ALL DAY MENU

HOUSE BREAD & SPREADS / \$8.30 V ~ DF ~ GFO

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

EGGS ON TOAST / \$14 V ~ DFO ~ GFO

Two local eggs cooked your way on house sourdough.. Choose additional sides..

DOUBLE EGG & BACON ROLL / \$16 DFO ~ GFO

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

ROSTI BURGER / \$21 V ~ GFO

Local fried egg, seared halloumi, rosti, avocado, beetroot relish, sriracha aioli & rocket on house milk bun

RICOTTA HOT CAKES / \$20 V

House hot cakes w brûléed banana, lemon curd shards & vanilla bean ice cream

MEXICAN EGGS / \$22 GFO ~ VO ~ VGO ~ DFO

Mexican beans, charred chorizo, local poached eggs, smoked cheddar, corn salsa, sriracha aioli & house baguette

THE AVO / \$21 V ~ VGO ~ GFO ~ DFO

Poached local eggs, smashed avo, green peas, beetroot relish, feta & rocket w balsamic glaze & dukkah on grain

PUMPKIN BREAD / \$23 V

Local poached egg, pumpkin puree, feta & fried kale w toasted pepita crumb

EGGS BENNY / \$21 *GFO ~ VO*

Free range eggs w your choice of..

Bacon w Cured Salmon w Smoked Ham Hoc

Bacon ~ Cured Salmon ~ Smoked Ham Hock ~ Wild Mushrooms w sautéed spinach & hollandaise on house english muffin

THE FUNGUY / \$22 V ~ VGO ~ DFO ~ GFO

Assorted local mushrooms, cashew cream & puffed wild rice on house sourdough

BUDDHA BOWL / \$23 GF ~ VO ~ DFO

Teriyaki chicken, roasted sweet potato, pickled cabbage, mint yoghurt, sliced avocado, wild rice & sesame seed brittle

CHEESE BURGER / \$22 DFO ~ GFO

Ground beef, double cheese & pickles w tomato relish & aioli on house milk bun served w chips

GRILLED CHICKEN WRAP / \$22 DF

Teriyaki chicken, sweet potato, lettuce, avocado & sriracha aioli served w chips

VEG BURGER / \$21 V ~ GFO

House made sweet potato patty, pickled capsicum, romesco & fresh salad on house milk bun served w chips

ROOT VEGETABLE SALAD / \$22 V ~ VGO ~ DFO ~ GFO

Roasted pumpkin, sweet potato & beetroot, pearl couscous, feta & baby spinach w a pepita seed crumb & balsamic glaze

BOWL OF CHIPS ~ \$9 GF BOWL OF SWEET POTATO CHIPS ~ \$9.5 GF

SIDES

- 3 Tom Relish ~ Pumpkin Hollandaise
- 3.5 Extra Egg ~ Spinach ~ Toast ~ Hollandaise
- 4.5 Sliced Avo ~ Mushrooms ~ Tomatoes ~ Chips
- **5** Chorizo ~ Rosti ~ Halloumi ~ House Beans
- 6 Bacon ~ Cured Salmon

KIDS / \$13

Kids Breaky ~ One egg & bacon on toast

Kids Muesli ~ Seasonal fruit & yoghurt

Kids Burger ~ Beef patty, cheese & sauce w chips

KEY GF - Gluten Free (\$2) / V - Vegetarian / VG - Vegan / DF - Dairy Free / O - Option / N - Contains Nuts A SURCHARGE APPLIES ON SATURDAYS AND SUNDAYS (10%) AND PUBLIC HOLIDAYS (15%)

ALL DAY DRINKS MENU

PLEASE SEE DRINK DISPLAY FOR A SELECTION OF BOTTLED DRINKS

COFFEE From our local friends at Redbrick

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

WHITE - COFFEE COFFEE BLEND SML \$5 ~ LRG \$5.6 ~ JUMBO \$6.2

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

BLACK - COFFEE COFFEE BLEND SML \$4.6 ~ LRG \$5.2 ~ JUMBO \$5.8

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 ~\$5.6

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 Dark Belgian Chocolate SML \$4.6 ~ LRG \$5.2 ~ JUMBO \$5.8

CHAILATTE Grounded Pleasures 7 Spiced Chai SML \$4.6 ~ LRG \$5.2 ~ JUMBO \$5.8 Make it dirty + 1

SMOOTHIES ~ \$9.5

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 ~ \$9.5

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 ~ \$8.5

Choc, Caramel, Vanilla, Strawberry

COOKIES & CREAM ~ \$9

CARAMEL CRUNCH ~ \$9

COCKTAILS ~ \$15

BLOODY MARY

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

MIMOSA

Cold pressed orange juice & bubbles



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