

FROM THE BREW BAR



Coffee – by Wide Open Road

Filter: Batch Brew	4.5
Filter: V 60	6
Espresso / with milk	4
Large	4.9
+ Soy - Bonsoy	0.5
+ Lactose free	0.5
+ Almond Milk – by Almond Milk Co.	1
+ Oat Milk - by Minor Figures	1
Hot chocolate (GF)	4
Chai latte – by Prana Chai	5
Dirty Chai	6
Babycino	2

Cold

Filter: Cold Drip	6
Iced Latte / Mocha / Long Black	4
Large	4.9
Affogato	5
Iced Chocolate	5
Milkshake: Strawberry / Vanilla / Chocolate	7

100% FRUIT JUICE – by JT's Market Juice	
Orange / Cloudy Apple / Pink Grapefruit	5

PB Smoothie – peanut butter, banana, chia seeds, honey, cinnamon, almond milk, ice	10
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Tea – by Somage

English Breakfast	4
Earl Grey	4
Peppermint	4
Lemongrass and Ginger	4
China Sencha	4
Jasmine Pearls	4
Black chai tea	4

From the Refrigerator

Bottomless sparkling water	3
Coconut water	5
Kombucha – by Good Brew	6
Lavender, Acai, Maqui & Purple Corn	
Orange Blossom, Passionflower & Tumeric	
Hibiscus, Lemongrass & Ginger	
Sencha Mint, Apple & Chlorophyll	
Kreol Apple Cider Vinegar (varying flavours: see fridge)	5.5
Soft – Coke / Zero / Lemonade	5
San Pellegrino 330ml Can (varying flavours: see fridge)	5

Pastries & Cakes - Available from our counter cabinet



***10% Surcharge applies on Public Holidays**

FROM THE KITCHEN



Toast by Woodfrog Bakery - sourdough, pumpkin grain, or gluten free with preserves/house made jams – Add sides below

Woodfrog fruit loaf & date butter

Free range eggs - your way, on toast
– Add sides below

Mixed grain porridge - with cherry & rhubarb compote, dark chocolate crumb, topped with natural yoghurt

Berry Coconut Bircher Muesli - soaked in coconut milk with cinnamon & ginger, coconut yoghurt, seasonal fresh fruits & coconut flakes gf, v, df

Coconut & Almond milk Chia Pudding - with elderflower jelly, mango puree, vanilla bean cashew cream topped with a nut granola gf, df, vo

Pancakes – caramelised banana, blueberries, almonds & bacon served with mascarpone & maple syrup

Chilli Scrambled Eggs with finely diced crispy bacon, fresh chilli, parmesan, coriander & a chilli oil finish on a slice of sourdough gfo

Burnley Baked Eggs in a chipotle & tomato sugo with mushrooms and sourdough gfo
+ Chorizo
+ Feta

Seasonal Mushroom Medley with house-made beetroot & hazelnut hummus, beetroot chips, two poached eggs & a balsamic glaze on sourdough gfo, df, vo
+ Feta

Sweet Potato Rosti with crispy bacon, pumpkin seed & lime guacamole, poached eggs & a dukkah crumble df, gf

Ratatouille: Mixed vegetables in a chipotle & tomato sugo with buffalo mozzarella, two poached eggs & basil oil, served with sourdough gfo

Tequila & Lime Chicken Tacos with mango coulis, pumpkin seed & lime guacamole, corn & tomato salsa, garnished with coriander gf, df
+ Extra Taco

Okonomiyaki – Japanese savoury pancake with shredded cabbage, kewpie mayonnaise, bbq sauce, pickled ginger & katsuobushi df
+ Chicken

BBQ Beef Brisket Burger with aged cheddar, red onion & slaw, served with cornichons, tater tots & our house-made BBQ sauce

Rainbow Vege Bowl - Pickled red cabbage, avocado, kale, julienne carrots, edamame beans, cherry tomatoes with beetroot & hazelnut hummus on broccoli rice with a poached egg vo, gf, df
+ Chicken
+ Smoked Salmon
+ Beef Brisket
+ Crickets

Super Salad – sprouted brown rice, goji berries, turmeric pickled fennel, fresh & dried tomato, toasted coconut & seeds, served on rocket & macadamia cream gf, v, df
+ Chicken
+ Smoked Salmon
+ Beef Brisket

Soup of the day – Refer to counter board/staff

***Eggs by Burd Eggs: Eggs laid by 100% free range hens, roaming free in the country air, 365 days a year!**

KIDS MENU

Hundreds & thousands fairy bread
Ham & cheese toastie
Scrambled egg on toast
Maple syrup pancakes (2)

Sides

Extra egg
Feta
Wilted spinach
Roast Tomato
Thyme roasted mushrooms
Black beans topped with feta
Tater tots

House-made BBQ sauce
Avocado
Bacon
Chorizo
Crickets
Smoked Salmon
Beef Brisket