

BREAKFAST | ALL DAY

Cinnamon banana bread	7	Three cheese Toastie <i>gouda, gruyere, cheddar, chives, bacon and jalapeno jam, fried egg & crispy leek</i>	17
Sourdough toast, cherry loaf (GF) <i>berry jam / vegemite / peanut butter / nutella</i>	8		
Bacon & egg roll <i>two bacon rashers, two fried eggs & tomato relish</i> Add house-made hashbrown \$3 Add gf bun \$2	12	Zucchini & sweet potato fritter (GF) <i>burnt butter corn pure, fresh basil, pan fried chorizo & heirloom tomatoes, chilli flakes, poached egg & smashed avo</i>	22
Paleo Granola by farmer Joes (GF, VG) <i>seasonal fruits, chia seeds, goji berries & coconut yogurt</i>	16	Dark chocolate & buttermilk pancakes <i>yoghurt & sour cherry gelato, coconut caramel popcorn, roasted almonds & rose dust</i>	20
Acai bowl (GF, VG) <i>paleo granola, seasonal fruits, chia seeds, dehydrated berries & toasted coconut</i>	16	Avo toast (VG, GF optional) <i>quinoa & soyabean sourdough toast, heirloom tomatoes, fresh basil, persian feta & aleppo oil</i> Add egg \$2 Add smoked salmon \$4 Add bacon \$4	17
Eggs on toast \$12 <i>choice of poached, fried or scrambled & sourdough toast</i>	12	Turkish eggs <i>sauté chorizo, field mushrooms, labneh, za'atar, rocket, mint, roast capsicum, persian feta & grilled pita bread</i>	20
Big brekkie <i>chargrilled Rodriguez Bro's chorizo, sauté thyme mushrooms, bacon, roasted vine tomatoes, house-made hashbrown, eggs & sourdough toast</i>	24	Vegan toast (VG, GF optional) <i>sunflower and amaranth sourdough toast, saffron tomatoes, smashed avo, crispy brussel sprouts & pepita powder</i>	19
Eggs Benedict <i>poached eggs, sauté spinach, smoked salmon or bacon, chive hollandaise & sourdough toast</i>	19		

LUNCH | FROM 11:00AM

Chicken burger	19	Pan fried atlantic salmon fillet	24
<i>southern fried chicken, oak lettuce, tomato, american cheese, spicy nduja mayonnaise & chips</i>		<i>romesco, walnut crumb, celery salt, fennel & mint salad with orange ginger dressing served with sweet potato wedges</i>	
<i>Add GF bun \$2</i>			
Beef burger	19	Falafel bowl \$19 (VG)	19
<i>angus beef burger, oak lettuce, tomato, house made pickles, onion, american cheese, house sauce & chips</i>		<i>chickpea & cauliflower falafel, heirloom tomatoes, sesame soy kale, black rice, pickled red cabbage, za'atar, roasted pine nuts, lemon tahini sauce & grilled flat bread</i>	
<i>Add GF Bun \$2</i>			
Chicken salad	21	Squid ink risotto (GF)	26
<i>grilled chicken, rocket, semi-dried tomatoes, harissa cous-cous, caramelised onions, roasted almonds & chicken crackling</i>		<i>chargrilled squid, chilli, garlic, parsley, rocket & lemon zest</i>	
<i>Add avocado \$3</i>			

*sweet potato wedges - 8 / bowl of chips - 7 / grilled chicken - 6
rocket salad - 6 / chorizo - 5 / smoked salmon - 5 / avocado - 4
bacon - 4 / mushrooms - 4 / house-made hashbrown - 3.5
roasted tomatoes - 3 / spinach - 3 / egg - 2*

*Ask our friendly staff for kids menu
10% Surcharge on Sundays and Public Holidays*