



## FAVOURITES

**Fruit Loaf** – Fuel&Co's house made fruit & nut loaf, toasted & served w whipped cream cheese, honey & sliced seasonal fruits **\$16 V**

**Apple Crumble Porridge** – stewed brown sugar apples, cinnamon crumble crunch on top of a rolled oat porridge w Greek yoghurt, fresh fruit & berries **\$18 V**

**Pancake Stack** – braised rhubarb, coconut ice cream, crunchy pistachio crumbs, rose petals, & maple syrup **\$24 V**

**French Toast** – chocolate custard stuffed brioche French toast w candied quince, katafi wrapped pear, lemon curd, vanilla bean ice cream **\$24 V**

## 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 | **\$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 potato & feta rosti - \$5**

**Pesto Avo** – crushed avocado on toast w house made pesto, chilli jam, fetta cream, rocket & toasted pinenuts **\$22 GFA V**  
**add 2x rash bacon \$5.5**

**Chorizo Spaghetti** – sauteed Portuguese chorizo, semi dried tomato, green pea, baby spinach & herbed spaghetti w crunchy pangritata & a poached free range egg **\$25**

**Forest Mushrooms** – on toasted brioche, smeared w truffled mustard, topped w poached eggs, watercress & dukkah salad, extra virgin olive oil **\$24 GFA V**

**Chicken Waffle** – herbed potato waffle, butter chicken, fried free-range egg, crispy onion bhaji, crushed cashews **\$26**  
**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 \$16 Regular \$19 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 \$16 Regular \$19 GF DF V**

## LUNCH

**Lamb Burger** – double smashed lamb patty w grilled haloumi, sliced tomato, lettuce, pickled red onion, fire roasted pepper ketchup & mint yoghurt on a toasted milk bun **\$23**  
**add a side of chips \$6**

**Beef Cheek** – tender cooked beef in red wine & tomatoes w herbed mashed potato, broccolini & braising reduction **\$28 GF**

**Barramundi** – crispy skinned fillet w charred broccolini, almond romesco, fetta crumble, sherry reduction & lemon cream **\$26 GF**

**Autumn Harvest Bowl** – roast chunks of pumpkin, beetroot & carrot, cherry tomatoes, baby spinach & quinoa w a charred orange & tahini dressing **\$22 VEGAN**  
**add sliced chicken \$6.5**

**Fried Chicken Caesar** – crumbed chicken breast w sliced cos lettuce, maple bacon bits, crisp flatbread pieces, creamy garlic & chive mayo – finished w a poached egg & freshly grated parmesan **\$25**

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