

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	\$5
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/ Orange, mango, passionfruit	

(More bottled juice options available from the fridge)

SMOOTHIES

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

gf, dfo, vo

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

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

FLAVOURS OF AUTUMN PORRIDGE

Jethro mixed grains with saffron and orange poached pear, raw cacao soil, natural yogurt, & pistachio crumb.

\$16

COCONUT & ALMOND MILK CHIA PUDDING

Mango coulis, mixed berries & vanilla bean cream, granola & elderflower jelly.
gf, df, vo

\$18

WARM GREEN NUTRI BOWL

Asian greens sauteed with garlic, chilli and ginger on a cashew, miso hummus topped with one fried egg.
gfo, df, vo

\$18

+ Chicken fried or grilled \$5

SALTED CARAMEL BRIOCHE

With popcorn panacotta, dark chocolate ganache and fresh berries.

\$20

BURNLEY BAKED EGGS

In a chipotle & tomato sugo with mushrooms and sourdough.
gfo

\$19

+ Feta \$4
+ Chorizo \$4

CHILLI SCRAMBLED EGGS

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

\$19

PEA, ZUCCHINI & FETA FRITTERS

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

\$21

+ Bacon \$5
+ Chicken fried or grilled \$5
+ Smoked Salmon \$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
Kids brioche soldiers with caramelised banana	\$9
+ icecream	\$2

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.

\$20

df

+ Guacamole \$5

OKONOMIYAKI

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

\$21

df

+ Chicken fried or grilled \$5

THE GREEK BURGER

Housemade lamb and feta patty on a brioche bun with tzatziki, lettuce, tomato, cucumber. Served with a side of greek style tater tots.

\$22

SUNSET SALAD

Served with a purple pickled egg, tumeric cauliflower, roasted pumpkin, maple beetroot, fresh mint, pomegranate, rocket, brown rice and quinoa with a tahini lemon dressing.

\$21

gf, df, vo

+ Chicken fried or grilled \$5
+ Smoked Salmon \$6
+ Feta \$4

RAINBOW VEGE BOWL

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

\$20

gf, df, vo

+ Chicken fried or grilled \$5
+ Smoked Salmon \$6

SIDES

Extra Egg	\$3
Wilted spinach	\$3
Feta	\$4
Grilled haloumi	\$4
Chicken fried or grilled	\$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