

ALL DAY BRUNCH MENU 7am - 2pm

MIMOSA (from 10am) - bubbly w/ cold pressed oj 10

BANANA BREAD w/ butter 6.5

FRUIT & NUT TOAST w/ butter & berry compote 6.9

BACON + EGG ROLL w/ relish + cheese 12.5 (gfo + \$1)

CROISSANTS...

w/ butter and homemade berry compote 7

w/ smoked ham, cheese + tomato relish 10.5

SOURDOUGH TOASTIES (gfo + \$2)

w/ smoked ham & cheese 9.5

w/ chicken, sun-dried tomato, basil pesto, cheese 12.5

'BAGEL BOYS' BAGELS (all bagels are on a poppyseed bagel unless specified)

blueberry, poppyseed, rye & sunflower or gf bagel

w/ butter & berry compote 6.5 (cream cheese + \$1)

w/ streaky bacon, spinach, tomato and aioli (BLT) 15.9

w/ smoked salmon, dill, cream cheese, pickled onion capers & dukkah 17.5 (gfo)

w/ chilli cheese scrambled eggs w/ spring onion, chilli, crispy shallots + sesame seeds 15 (gfo)

ACAI BOWL guarana acai blended w/ banana, strawberries & apple juice topped with vegan granola, hemp seeds + seasonal fruit 18 (gf | v | ve | add PB \$1)

APPLE COCONUT BIRCHER MUESLI

w/ fresh apple, creamy yoghurt, compote & apple jelly

(vo | veo | dfo) \$18.5

BELGIAN WAFFLE w/ biscoff mascarpone, orange & maple date syrup, vanilla bean ice cream & blonde vanilla soil (v) \$19

EGGS YOUR WAY

served on two pieces of sourdough toast w/ tomato relish 12 (gfo | scrambled eggs + \$1)

OMELETTE OF THE DAY w/ sourdough toast \$19.9

(ask waitstaff - gfo | vo)

SUBSTANCE BENEDICT, house made hashbrown, streaky bacon, poached eggs, fresh spinach, blistered cherry tomatoes & turmeric hollandaise 22 (gf -not coeliac | vo)

BREKKY BOWL, bacon, crispy hash, smashed avo, spinach, cherry tomatoes, mushrooms, feta, poached eggs & hollandaise. (gf - not coeliac | vo) 23

SMASHED AVO on sourdough w/ poached eggs, semi dried tomatoes, whipped feta, macadamia dukkah & sticky balsamic 19 (gfo | v | veo)

CHORIZO & POTATO QUESADILLA w/ avo puree, jalapeños, lime cured onion, turmeric cauliflower, fried egg, chipotle aioli & sour cream 21 (vo - chorizo to mushroom)

CHERRY TOMATO & AVOCADO BRUSCHETTA

on sourdough w/ a poached egg, basil pesto, whipped feta & sticky balsamic 19 (gfo | v | veo)

BEETROOT RÖSTI w/ a pickled cabbage zoodle salad, capsicum coulis, toasted seeds & a poached egg (gf - not coeliac | v | df | veo) \$19.9

CRISPY CHICKEN SALAD, cranberries, pistachios, fennel, brie, citrus segments & spinach w/ a honey mustard dressing 22 (gf - not coeliac)

CHICKEN PO BOY w/ crispy fried creole chicken, shaved lettuce, pickled onions, tomatoes, aioli, hot sauce and pickles on a long roll \$18.5 (add bacon \$4)

REUBEN TOASTED SANDWICH, chunky corned beef, Swiss cheese, house kraut, Russian dressing, potato chips + pickle \$18

SHOESTRING FRIES w/ aioli 6.5

SWEET POTATO FRIES w/ aioli 8.5

LITTLE PEOPLE KIDS PLATES

Bacon, egg (your style) + single slice sourdough 9

Kids Waffle w/ ice cream, strawberries + maple syrup 11

Chicken nuggets and chips 10

PLEASE NO SWAPSIES UNLESS FOR DIETARY REQUIREMENT REASONS

EXTRAS

sourdough toast (2 slices) w/ spreads 6.5 | sourdough toast (1 slice) 3 | avocado 4 | mushrooms 5

grilled tomato 4 | whipped feta 3 | extra egg 2.5 | fried haloumi cubes 5 | wilted spinach 4

bacon 6 | hashbrown 6 | grilled chorizo 6 | crispy chicken 7 | smoked salmon 8 | hollandaise 2 | relish 1 | aioli 1

Changes to menu items may incur extra charges | 1.3% surcharge applied on all EFT transactions | additional 15% to pricing on public holidays

GF = gluten free | V = vegetarian | VE = vegan