

**Kitchen open 6.30 -14.00 Please order at the counter**

**Toast** with butter and preserves.

- Dense fruit loaf \* Quinoa Linseed \* Gluten Free Loaf
- Ciabatta \* Rye Sourdough

7.5

**Eggs on Toast**

Free range poached, fried or scrambled eggs on char-grilled toast.  
Choice of sides below.

11.9

**House Made Bircher Muesli Bowl**

Rolled oats and mixed dried fruit stacked with green apple, served with natural yoghurt and pistachio dust

13.9

**Porridge**

Freshly cooked, drizzled with honey, finished with seasonal fruits, berry compote and walnuts

14.9

**French Fruit Toast**

Our dense fruit loaf fried with cinnamon and served with fresh fruit, berry compote, natural yoghurt roasted pistachio nuts.

15.9

**Pancake Stack**

Smothered in maple syrup and served with a caramelised banana, fresh strawberries and dusted with grated chocolate

15.9

**Vegetarian Omelette**

Spinach, tomato, mushrooms and red onion served with roquette and ciabatta

17.9

**Classic Omelette**

Ham, cheddar, tomato served with roquette and ciabatta

17.9

**Avocado Toast (v) (gf option available)**

Char-grilled ciabatta with pesto tapenade, avocado, roast tomato, and topped with Danish feta and a poached egg.

17.9

**Mushroom Bruschetta (v) (gf option available)**

Char-grilled ciabatta smeared with labne cheese, spinach, sautéed mushroom, topped with danish feta, poached egg and balsamic glaze.

17.5

**Eggs Benedict (v option available)**

Poached eggs on char-grilled ciabatta topped with sautéed spinach and your choice of ham, salmon or haloumi with hollandaise sauce

17.9

**Soup of the Day**

served with char-grilled ciabatta

13.5

**Superfood Salad**

Kale, spinach, quinoa, beetroot, carrot and capsicum served with goats cheese and dressed in a lemon vinaigrette

13.5

**Add Marinated Chicken or Smoked Salmon**

18.5

**Salad of the Day**

From the cabinet, made fresh daily.

10.5

Add Marinated Chicken or Smoked Salmon

16.0

**Cheese Burger**

Grass-fed beef on a chargrilled brioche with bacon, roquette, tomato, cheddar tomato relish and herbed chips.

16.9

**Chicken & Bacon Burger**

Marinated free range chicken breast on chargrilled brioche with avocado, bacon, green tomato relish, roquette, cheddar and herbed chips.

19.9

**Sides**

- Potato Cake, Smoked Salmon, Garden Salad \$6 each
- Bacon, Chorizo, Sausage, Avocado, Herbed Chips \$5 each
- Roasted Tomato, Mushrooms, Spinach, Beans, Hollandaise \$4 each

Gluten free and vegetarian options available on many menu items – just ask.

Dishes often dressed with nuts. Please inform staff of any allergies

— Est 2015 —

## Something Soft to drink

Coca Cola, Coke Zero, Lemonade	4
Emma and Toms Juices and Sparkling Waters	5
Sparkling Water 700ml	5
<b>Milk Shakes</b>	<b>5.5</b>
<i>chocolate, spearmint, caramel, vanilla, strawberry, banana</i>	
<b>Real Fruit Smoothies</b>	<b>7.5</b>
<i>strawberry, mango, banana, mixed berry</i>	
<b>Cold Pressed Juices</b>	<b>7.5</b>
<i>Green Juice, Tropical Juice, Lemon Ginger, Red Juice</i>	

## Alcoholic Beverages

House White	5 / 28
House Red	5 / 28
Charles Ninot Sparkling Brut	7 / 35
<b>Coopers Schooner / Pint from the taps</b>	<b>6 / 8</b>
Cider	7
Peroni	7
Corona	7
Peroni Leggera 3.5%	7

## From the Barista

Flat White	4
Long Black	3
Cappuccino	4
Latte	4
Long Macchiato	4.5
Piccolo	3.5
Espresso	3
Doppio	3.5
Hot Chocolate	4.5
Chai Latte	4.5
Golden Turmeric Latte	5
Velvet Latte	5
ICED Coffee with ice cream and cream	7.5
ICED Chocolate with ice cream and cream	7.5
ICED Latte	5

<b>TEA "Pot for One"</b>	<b>4.5</b>
<i>English Breakfast, Earl Grey, Orange Peko, Peppermint, Green Tea, Lemongrass/ginger or Chamomile</i>	

## Extras/variations

Soy, Almond Milk, Coconut	.5
Topped up	.5

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WINE • FOOD • ESPRESSO

