



BRUNCH

Eggs your way - two free range eggs cooked your way, served w toasted sourdough & house made relish **\$14.5 GFA**

Extras – add to any meal

extra egg | toast | **\$3.5**

2 hash browns | potato & feta rosti | roast truss tomatoes | wilted spinach | **\$5**

crushed avocado | chorizo | grilled halloumi | 2 x rash bacon | roasted mushrooms | **\$5.5**

smoked salmon | sliced chicken | slow cooked pork | **\$6.5**

Eggs Benedict - your choice of protein – | bacon | roasted mushrooms | smoked salmon | grilled halloumi | Served with baby spinach leaves, two poached eggs on toasted sourdough & hollandaise- **\$23 GFA**

Swap toast? for a feta & chive rosti - \$5

Crushed Avocado - on toasted sourdough w spring pea puree, whipped goats cheese cream, red radish, toasted sesame seeds & crispy shallots **\$20 GFA V add 2x rash bacon \$5.5**

Chorizo & Octopus Scramble - w fermented chilli, chopped cherry tomatoes, finely grated parmesan & dill on sourdough toast **\$25 GFA**

Poached Salmon – Poached & smoked salmon tossed in yoghurt, mayonnaise, chives & dill, wrapped in cucumber & topped w poached eggs & house made potato crisps **\$25 GF**

Vegetable Gratin – grilled gruyere bechamel on toasted brioche, topped w roasted beetroot, grilled leek, green beans, soft boiled egg & crispy kale **\$22 V add roast truss tomatoes \$5**

ACAI

Fresh Fruit Acai Bowl – native Brazilian frozen acai berries w seasonal fresh fruit, house made granola filled w dried fruit, rolled oats & mixed smashed nuts **Small \$15 Regular \$18 V DF**

Almond and Cashew Acai Bowl - peanut butter swirls w cashew, almond & buckwheat clusters & fresh sliced fruits topped w native Brazilian frozen acai **Small \$15 Regular \$18 GF DF V**

FAVOURITES

Fruit Toast - ancient spelt flour sourdough fruit & hazelnut loaf toasted w whipped cream cheese, honey & sliced seasonal fruits **\$16 V**

Mango Sago Pudding - w honey glazed macadamias, mango & oat milk coulis, fresh sliced fruits, passionfruit glaze & sweet, salty sesame brittle **\$18 GF DF**

Stone Fruit French Toast – coconut shokupan French toast smeared w sweetened mascarpone, sliced stone fruit & topped w mango gelato **\$24 V**

Summer Berry Waffle – warm Belgian waffles w berry sorbet, vanilla ice cream, berry coulis, meringue shards, fresh berries & dark chocolate drizzle & flakes **\$24 V**

LUNCH

Club Chicken Sanga – crumbed chicken breast fillet, maple bacon, herbed aioli, swiss cheese, house made curry, mustard & tomato relish on rustic wholegrain loaf **\$23 add chips \$6**

Mexican Bowl – slow cooked pulled pork w shredded cheese, black beans, tomato salsa, Mexican rice, corn chips & sour cream **\$24 GF add crushed avocado \$5.5**

Barramundi – panfried w heirloom tomato, edamame, mint, red onion & rocket salad, lemon wedge, sumac & saffron aioli **\$26 GF DF**

Rice Paper Rolls – finely sliced Asian vegetables, rolled to order in rice paper & topped w a petite herb & cashew salad, served w a soy, lime & chilli dressing **\$18 VEGAN add sriracha chicken \$6.5**

Lamb Kofta – on a zesty herbed yoghurt w grilled zucchini, capsicum & eggplant, crispy chickpeas, toasted house made pita bread, lemon oil & roquette **\$25**

Chips Shoestring | Sweet Potato
Side \$6 Bowl \$12 Sauce \$1