BREAKFAST

SERVED ALL DAY

TOAST — Sourdough or mixed grain, with your choice of spreads (house-made jam, peanut butter, vegemite, honey)
(Fruit toast, GF bread +1)

STICKY DATE PORRIDGE — Oat & chia 20.0 V porridge, sticky dates, almond granola, vanilla infused coyo, salted caramel sauce*

BIRCHER MUESLI — Strawberry, apple & 20.0 V coconut oats, raspberry coyo, passionfruit gel, strawberry compote, nut crumble, fresh berries*

23.5

23.0 GF

22.5

24.5

SMASHED AVOCADO — Avocado, feta, green harissa pesto, cherry tomatoes, za'atar, poached egg on toasted baguette*

HUEVOS BENEDICT — Grilled chorizo, 24.0 chipotle hollandaise, avocado, poached eggs, crispy potato hash, crackle dust, chilli oil

CHILLI SCRAMBLED EGGS — Sriracha chilli, bacon, scallions, parsley, parmesan, crispy shallots, toast

BREAKFAST SALAD— Raw seasonal greens & herbs, roasted pepitas & almonds, avocado, chilli, buckwheat, crispy halloumi, honey dressing & a poached egg*
(smoked salmon +6 / bacon +6 / chicken breast +5.5)

FRENCH TOAST — Maple & ginger poached pear, raspberry gel, fresh berries, vanilla & cardamom crème anglaise, crushed pistachio*

PRAWN OMELETTE — Crispy tempura prawns, Asian slaw, edamame, green curry mayo, fried shallots, coriander (toast +1.5)

TRIO OF MUSHROOM TOAST— 23.5
Rosemary & paprika pan fried mushrooms,

Rosemary & paprika pan fried mushrooms, hummus, zaatar, almond flakes, balsamic glaze, labneh, poached egg, crispy enoki*

EGGS YOUR WAY — 14.0

SIDES

Extra slice of toast +1.5 (GF +2.5)

Poached, scrambled or fried on toast

Chipotle hollandaise / tomato relish / roast tomatoes +3.5
Roasted field mushrooms / sautéed kale / potato hash +4.5
Smashed avocado / feta / chicken / falafel / +5.5
Bacon / halloumi / smoked salmon / chorizo +6

GF = Gluten free DF = Dairy free V = Vegan *Contains nuts
Please advise of any allergies or intolerances - all food is prepared
in a kitchen containing nuts, gluten, dairy & soy products

10% surchage applies to weekends15% surcharge applies to public holidays

CNC

SERVED ALL DAY

BEEF BURGER — Wagu beef burger, 23.0 lettuce, tomato, red onion, pickles, burger cheese, aioli, tomato relish (add side of chips +5)

CHICKEN SCHNITZEL — Herb & panko crumb chicken schnitzel, chipotle mayo, jalapeño, kohlrabi, apple & cabbage slaw, citrus dressing

ZUCCHINI, CORN & HALLOUMI

FRITTERS — Cucumber & Iemon yoghurt,
halloumi, charred corn, zucchini & fennel
salad, poached egg, spiced beetroot
chutney, chilli lime oil

LENNY GREENS — Broccolini, edamame, 22.0 GF asparagus, kale, pumpkin puree, roasted almonds, pomegranate, marinated goat's cheese, poached egg, honey lemon dressing*

(avocado +5.5 / falafel +5.5 / chicken breast +5.5)

SOBA NOODLE SALAD — Marinated
prawns, soba noodles, seaweed, edamame,
cucumber, pickled ginger, crushed peanuts
furikake crusted avocado, cabbage,
soy & yuzu dressing, chilli lime sauce*

CALAMARI SALAD — Crispy calamari, asian slaw, pawpaw, avocado, tom yum dressing, kewpie mayo, wasabi peas

CRUNCHY CHIPS — with aioli & 11.5 seasoning

KIDS

YOGHURT & BERRIES — Vanilla yoghurt, 10.5 GF seasonal fruits, maple syrup

KID'S PANCAKE — Vanilla-bean ice 14.0 cream, fresh fruits, maple syrup, hundreds & thousands

VEGEMITE & CHEESE TOASTIE 10.0

EGG ON TOAST — Scrambled or poached egg on toast (bacon +3.5)

EGGS & SOLDIERS 13.5

KID'S BURGER — Beef burger with tomato sauce & a side of chips (cheese +1.5)

