



WEEKEND BRUNCH

7.30am - 3.30pm

FOR THE LOCALS
By the Locals

HOUSE BREADS & SPREAD / \$9

Your choice of.. Country White Sourdough, Grain, Fruit & Honey or our GF/Keto Bread +2 / w Jam, PB, Vegemite or honey.. ~ GFO ~ VG

BREKKY BURGER / \$22

Bacon, local free-range fried egg, rosti, avocado, melted cheese, sriracha mayo on house milk bun ~ GFO ~ DFO

DOUBLE BACON & EGG ROLL / \$16.5

Local free-range fried eggs, double bacon, melted cheese & tomato relish on house milk bun ~ GFO

EGGS ON TOAST / \$14

Two local eggs cooked your way on house sourdough.. Choose additional sides.. ~ V ~ DFO ~ GFO

EGGS BENNY / \$21.5

Free range eggs w your choice of.. Bacon ~ Cured Salmon ~ Smoked Ham Hock ~ Wild Mushrooms w sautéed spinach & hollandaise on house english muffin ~GFO ~ VGO

MEXICAN EGGS/ \$23

Mexican beans, charred chorizo, local poached eggs, house smoked cheddar, corn salsa, sriracha aioli & house baguette ~ GFO ~ VGO ~ DFO ~ VO

OMELETTE / \$25

Omelette with pork belly, pickled chilli salsa, roasted capsicum, dukkah, salsa verde & side of baguette ~ GFO

LOADED CROISSANT / \$22

House baked croissant, chorizo, scrambled egg, avocado, house smoked cheddar, cashew cream, dukkah ~ VO

FRENCH TOAST / \$19

House made brioche, raspberry custard, candied grapefruit, vanilla ice-cream ~ V

BLUEBERRY PANCAKE / \$21

Blueberry pancake, blueberry compote, vanilla ice-cream, maple syrup, biscuit crumb ~ V

SMASHED AVO / \$17

Our grain sourdough topped with smashed avo, feta, dukkah, tomato salsa ~ V

THE FLAT BREAD / \$23

House made flat bread, labnah, mushroom, kale, dukkah, rosti, poached egg, sun-dried tomato tapenade

CHIPS / \$9 ~ GF

SWEET POTATO CHIPS / \$9.5

SIDES

3 Tom Relish ~ Pumpkin Hollandaise

3.5 Extra Egg ~ Spinach ~ Toast ~ Hollandaise

5 Chorizo ~ Rosti ~ Halloumi ~ House Beans ~ Sliced Avo ~

Mushrooms ~ Tomatoes ~ Chips

6 Bacon ~ Cured Salmon

KIDS

BLUEBERRY PANCAKE / \$13

One blueberry pancake, topped with vanilla ice-cream & maple syrup

CHEESEBURGER / \$13

Grilled beef patty, cheese & tomato sauce

EGG & BACON MUFFIN / \$13

Fried egg & bacon on english muffin

SMALL PLATES

GRILLED TACO'S (2)/ \$17

Braised beef, tomato salsa & stretchy cheese on corn tortilla's ~ GF

BLACKENED MISO PUMPKIN / \$17

Wasabi cream, pickled radish ~ GF ~ V

CRISPY EGGPLANT / \$17

Glazed in a house made sweet chilli dressing ~ VG

LARGER PLATES

CHICKEN SALAD / \$27

Roast chicken, wombok, cashews, crispy fried noodles tossed in honey soy dressing ~ DF

SALMON POKE BOWL / \$28

Fried salmon bites, edamame, pickled kohlrabi, avo, sticky rice, ponzu sauce, crisp nori ~ VGO ~ VO

PUMPKIN RIGATONI / \$26

Rigatoni pasta tossed in a roasted pumpkin sauce, sourdough parmesan pangrattato ~ V

BURGERS

All served with chips

BEEF BURGER / \$24

Grilled beef patty, caramelised onion, lettuce, tomato, mayo, ketchup, mustard, pickles ~ GFO

FRIED CHICKEN BURGER / \$24

House-made korean sauce dip, gochujang mayo, kimchi slaw ~ DF

VEGE BURGER / \$23

Yuzu glazed tempura mushroom, dressed greens, lime kewpie mayo ~ V ~ GFO ~ DF

KEY GF - Gluten Free (#2) / V - Vegetarian / VG - Vegan / DF - Dairy Free / O - Option / N - Contains Nuts

Kindly note, a weekend surcharge (10% on Saturday's & Sunday's & 15% on Public Holidays) is applied to cover additional costs for staff working during penalty rate periods.



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COFFEE

From our friends at Red Brick

*Soy, Almond, Oat, Lactose Free + 1
Extra Shot, Decaf, Syrup + 1*

WHITE - COFFEE COFFEE BLEND

SML \$5.2 ~ LRG \$5.8 ~ JUMBO \$6.4

*Macchiato - Piccolo - Flat White -
Cappuccino - Latte - Mocha*

BLACK - COFFEE COFFEE BLEND

SML \$4.8 ~ LRG \$5.4 ~ JUMBO \$6

Espresso - Long Black

*BATCH BREW - Rotational single origin
blends*

HOUSE MADE COLD BREW COFFEE ~ \$6

*Made with rotating single origin blends &
extracted over a minimum of 18 hours with
ice cold purified water*

ON ICE ~ \$5.8

Iced Latte - Iced Long Black

ON ICE CREAM ~ \$7.5

*Iced Coffee - Iced Mocha - Iced Chocolate -
Iced Chai*

Add Cream + 1

**ADORE TEA COMPANY SPECIALTY TEAS ~
\$5.6**

*English Breakfast ~ Earl Grey ~ Lemongrass
& Ginger ~ Peppermint ~ Green ~ Turkish
Apple ~ Chai ~ Black or Milk infused*

HOT CHOCOLATE

~ SML \$4.6 ~ LRG \$5.2 ~ JUMBO \$5.8

Dark Belgian Chocolate

CHAI LATTE

~ SML \$4.6 ~ LRG \$5.2 ~ JUMBO \$5.8

Grounded Pleasures 7 Spiced Chai

Make it dirty + 1

SMOOTHIES ~ \$9.8

PINE MANGO PASH ~ DF

Mango, passionfruit, pineapple & ice

PROTEIN PUNCH

*Banana, whey protein, peanut butter,
cinnamon & almond milk*

BERRY MELON CRUSH ~ DF

Watermelon, mixed berries, mint & ice

FRESH JUICES ~ \$9.8

COLD PRESSED ORANGE JUICE

SWEET SUMMERTIME

Watermelon, apple & mint

ENERGISER

Orange, beetroot, carrot & ginger

KALE CLEANSER

Kale, cucumber, ginger, celery & lemon

MAKE YOUR OWN

*Beetroot, carrot, ginger, watermelon,
orange, kale, celery, green apple,
pineapple*

MILKSHAKES

THE CLASSICS ~ \$9

Choc, Caramel, Vanilla, Strawberry

COOKIES & CREAM ~ \$9.5

CARAMEL CRUNCH ~ \$9.5

COCKTAILS ~ \$17

BLOODY MARY

*Vodka, tomato juice, lemon, worcestershire,
tabasco & celery*

MIMOSA

Cold pressed orange juice & bubbles



Please take a look at
our drink display for a
variety of bottled
beverages!



Come see our selection
of house-made cakes and
pastries straight from
our bakery!

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