

## Menu

available all day

**Bacon & eggs your way**, double smoked bacon, eggs poached, fried, scrambled, chilli-fried or chilli-scrambled, served with sourdough toast, tomato relish gfo \$23

**Eggs your way**, poached, fried, scrambled, chilli-fried, chilli-scrambled, served with sourdough toast, tomato relish gfo \$16

**Smashed avocado duo**, sourdough toast, whipped cashew & macadamia feta, pomegranate, dukkah, pickled red onion, & the second is charred corn, wattleseed glaze and vegan parmesan crumble gfo v \$24.5  
add grilled haloumi \$7.9 add mushrooms \$7.9 add eggs \$8

**Pork belly hash**, pork belly, crispy hash potatoes, sauteed kale, cashew hollandaise and poached eggs gf \$30

**Open omelette**, prosciutto, heirloom tomatoes, stracciatella, roquette, pangrattato, shallot oil dfo gf vo \$29

**Strapatsada**, greek style herb, tomato scrambled eggs with onion, fetta, pine nuts, balsamic reduction, chives, sourdough toast gfo \$29 add bacon \$7.9

**Corn zucchini and parmesan fritters**, prosciutto, fetta, dukkah, beetroot relish, corn salsa, poached eggs, roquette gf vo \$29

**Coconut chia pudding**, fresh mango, coyo, passionfruit coulis, almond chocolate crumble v gf \$25

**Thai style beef mince**, jasmine rice, asian salad, fresh chilli, fried egg, spring onion, crispy shallots gf \$30

**Acai bowl**, topped with coconut yoghurt, fresh seasonal fruits, peanut butter, house-made cacao buckwheat crunch gf df v \$24

**House-made belgian waffles**, caramelised banana, vanilla ice cream, chocolate crumble, almond, strawberry coulis, maple syrup \$27 add bacon \$7.9

**Fruit & nut toast**, house-made jam or cinnamon sugar \$11 add whipped ricotta with honey \$4.5

**Toasts**, sourdough or turkish with house-made jam, honey, peanut butter, vegemite or marmalade gfo \$9.5

Sides (not available separately)

avocado, sautéed kale, sautéed spinach, tomatoes gf \$7.5 ea

bacon, grilled halloumi, smoked salmon, chorizo, mushrooms gf \$7.9 ea

chips side \$7.9 hash browns \$7.9

gluten free bread substitution \$2.5

**Special of the Day**, ask your server or see specials board.  
Can't make up your mind? Let the kitchen team take care of you.

**Bang bang chicken salad**, shaoxing soy poached chicken, asian slaw, mandarin, fried noodles and crispy chilli oil gfo df \$36

**Chipotle pulled chicken tacos**, corn tortillas, avocado, chimichurri, corn salsa & slaw gf vo \$34

**Olive and artichoke risotto**, arborio rice, stracciatella, green shallot oil df gf \$33

**Buddha bowl**, smoked salmon, wakame salad, edamame, pickled onion, pickled daikon, roasted sweet potato, radish, toasted sesame & sesame dressing gf \$33  
add eggs \$8

**Bacon cheeseburger brioche**, wagyu beef, tomato, pickles, burnt onion jam, jalapeños, house-made special sauce gfo \$24

**Roast potatoes**, aioli gf df \$12.5

**Bacon & egg roll**, with chilli jam, ketchup, bbq, aioli or tomato relish gfo \$17.5

**Free range chorizo & egg roll**, with chilli jam, ketchup, bbq, aioli or tomato relish gfo \$17.5

**Mushroom & egg roll**, with chilli jam, ketchup, bbq, aioli or tomato relish gfo \$17.5  
add cheese to your roll + \$2.5

**Ham & cheese toastie** gfo \$11  
add tomato + \$2

**Kids menu**, available upon request (12yrs & under)

gf = gluten free,  
gfo = gluten free option (additional costs may apply)  
df = dairy free, dfo = dairy free optional  
v = vegetarian, vo = vegetarian optional  
vg = vegan, vgo = vegan optional

A surcharge of 15% applies on public holidays