

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 \$21.5

Eggs your way, poached, fried, scrambled, chilli-fried, chilli-scrambled, served with sourdough toast, tomato relish gfo \$15

Smashed avocado duo, sourdough toast, charred corn, fetta, candied pepitas, lime, the second is confit tomato, beetroot labneh, pistachio dukkah, gfo \$22.5 add eggs \$7

Coconut & mango chia pudding, passionfruit coulis, fresh berries, almond & lime crunch v, gf, df \$22

Strapatsada, greek style herb, tomato scrambled eggs, fetta, pine nuts, balsamic reduction, chives, sourdough gfo \$25

Sautéed field mushrooms & spinach, grain sourdough, vegan macadamia "cheese", pickled beets, soft herbs, gfo, df, v \$25

Philly cheesesteak hash, angus rump, green peppers, potato, cheese sauce, poached eggs, onion jam, pickles gf \$28

Cornbread & cheddar waffles, beef chilli, zucchini pico de gallo, fried egg, shallots, burnt jalapeño salsa \$28

Acai bowl, topped with coconut yoghurt, fresh berries, peanut butter, house-made cacao buckwheat crunch gf df v \$21

Seasonal fruit salad, greek yoghurt, fresh mint, local honey gf dfo \$18

Brioche french toast, boysenberry ice-cream, stone fruit compote, candied bacon crumble, seasonal fruit \$24.5
add canadian maple syrup \$2

Fruit & nut toast, house made jam, cinnamon sugar \$9.9
add whipped ricotta \$3.8

Toasts, sourdough or turkish with house made jam, honey, peanut butter, vegemite or marmalade gfo \$8.8

Sides (gf)

smashed avocado, sautéed kale, sautéed spinach, tomatoes, mushrooms \$6.5 ea

bacon, grilled haloumi, smoked salmon, chorizo \$6.9 ea

gluten free substitution \$2 ea

Special of the Day, see special board. Can't make up your mind? Let the kitchen team take care of you.

Grilled chicken burger, fermented chilli, gochujang mayo, wombok, avocado, pickled carrot, charcoal bun gfo df \$22

Battered market fish tacos, corn tortilla, salsa roja, cabbage, pickled onion & jalapeño gf, df \$30

Teriyaki tofu, soba noodle, cucumber & edamame salad, fermented mushrooms, maple, miso & sesame dressing gf, df, v \$29

Bacon cheeseburger brioche, wagyu beef, tomato, pickles, burnt onion jam, jalapeños, house made special sauce gfo \$22

Vietnamese caramelised pork mince, jasmine rice, fried egg, asian slaw, fragrant herbs, crispy shallots, gf, df \$29

Roast potatoes, aioli gf df \$10

Bacon & egg roll, with chilli jam, ketchup, bbq, aioli or tomato relish gfo \$16

Free range chorizo & egg roll, with chilli jam, ketchup, bbq, aioli or tomato relish gfo \$16

Mushroom & egg roll, with chilli jam, ketchup, bbq, aioli or tomato relish gfo \$16

add cheese to your roll + \$2

Ham & cheese toastie gfo \$9.8
add tomato + \$1.8

Kids menu, available upon request

gf = gluten free,
gfo = gluten free option (additional costs may apply)
df = dairy free
v = vegan

A surcharge of 15% applies on public holidays