

ALL DAY BRUNCH MENU 7am - 2pm

BANANA BREAD w/ butter 6.5

FRUIT & NUT TOAST w/ butter & berry compote 6.5

BACON + EGG ROLL on a toasted milk bun w/ relish + cheese 12.5 (gfo + \$1)

CROISSANTS...

w/ butter and homemade berry compote 6.5

w/ smoked ham, cheese + tomato relish 10.5

SOURDOUGH TOASTIES (gfo + \$1)

w/ smoked ham, cheese + wholegrain mustard 9.5

w/ poached chicken, avo, cheese + sweet chilli 12.5

BAGEL BOYS BAGELS - blueberry, poppyseed, rye & sunflower or gf+1
(all bagels made on a poppyseed bagel unless specified)

bagel w/ butter & homemade 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 | veo | add coconut yoghurt + \$1 | add peanut butter \$1)

GRANOLA w/ peaches, coconut yoghurt, mango puree, passionfruit pearls
and agave syrup 16 (gf | v | ve)

BANOFFEE PANCAKES, vanilla pancakes w/ banana, salted caramel sauce,
white choc & macadamia ice cream + chantilly cream 18.5 (v)

EGGS YOUR WAY served on sourdough toast w/ tomato relish and butter
11.9 (gfo + \$1 | scrambled eggs add \$1)

EXTRAS.....

sourdough toast (2 slices) w/ spreads 6.5 | sourdough toast (1 slice) 3

avocado 4 | mushrooms 5 | grilled tomato 3 | whipped feta 3 | egg 2.5

'Barossa' fried haloumi 5 | housemade hash brown 6 | wilted spinach 3

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

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

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

SMASHED AVO on sourdough w/ poached eggs, semi dried tomatoes,
whipped feta, macadamia dukkah, + sticky balsamic 18 (gfo | v | veo)

CHIPOTLE CORN + ZUCCHINI FRITTERS w/ avocado, poached eggs,
capsicum coulis, rocket, sour cream & a chorizo crumb 19 (vo)

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

CHERRY TOMATO & AVOCADO BRUSCHETTA on sourdough
w/ a poached egg, basil, whipped feta & balsamic glaze 17.9 (gfo | v | veo)

HOUSE MADE GNOCCHI w/ chilli and garlic panfried prawns, carrot puree,
basil + shaved parmesan 24 (vo)

ASIAN SALAD w/ vermicelli noodles, coriander, mint, cucumber, chilli,
pickled onion + carrot, cabbage, crispy shallots and nuoc mam dressing 18.9
(gf | df | add poached chicken 4 | crispy chicken 6 | garlic prawns 6)

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)

CUBAN PORK ROLL w/ spiced slow cooked pulled pork, pickles, carrot, cos,
slaw, coriander, aioli & relish on a toasted ciabatta roll 16.5

CRISPY CHICKEN BURGER w/ crispy fried buttermilk chicken, slaw, cos, pickle
& a honey mustard and dill mayo on a toasted milk bun 17.5

SHOESTRING FRIES w/ aioli 4.5 | WAFFLE FRIES w/ aioli 6

LITTLE PEOPLE PLATES.....

Scrambled egg + bacon + toast 9

Vanilla Pancake w/ ice cream, strawberries + syrup 10.5

Kids ham & cheese toasted sourdough 7.5

Chicken nuggets and chips 9.5

