

FROM THE BREW BAR

COFFEE

Espresso/ with milk	\$4
Large	\$4.9
+Soy	\$0.5
+Lactose free	\$0.5
+Almond Milk - by Almond Milk Co.	\$1
+Oat Milk - by Minor Figures	\$1
Filter: Batch Brew	\$4.50
Hot chocolate (GF)	\$4
Chai latte - by Prana Chai	\$5
Dirty Chai	\$6
Babycino	\$2

COLD

Filter: Cold Drip	\$6
Iced Latte/ Mocha/	\$4
Long Black/Chocolate	
Large	\$4.9
Make it iced with Ice Cream	\$2
Milkshake: Strawberry/	
Vanilla/Chocolate	\$7

100% RAW COLD PRESSED FRUIT JUICE

Squeezed Daily by JT's Market Juice	\$5
Orange/Apple/Grapefruit	

SMOOTHIES

PB&B - peanut butter, banana, chia seeds, honey, cinnamon, almond milk, ice.	\$10
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gf, dfo, vo

Morco - mango, raw orange juice, coconut, yogurt, banana, chia seeds, ice	\$10
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gf, dfo, v

TEA BY SOMAGE

English Breakfast	\$4
Earl Grey	
Peppermint	
Lemongrass and Ginger	
China Sencha	
Jasmine Peals	
Black Chai Tea	

FROM THE FRIDGE

Bottomless sparkling water	\$3
Coconut water	\$4.50
Kreol Apple Cider Vinegar	\$5
Coke/Zero/Lemonade	\$5
San Pellegrino (varying flavours: see fridge)	

PASTRIES & CAKES

Available from counter cabinet.

**CONTACT TRACING. PLEASE
SCAN QR CODE & FILL IN YOUR
DETAILS FOR EVERY DINE IN VISIT.**



**PLEASE ORDER AT COUNTER
FOR BOTH DINE IN AND TAKEAWAY.
WE'LL DO THE REST**

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

* 10 % Surcharge applies on Public Holidays



DINE IN MENU

Breakfast & Lunch

TOAST by Noisette Bakery

Sourdough, Multigrain or Gluten Free with house made jams & spreads
- add sides

\$8

FRUIT LOAF by Woodfrog

& date butter

\$9

FREE RANGE EGGS

Your way, on toast
- add sides

\$12

LEMON TART PORRIDGE

Jethro mixed grains with lemon curd, short crust & meringue crumble with fresh strawberries.

\$15

COCONUT & ALMOND MILK CHIA PUDDING

Mango coulis, mixed berries & vanilla bean cashew cream

gf, df, vo

\$18

Add granola & elderflower jelly

PASSIONFRUIT COCONUT BIRCHER MUESLI

Soaked in coconut milk with cinnamon and ginger, coconut yogurt & seasonal fruit.

gf, dfo, v

\$17

RICOTTA HOTCAKE

With lime and basil panna cotta, balsamic macerated strawberries, almonds & a white chocolate crumb.

\$19

BURNLEY BAKED EGGS

In a chipotle & tomato sugo with mushrooms and sourdough

gfo

\$19

CHILLI SCRAMBLED EGGS

With finely diced crispy bacon, fresh chilli, parmesan, coriander & chilli oil served on a slice of sourdough

gf, dfo, v

\$18

PEA, ZUCCHINI & FETA FRITTERS

With a seasonal greens salad, Green Goddess dressing & two poached eggs

gf, dfo, v

\$18

+ Chicken \$5
+ Smoked Salmon \$6
+ Prosciutto \$6

KIDS MENU

Hundreds & thousands fairy bread \$6
Ham & cheese toastie \$8
Scrambled egg on toast \$8
Junior chia pudding with strawberries and jelly \$8

SEASONAL TOMATO & ASPARAGUS MEDLEY

Served with buffalo mozzarella, rocket pesto, toasted almonds & two poached eggs on sourdough

\$22

+ Salmon \$6
+ Prosciutto \$6

BEEF BRISKET BURRITO

Black beans, corn & capsicum salsa, fresh spinach, quinoa & rice in a green tortilla, served with BBQ mayo.

df

+ Guacamole \$5

\$19

OKONOMIYAKI

Japanese savoury pancake with shredded cabbage, scallions, kewpie mayonnaise, BBQ sauce, pickled ginger & katsuobushi

df

+ Chicken fried or grilled \$5

\$19

SPICED FRIED CHICKEN BURGER

Spiced fried chicken on a brioche bun, with corn & chilli mayonnaise, cucumber & herbed slaw, served with tater tots.

\$19

+ Cheddar \$2

SOBA NOODLE SALAD

Broccoli, carrot, capsicum, cucumber & edamame with sesame seeds & miso peanut butter dressing.

dfo, v

\$20

+ Chicken fried or grilled \$5

RAINBOW VEGE BOWL

Pickled red cabbage, avocado, kale, fresh peas, hazelnut hummus, charred corn & cherry tomatoes on cauliflower rice with a poached egg

gf, df, vo

\$19

+ Chicken \$5
+ Smoked Salmon \$6
+ Prosciutto \$6

SIDES

Extra Egg \$3
Wilted spinach \$3
Feta \$4
Grilled haloumi \$4
Grilled chicken \$5
Roast tomato \$5
Tater tots \$5
Thyme roasted mushrooms \$5
Avocado \$5
Black Beans \$5
Bacon \$5
Chorizo \$6
Smoked salmon \$6
Prosciutto \$6