

BREAKFAST

SERVED ALL DAY

TOAST — Sourdough or mixed grain, with your choice of spreads (<i>house-made jam, peanut butter, vegemite, honey</i>) (<i>Fruit toast, GF bread +1</i>)	11.0
ACAI CHIA — Acai blend, chia, granola, peanut butter, fresh berries, seasonal fruits*	20.0 V, GF
BRULEE CITRUS BIRCHER — Chia, apple & oat muesli, almond praline, caramelised orange & grapefruit, nut crumble, maple syrup*	20.0 V
SMASHED AVOCADO — Avocado, feta, green harissa pesto, cherry tomatoes, za'atar, poached egg on toasted baguette*	23.5
HUEVOS BENEDICT — Grilled chorizo, chipotle hollandaise, avocado, poached eggs, crispy potato hash, crackle dust, chilli oil	24.0
CHILLI SCRAMBLED EGGS — Sriracha chilli, bacon, scallions, parsley, parmesan, crispy shallots, toast	24.0
BREAKFAST SALAD — Raw seasonal greens & herbs, roasted pepitas & almonds, avocado, chilli, buckwheat, crispy halloumi, honey dressing & a poached egg* (<i>smoked salmon +6 / bacon +6 / chicken breast +5.5</i>)	23.0 GF
BUTTERMILK HOTCAKE — Mixed berry compote, mango & vanilla infused mascarpone, fresh berries, white chocolate soil	22.5
PRAWN OMELETTE — Crispy tempura prawns, Asian slaw, edamame, green curry mayo, fried shallots, coriander (<i>toast +1.5</i>)	24.5
EGGS YOUR WAY — Poached, scrambled or fried on toast	14.0

SIDES

Extra slice of toast +1.5 (GF +2.5)
Egg +2.5
Chipotle hollandaise / tomato relish / roast tomatoes / tuna +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% surcharge applies to weekends

15% surcharge applies to public holidays

LUNCH

SERVED ALL DAY

BEEF BURGER — Wagu beef burger, lettuce, tomato, red onion, pickles, burger cheese, aioli, tomato relish (<i>add side of chips +5</i>)	23.0
CHICKEN SCHNITZEL — Herb & panko crumb chicken schnitzel, chipotle mayo, jalapeño, kohlrabi, apple & cabbage slaw, citrus dressing	24.5
ZUCCHINI, CORN & HALLOUMI FRITTERS — Cucumber & lemon yoghurt, halloumi, charred corn, zucchini & fennel salad, poached egg, spiced beetroot chutney, chilli lime oil	23.5
SUMMER SALAD — Broccolini, edamame, asparagus, kale, pumpkin puree, roasted almonds, pomegranate, marinated goat's cheese, poached egg, honey lemon dressing* (<i>tuna +3.5 / avocado +5.5 / falafel +5.5 / chicken breast +5.5</i>)	22.0 GF
GREEN LEAF SALAD — Grilled broccoli, cos lettuce, almond basil pesto, avocado, almonds & pepitas, with your choice of roast chicken breast, or house-made falafels & hummus*	23.0 GF
CALAMARI SALAD — Crispy calamari, asian slaw, pawpaw, avocado, tom yum dressing, kewpie mayo, wasabi peas	24.5
CRUNCHY CHIPS — with aioli & seasoning	11.5

KIDS

YOGHURT & BERRIES — Vanilla yoghurt, seasonal fruits, maple syrup	10.5 GF
KID'S PANCAKE — Vanilla-bean ice cream, fresh fruits, maple, hundreds & thousands	14.0
VEGEMITE & CHEESE TOASTIE	10.0
EGG ON TOAST — Scrambled or poached egg on toast (<i>bacon +3.5</i>)	11.0
EGGS & SOLDIERS	13.5
KID'S BURGER — Beef burger with tomato sauce & a side of chips (<i>cheese +1.5</i>)	16.0

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