

# 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 6.5

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 + wholegrain mustard 9.5

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

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

blueberry, poppyseed, rye & sunflower or (gf + 1)

bagel w/ butter, berry compote or cream cheese 6.5

bagel w/ streaky bacon, rocket, tomato and aioli 15.9

bagel w/ smoked salmon, dill, cream cheese, pickled onion, capers & dukkah 17

bagel w/ chilli cheese scrambled eggs w/ spring onion, crispy shallots 14.9

ACAI BOWL guarana acai blended w/ banana, strawberries

+ apple juice topped w/ vegan granola,

hemp seeds + seasonal fruit 17.5

( gf | v | ve | add PB \$1 )

WINTER CRUMBLE PORRIDGE w/ poached pear, rhubarb

coulis and oat crumble \$17.9 ( v )

BANOFFEE PANCAKES, vanilla pancakes w/ banana,

salted caramel sauce, white choc & macadamia ice cream

+ chantilly cream 18.5 ( v )

CHERRY TOMATO & AVOCADO BRUSCHETTA

on sourdough w/ a poached egg, basil, whipped feta

& balsamic glaze 18.9 ( gfo | v | veo )

EGGS YOUR WAY

served on two pieces of sourdough toast w/ tomato relish

11.9 ( gfo + \$1 | scrambled eggs add \$1 )

SUBSTANCE BENEDICT, streaky bacon, poached eggs, fresh spinach & turmeric hollandaise served on a house made hashbrown 19.9 (gf -not coeliac | vo)

BREKKY BOWL, bacon, mushroom, crispy hash chips, smashed avo, spinach, blistered cherry tomatoes, feta, poached eggs & hollandaise. (gf - not coeliac | vo) 22.5

SMASHED AVO on sourdough w/ poached eggs, semi dried tomatoes, whipped feta, macadamia dukkah & sticky balsamic 18.90 ( gfo | v | veo )

CHILLI BEEF AND BEANS w/ melted cheese, sour cream, poached eggs & sourdough toast 19.5 ( gfo )

BEETROOT RÖSTI w/ sautéed mushroom, spinach and toasted seeds, beetroot relish, hummus, poached egg and feta 19.9 ( gf - not coeliac | v | veo )

ASIAN SALAD w/ vermicelli noodles, coriander, mint, cucumber, chilli, pickled onion + carrot, cabbage, crispy shallots and nuoc mam dressing 18.9

add poached chicken 4 | crispy chicken 6 ( gf | df )

CHICKEN, APRICOT & CASHEW SALAD w/ triple cream brie, crispy chicken, roasted cashews, macadamias, dried apricots, spanish onion, rocket & spinach w/ a honey mustard dressing 19.9 ( gf - not coeliac )

TONKATSU CHICKEN BURGER w/ crispy fried buttermilk chicken, slaw, aioli, pickled ginger, coriander & tonkatsu sauce on a toasted milk bun 17.5

OMELETTE OF THE DAY w/ sourdough toast \$TBA ( ask waitstaff - gfo | vo )

SHOESTRING FRIES w/ aioli 5

SWEET POTATO FRIES w/ aioli 6.5

---

LITTLE PEOPLE PLATES

Scrambled egg + bacon + toast 9

Vanilla Pancake w/ ice cream, strawberries + syrup 10.5

Kids ham & cheese toasted sourdough 8

Chicken nuggets and chips 9.5

---

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 3 | whipped feta 3 | extra egg 2.5 | 'Barossa' fried haloumi cubes 5 | wilted spinach 4

bacon 5 | hashbrown 6 | hashchips 5 | 'La Boqueria' chorizo 6 | smoked salmon 6 | hollandaise 2 | relish 1

---

Changes to menu items may incur extra charges | please mention allergies to staff so we can accommodate | additional 15% to pricing on public holidays

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