

# BREAKFAST

6.30AM UNTIL 10.30AM

## SPENT GRAIN SOUR DOUGH TOAST

2 slices Served with house made seasonal preserve. (V)

\$6

## HOUSE BANANA BREAD

Toasted & served with butter. (V)

\$6

## FRUIT TOAST

2 slices, locally made, super delicious, served with butter. (V)

\$6

## SPENT GRAIN BIRCHER MUSELI

Served with coconut yogurt, berry syrup and seasonal fruit (V, DF)

\$14

## BACON & EGG ROLL

Locally smoked bacon, free ran ge egg, sundried tomato relish, aioli and cheese on our spent grain bun.

\$10

## BACON & EGGS

2 slices of spent grain sourdough, 2 eggs poached/fried, bacon grilled tomato.

\$15

## ROASTED FIELD MUSHROOMS

Roasted field mushrooms on spent grain sourdough, poached egg, Rocket, grated parmesan and balsamic reduction. (V)

\$14

## ROASTED CAULIFLOWER & ALMOND BOWL

Roasted spiced cauliflower, toasted almonds, pickled beetroot, Baby spinach, pepitas, sunflower seeds, blistered cherry tomatoes and cashew hommus. (vegan, GF, DF)

\$15

## ROAST PUMPKIN, GOATS CHEESE OMELETTE

Delicious, served with a balsamic glaze. (V & GF).

\$13

## EXTRAS

Add an Egg (poached or fried) \$3

Add some Mushrooms \$4

Add Bacon \$5

Add spinach (like popeye) \$3

GLUTEN FREE TOAST AVAILABLE \$2



# COFFEE

*'Vintage Black Co specialty coffee graded by Australian Specialty Coffee Association standards, sourced in direct relationship with farmers through Project Origin.*



## COFFEE (SERVED 11AM UNTIL 4PM)

SMALL \$4

REGULAR \$4.5

LARGE \$5

FLAT WHITE

LATTE

CAPPUCCINO

PICCOLO

LONG BLACK

SHORT BLACK

MOCHA

HOT CHOCOLATE

+50c Soy or Lactose Free milk

+80c Almond Milk

PRANA WET CHAI TEA \$4

EARL GREY

ENGLISH BREAKFAST

HONEYDEW GREEN

LEMONGRASS & GINGER