fried shallo

Sides//

Sriracha hollandaise/Cajun Aioli/turmeric hummus
Beetroot relish/ tomato relish \$1.5
Toast (1) slice \$2.5
Haloumi/bacon/avocado/pulled Lamb/two eggs your way/
Sautéed mushroom \$4.5

Kids Under 12 (GFO) \$7.5 each

Soldier egg with toast, boiled egg & smashed avo
Scramble egg on white bread with ketchup
Blueberry pancake with vanilla ice cream & fruit

Chips//

Polenta Fries \$11.50 (V)

House-made polenta fries with pecorino, truffle oil &
Cajun aioli

Thick cut fries \$6.5 (V)

Sweet potato fries \$6.5 (V/GF)

Bowls//

Açai bowl \$15 w/ banana, açai, berries, almond milk
topped w/ granola and seasonal fruit (VG/GF)

Pink pitaya bowl \$15 w/ pink pitaya, passion fruit,
mango, banana, almond milk topped w/ granola and seasonal
fruit (VG/GF)

Coffee//

Cup 3.8 Mug 4.8

Latte / cappuccino / chai latte / turmeric latte / flat
white / hot choc / long black / macchiato / mocha / super
food latte

Smoothies \$9

Açai // banana, açai, berries, almond milk

Pink Passion // pink pitaya, passion fruit, mango, banana,
almond milk

Mango Turmeric // mango, banana, turmeric, honey, passion
fruit, coconut milk or almond milk

Tea // \$4.5

English breakfast / earl grey / green

Thickshake \$9.5 / Milk shake \$7 / Kids \$4.5

Chocolate / caramel / strawberry

Extras

Decaf / extra shot / syrup / soy \$50c

Lactose free / almond \$1 / Baby chino \$1.5

Iced coffee/mocha/chocolate (ice cream & cream) \$6

Latte/mocha/chocolate (on ice) \$4.80