



## TAKEAWAY MENU

### TOASTIES

Sourdough or Gluten Free

**2 FILLINGS**

**\$10**

**3 FILLINGS**

**\$12**

- + Ham
- + Cheese
- + Tomato
- + Avocado
- + Chicken
- + Bacon
- + Fried Egg
- + Spinach

Added items +\$2

### CHILLI SCRAMBLED EGGS

**\$18**

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

### BEEF BRISKET BURRITO

**\$19**

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

**df**

- + Guacamole +\$5

### SPICED FRIED CHICKEN BURGER

**\$19**

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

- + Cheddar +\$2

### LEMON TART PORRIDGE

**\$15**

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

### COCONUT & ALMOND MILK CHIA PUDDING

**\$14**

Mango coulis, mixed berries & vanilla bean cashew cream  
**gf, df, vo**

Add granola & elderflower jelly

### PASSIONFRUIT COCONUT BIRCHER MUESLI

**\$14**

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

**gf, dfo, v**

### SOBA NOODLE SALAD

**\$15**

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

**dfo, v**

- + Chicken fried or grilled \$5

### RAINBOW VEGE BOWL

**\$15**

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

**gf, df, vo**

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