

BREAKFAST

banana bread french toast // caramelised banana toasted coconut vanilla ice cream peanut butter caramel sauce ^	14
coconut chia bircher muesli // blueberries granny smith apple toasted hemp seeds whipped coconut yoghurt wildflower honey (v)	16
toastie // smoked ham tomato monterey jack cheese on sourdough *	14.5
breaky burger // fried egg bacon monterey jack cheese aioli tomato relish milk bun *	16
~ gluten free bun +4	
roasted broccoli and shaved fennel salad // wild rocket roasted carrot hummus zucchini cranberries kombucha dressing seed crackers ^ (v)	16
~ add hot smoked salmon +9	
eggs on toast // two eggs any style smashed avocado sourdough *	18
~ add bacon or pork sausage +5	
green bowl // baby spinach broccoli poached egg hummus quinoa cucumber zucchini smashed avocado kimchi toasted seeds yaki nori tamari dressing	18
braised organic beluga lentils // roasted mushrooms za'atar spiced grilled haloumi lemon roasted red onions poached egg gremolata	18
mushroom and brie omelette // wild rocket sourdough *	20
turkish baked eggs // two eggs spiced lamb mince shakshuka persian feta sourdough *	23
eggs benedict // two poached eggs silverbeet hollandaise sourdough english muffin *	
~ smashed avocado or bacon	25
~ hot smoked salmon	28
kids onesie // one egg one bacon one sourdough *	12

EXTRAS

tomato relish tomato sauce aioli kimchi	2
mushrooms silverbeet one egg one slice of sourdough grilled tomato	4
bacon pork sausage smashed avocado haloumi	5
hot smoked salmon	9

BREAKFAST COCKTAILS

mimosa // prosecco	9
bloody mary // tomato juice vodka tabasco celery salt	14

HOT DRINKS

	SML	LRG
cappuccino flat white latte piccolo long black mocha hot chocolate	4	4.5
macchiato espresso	3	
chai latte	4.5	5
turmeric latte matcha latte chai spiced chili chocolate	5	

EXTRAS

decaf extra shot	0.5
coconut milk oat milk soy milk almond milk	0.7

TEA

english breakfast earl grey green jasmine green sencha chamomile rooibos	4
peppermint tulsi sacred basil lemongrass and ginger	
darjeeling sticky chai (<i>brewed with milk</i>)	4.5

HERBAL TEA BLENDS

echinacea boost // echinacea spearmint ginger lemongrass ginseng	4.5
immuni-t // lemon myrtle echinacea astragalus ginseng honey	4.5
extox // burdock dandelion root nettle lemon verbena red clover liquorice	4.5
fireside // apple hibiscus gunpowder tea cloves orange rind rosehip cinnamon	4.5

COLD DRINKS

	SML	LRG
australian alps sparkling water // 330ml 750ml	4.5	7
organic juice // orange apple green		7
organic soda // ginger beer raspberry kola hibiscus iced tea lemonade		6
lemon lime and bitters		
organic kombucha // ginger raspberry		7
iced chocolate // with ice cream	5	7
iced coffee // with ice cream		7
iced latte // espresso ice milk	4	4.5
milkshakes // chocolate strawberry vanilla caramel	5	7
thickshakes // chocolate strawberry vanilla caramel	8	10

SMOOTHIES

acai and mixed berry // banana vanilla honey coconut water (v)	8
banana // honey cinnamon yoghurt coconut water	8
mango // strawberry coconut water (v)	8
peanut butter // banana dates almond almond milk (v) ^	12
green choc mint // spinach avocado banana cacao peppermint	12
almond milk (v) ^	