

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
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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 \$8
Sourdough, Multigrain or Gluten Free with house made jams & spreads
- add sides

FRUIT LOAF by Woodfrog \$9
& date butter

FREE RANGE EGGS \$12
Your way, on toast
- add sides

FLAVOURS OF AUTUMN PORRIDGE \$16
Jethro mixed grains with saffron and orange poached pear, raw cacao soil, natural yogurt, & pistachio crumb.

COCONUT & ALMOND MILK CHIA PUDDING \$18
Mango coulis, mixed berries & vanilla bean cream, granola & elderflower jelly.
gf, df, vo

WARM GREEN NUTRI BOWL \$18
Asian greens sauteed with garlic, chilli and ginger on a cashew, miso hummus topped with one fried egg.
gfo, df, vo

+ Chicken fried or grilled \$5

SALTED CARAMEL BRIOCHE \$20
With popcorn panacotta, dark chocolate ganache and fresh berries.

BURNLEY BAKED EGGS \$19
In a chipotle & tomato sugo with mushrooms and sourdough.
gfo

+ Feta \$4
+ Chorizo \$4

CHILLI SCRAMBLED EGGS \$19
With finely diced crispy bacon, fresh chilli, parmesan, coriander & chilli oil served on a slice of sourdough.
gfo, dfo

PEA, ZUCCHINI & FETA FRITTERS \$21
With a seasonal greens salad, Green Goddess dressing & two poached eggs.

+ 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 \$22
Served with buffalo mozzarella, rocket pesto, toasted almonds & two poached eggs on sourdough

+ Salmon \$6
+ Prosciutto \$6

BEEF BRISKET BURRITO \$20
Black beans, corn & capsicum salsa, fresh spinach, quinoa & rice in a green tortilla, served with BBQ mayo.

df
+ Guacamole \$5

OKONOMIYAKI \$21
Japanese savoury pancake with shredded cabbage, scallions, kewpie mayonnaise, BBQ sauce, pickled ginger & katsuobushi.

df
+ Chicken fried or grilled \$5

THE GREEK BURGER \$22
Housemade lamb and feta patty on a brioche bun with tzatziki, lettuce, tomato, cucumber. Served with a side of greek style tater tots.

SUNSET SALAD \$21
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.

gf, df, vo
+ Chicken fried or grilled \$5
+ Smoked Salmon \$6
+ Feta \$4

RAINBOW VEGE BOWL \$20
Pickled red cabbage, avocado, kale, fresh peas, hazelnut hummus, charred corn & cherry tomatoes on cauliflower rice with a poached egg

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