



**Please order inside & pay at the counter**

**Dietary Key// V = Vego / GF = Gluten Free/ VG = Vegan /**  
**O = Option**

**Sourdough toast \$6** (V/GFO) w/ jam, honey, peanut butter, vegemite or nutella

**Eggs on toast \$10.50**(V/GFO)

Two eggs cooked your way with house-made relish on toast

**Smashed avocado \$12.5** (GFO/VG)

Avocado with cherry tomatoes, dukkah & turmeric hummus on toast

Add eggs your way 4.5/ Add bacon 4.5

**Potato hash cakes \$16.5** (V/GF)

w/ Poached eggs turmeric hummus, smashed avocado, dukkah, haloumi & house made beetroot relish

Add bacon 4.5

**Garden bowl \$14.50** (V/GF/VGO) w/ Roasted cauliflower, sweet potato, raw kale, poached egg, avo, dukkah, edamame, turmeric hummus & sesame dressing

Add extra poached egg \$2.5

**'Waffle style' Corn fritter 15.50**(VO) w/ Coriander, red pepper & corn waffle-shaped fritter (choice of bacon, avocado or haloumi) one poached egg, spinach & sriracha hollandaise.

**Mushroom fields \$16.50** (V/VGO/GFO)

Sautéed mixed mushrooms with poached eggs, truffle oil, kale, basil pesto & pecorino cheese on brioche bread

**Classic Blueberry Pancakes \$16.5**(V)

Classic blueberry pancakes with almond ice cream, maple, white chocolate crumble, shaved almond & seasonal fruits

**Big breakfast \$18.5** (VO/GFO) w/ two eggs cooked you way, bacon, avocado, hash cake, tomato on toast

Add haloumi 4.5 / add pulled Lamb 4.5

**Redang Pasta \$17.50**

12-hour slow-cooked pulled lamb with Indonesian style curry sauce, cherry tomatoes, pappardelle, chilli & fried shallo

### **Sides//**

Sriracha hollandaise/Cajun Aioli/turmeric hummus  
Beetroot relish/ tomato relish \$1.5  
Toast (1) slice \$2.5  
Haloumi/bacon/avocado/pulled Lamb/two eggs your way/  
Sautéed mushroom \$4.5

### **Kids Under 12 (GFO) \$7.5 each**

Soldier egg with toast, boiled egg & smashed avo  
Scramble egg on white bread with ketchup  
Blueberry pancake with vanilla ice cream & fruit

### **Chips//**

#### **Polenta Fries \$11.50 (V)**

House-made polenta fries with pecorino, truffle oil &  
Cajun aioli

#### **Thick cut fries \$6.5 (V)**

#### **Sweet potato fries \$6.5 (V/GF)**

### **Bowls//**

**Açai bowl \$15** w/ banana, açai, berries, almond milk  
topped w/ granola and seasonal fruit (VG/GF)

**Pink pitaya bowl \$15** w/ pink pitaya, passion fruit,  
mango, banana, almond milk topped w/ granola and seasonal  
fruit (VG/GF)

### **Coffee//**

#### **Cup 3.8 Mug 4.8**

Latte / cappuccino / chai latte / turmeric latte / flat  
white / hot choc / long black / macchiato / mocha / super  
food latte

### **Smoothies \$9**

**Açai //** banana, açai, berries, almond milk

**Pink Passion //** pink pitaya, passion fruit, mango, banana,  
almond milk

**Mango Turmeric //** mango, banana, turmeric, honey, passion  
fruit, coconut milk or almond milk

#### **Tea //** \$4.5

English breakfast / earl grey / green

#### **Thickshake \$9.5 / Milk shake \$7 / Kids \$4.5**

Chocolate / caramel / strawberry

#### **Extras**

Decaf / extra shot / syrup / soy \$50c

Lactose free / almond \$1 / Baby chino \$1.5

Iced coffee/mocha/chocolate (ice cream & cream) \$6

Latte/mocha/chocolate (on ice) \$4.80