FROM THE BREW BAR

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COFFEE		TEA BY SOMAGE	
Espresso/ with milk	\$4	English Breakfast	\$4
Large	\$4.9	Earl Grey	
+Soy	\$0.5	Peppermint	
+Lactose free	\$0.5	Lemongrass and Ginger	
+Almond Milk - by Almond Milk Co.	\$1	China Sencha	
+Oat Milk - by Minor Figures	\$1	Jasmine Peals	
Filter: Batch Brew	\$4.50	Black Chai Tea	
Hot chocolate (GF)	\$4	FROM THE FRIDGE	
Chai latte - by Prana Chai	\$5	Bottomless sparkling water	\$3
Dirty Chai	\$6	Coconut water \$2	
Babycino	\$2	Kreol Apple Cider Vinegar	\$5
COLD		Coke/Zero/Lemonade	\$5
Filter: Cold Drip	\$6	San Pellegrino (varying flavours:	
Iced Latte/ Mocha/	\$4	see fridge)	
Long Black/Chocolate		PASTRIES & CAKES	
Large	\$4.9	Available from counter cabinet.	
Make it iced with Ice Cream	\$2	CONTACT TRACING. PLEA	ASE
Milkshake: Strawberry/		SCAN QR CODE& FILL IN Y DETAILS FOR EVERY DINE IN	
Vanilla/Chocolate	\$7		_
100% RAW COLD PRESSED FRUIT	T JUICE		8 8
Squeezed Daily by JT's Market Juice Orange/Apple/Grapefruit	\$5		9
SMOOTHIES			5

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

gf, dfo, vo

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

gf, dfo, v

PLEASE ORDER AT COUNTER FOR BOTH DINE IN AND TAKEAWAY.

WE'LL DO THE REST

^{*10 %} Surcharge applies on Public Holidays



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

DINE IN MENU Breakfast & Lunch		BEEF BRISKET BURRITO Black beans, corn & capsicum salsa,	\$19	
TOAST by Noisette Bakery Sourdough, Multigrain or Gluten Free with house made jams & spreads - add sides	\$8	fresh spinach, quinoa & rice in a gree tortilla, served with BBQ mayo. df + Guacamole +\$5		
FRUIT LOAF by Woodfrog & date butter FREE RANGE EGGS	\$9 \$12	SPICED FRIED CHICKEN BURGER \$1 Spiced fried chicken on a brioche bun, with corn & chilli mayonnaise, cucumber & herbed slaw, served		
Your way, on toast - add sides	412	with tater tots. + Cheddar +\$2		
LEMON TART PORRIDGE Jethro mixed grains with lemon curd, short crust & meringue crumble with fresh strawberries.	\$15	SOBA NOODLE SALAD Brocolli, carrot, capsicum, cucumber & edamame with sesame seeds & miso peanut butter dressing.		
COCONUT & ALMOND MILK CHIA PUDDING	\$18	dfo, v + Chicken fried or grilled +\$5		
Mango coulis, mixed berries & vanilla bean cashew cream gf, df, vo		RAINBOW VEGE BOWL Pickled red cabbage, avocado,	\$19	
Add granola & elderflower jelly PASSIONFRUIT COCONUT BIRCHER MUESLI	\$17	kale, fresh peas, hazelnut hummus, charred corn & cherry tomatoes on cauliflower rice with a poached egg		
Soaked in coconut milk with cinnamon and ginger, coconut yogurt & seasonal fruit. gf, dfo, v		# Chicken \$5 + Smoked Salmon \$6 + Prosciutto \$6		
CHILLI SCRAMBLED EGGS With finely diced crispy bacon, fresh chilli, parmesan, coriander & chilli oil served on a slice of sourdough	\$18	SIDES Extra Egg Wilted spinach Feta	\$3 \$3 \$4	
KIDS MENU	* /	Grilled haloumi Grilled chicken	\$3 \$4 \$4 \$5	

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

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