

ALL DAY BREAKFAST ...

AVOCADO SOURDOUGH - \$13 V (VG / GF option)

on toasted sourdough, avocado, Meradith goat cheese, pickled beetroot tumeric & hemp seed dukkah

Extras : Poached eggs / Crispy Bacon / Halloumi / Mushroom - \$5

Upgrade to Organic sprouted bread (GF) (VG) - \$2

SALMON BAGEL - \$15 V (VG / GF option)

beetroot & gin cured salmon on whipped herbed cream cheese seeded bagel & pickled fennel & native strawberry gum

Extras : Poached eggs / Avocado - \$5

Upgrade to Organic sprouted bread (GF) (VG) - \$2

CRISPY POTATO HASH - \$22

poached eggs, crispy bacon, micro greens & house mustard hollandaise

Extras : Avocado / Mushrooms / Halloumi - \$5

KOREAN BENNY - \$20 (GF option)

spiced pulled pork on sourdough, sriracha holly, julienne apple & pickled chilli micro salad

Extras : Avocado - \$5

Upgrade to Organic sprouted bread (GF) (VG) - \$2

CORN CHAR - \$18 V (GF Option)

char grilled corn salsa & fresh herbs, house harissa, poached eggs, avocado, Meredith goats cheese onsourdough

Extras : House Cured Salmon / Grilled marinated chicken - \$6

Bacon / Halloumi - \$5

Upgrade to Organic sprouted bread (GF) (VG) - \$2

BACON & EGG ROLL OR WRAP - \$15 (GF option)

Two fried eggs, crispy bacon, spinach, house aioli, wife made chutney in our toasted milk bun

Add : Potato Chips Side - \$4 Sweet Potato Chips Side - \$5

Extras : Avocado / Halloumi / Mushroom - \$5 GF Roll - \$2

STREET WRAP - \$16.5 V

Halloumi, two fried eggs, grilled sweet corn salsa, fresh herbs, avocado, spinach, house sweet chilli jam & aioli in our toasted sourdough wrap

Add : Potato Chips Side - \$4 Sweet Potato Chips Side - \$5

Extras : Crispy Bacon / Mushroom - \$5

Grilled marinated chicken - \$6

FRENCH TOAST - \$22

seasonal fruit, coconut sobet, Canadian maple, macadamia crumb & floss

Extras : Bacon - \$5

BOWLS ...

ZUCCHINI HALLOUMI FRITTERS & SALAD - \$19 V / GF

house leaves & micro greens, pickled radish & grains, cashew beetroot cheese, tumeric dukkah, chilli & citrus dressing

Extras : Poached eggs / Crispy Bacon / Mushroom / Avocado - \$5

House Cured Salmon / Grilled marinated chicken - \$6

VEGAN BOWL - \$17 V / VG / GF

harissa hummus, turmeric roasted cauliflower, shaved zucchini grain & hemp dukkah salad, crispy chickpeas, pomegranate dressing & organic paleo bread

Extras : Poached eggs / Crispy Bacon / Mushroom / Avocado - \$5

House cured Salmon / Grilled marinated chicken - \$6

CHOCOLATE ACAI - \$14 V / GF

coconut sobet, belgian gelato house maple cacao buckinis, fresh fruit & cacao nibs

Extras : Peanut Butter \$1.5

TROPICAL ACAI - \$14 V / VG / GF

mango sobet, coconut sobet, passion fruit, house tumeric seed & nut granola, fresh fruit & toasted coconut

Extras : Peanut Butter \$1.5

LUNCH FROM 11.30 ...

FISH & CHIPS - \$20

Market fish with Black Hops beer batter, chips & house made tartar sauce

Upgrade to Sweet Potato Chips - \$3

CHEESE BURGER - \$18 (GF option)

Certified organic grass fed beef, jack cheddar, house made pickles tomato slices, pickled red onion, cos & greens, wife made chutney & mustard in our toasted milk bun

Add : Potato Chips Side - \$4 Sweet Potato Chips Side - \$5

Extras : Avocado / Halloumi / Mushroom - \$5 GF Roll - \$2

CHICKEN BURGER - \$17 (GF option)

Crispy harissa & buttermilk chicken, herb slaw, pickled cucumber & house aioli in our toasted milk bun

Add : Potato Chips Side - \$4 Sweet Potato Chips Side - \$5

Extras : Avocado / Bacon / Halloumi / Mushroom - \$5 GF Roll - \$2

ASIAN SLAW - \$18

Crispy Sichuan squid pickled chilli slaw, fresh herbs, sugar snaps peas, roasted peanuts & ginger sesame dressing side of kaffir lime mayo

SALMON BOWL - \$18 GF (VG Option)

house cured salmon with grains & edamame, pickled cucumber relish (ajat), herb slaw, watermelon radish & togarashi mayo

Extras : Avocado / Halloumi / Mushroom - \$5

SIDES

Crispy Sichuan squid, pickled chilli & kaffir lime mayo - \$10

Crispy potato & green onion hash - \$8 V

Crispy potato chips, house salt & aioli - \$6 V / GF

Sweet potato fries & house aioli - \$8 V / GF

Zucchini halloumi fritters (serve of 4) - \$11 V / GF

KIDS 😊

Bacon + Fried Egg + Toast - \$9

Waffle + strawberry + banana + Nutella - \$9

GF = Gluten Free V = Vegetarian VG = Vegan

FOOD ALLERGENS :

INFORM US BEFORE YOU ORDER. INCORRECT CHOICE BARES A COST.

Our menu contains allergens & is prepared in a kitchen that handles nuts, gluten & eggs. All reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free.