

House-made crumpets with preserves (V, avail Vgn) 12

Spelt & rye crumpet OR spiced fruit crumpet with two varieties of house-made preserves and butter

Granola bowl (GF, V, avail Vgn) 17

Macadamia buckwheat granola, yoghurt, and seasonal fruit with rhubarb compote

+ Substitute our house-made coconut yoghurt +2.6

Waffles (V) 21

Baked pear, chai spiced mascarpone, candied pecans, lavender, strawberry sauce

Breakfast greens (GF, DF, V, avail Vgn) 21

Poached egg, spinach, Asian greens, snow peas, lentil sprouts, wild rice & quinoa mix, pickled carrot and radish, toasted seeds, orange tarragon vinaigrette, fermented chili hot sauce

+ Add avocado +5

+ Add extra egg +4

Eggs on toast (V, DF, avail GF) 15

Poached free-range eggs on sourdough with Pickled Eggplant relish

+ Substitute our house-made gluten free seed bread (GF) +3

+ Substitute scrambled eggs +2.5

+ Add red sauerkraut/hash brown/sauteed spinach +3 each

+ Add avocado/roasted mushroom/baked beans +5 each

+ Add haloumi/bacon/chorizo +6 each

Beans on toast (V, avail GF) 20

Served on sourdough with two poached eggs, feta, snow pea tendrils and salsa verde

+ Add grilled chorizo +6

Eggs Benedict (avail V) 21

House made English muffins topped with ham, soft poached eggs, orange scented hollandaise, side sauteed spinach

+ Substitute beetroot cured salmon +3

Smashed avocado (Vgn, avail GF) 21

Served on sourdough with pickled red onions, mixed lettuce, toasted tamari seeds, beetroot hummus, sticky balsamic drizzle

+ Substitute our house-made gluten free seed bread (GF) +3

+ Add grilled haloumi +6

+ Add poached free-range egg +4

+ Add beetroot cured salmon +7

Loaded croissant (until sold out) 21

Chilli scrambled eggs served on a toasted croissant with haloumi, chili sauce, fried onion and fresh coriander

Seasonal soup (Vgn/GF) 14

Served with fried cornbread

Roast mushrooms in rosemary & garlic (GF, V, avail Vgn) 20

Fried cornbread, truffled goat's curd, capsicum pesto

+ Add grilled chorizo/chicken/bacon +6 each

+ Add poached egg +4

Noodle salad (Vgn, avail GF) 20

Soba noodles, crispy fried tofu, bean sprouts, zucchini ribbons, spring onion, peanuts, pickled chili, pickled radish in a sweet soy garlic dressing

+ Add grilled chicken +6

Satay bowl (GF, Vgn) 22

Wild rice & quinoa mix, spiced coconut, soy grilled pineapple, pickled chilli, satay sauce, crisp shallot, grilled tofu, coriander

+ Add grilled chicken/chorizo +6 each

+ Add poached egg +4

Salmon poke bowl (DF; avail GF) 24

Beetroot cured salmon, rice, edamame beans, cucumber ribbons, sesame seeds, wakami, pickled onion and chili, ponzu dressing

+ Add poached free-range egg +4

+ Add house made seed bread (GF) +3

+ Add avocado +5

Falafel bowl (Vgn) 21

Roasted vegetable medley, olive and tomato salad, pickled turnip, cucumber ribbons, beetroot hummus, garlic sauce and toasted pita

+ Add grilled chorizo/chicken +6 each

Pickle in the Middle sandwich (Vgn, avail GF) 17

Italian pickled eggplant, green olive and cashew tapenade, roast pumpkin, beetroot, lettuce (Vgn)

+ Add avocado +5

+ Add ham +4

Rueben 21

House made pastrami, red sauerkraut, smoked mozzarella, horseradish aioli. Grilled on sourdough rye.

Cheese 'n' pickle toastie (V) 16.5

Mustard Zucchini pickles, smoked mozzarella, parmesan-cruste focaccia, side salad

+ Add honeyed pickled jalapeno/ham +1/+4

GF - Gluten free V - Vegetarian Vgn - Vegan DF - Dairy Free

Public Holiday surcharge 15% Menu alterations may incur a surcharge



Coffee (Five Senses)

Flat white, latte, cappuccino	4.5
Macchiato, piccolo	4
Short/long black	4
Extra shot, decaf	+0.5
Bonsoy, almond, coconut, lactose free, oat	+1
Large	+1
Vanilla/hazelnut/caramel syrup/honey	+0.3
Single origin pour over	6

Hot drinks

Hot chocolate (white or dark)	5
Gingerbread Caramel latte (no coffee)	5
Prana Chai loose-leaf chai (contains honey)	5
Zen Matcha	6

Tea for 1 / Tea for 2

Please ask for our current offerings	5 / 7
--------------------------------------	-------

Cold brew

6

Iced latte

5.5

Double espresso, milk, ice	
– Substitute alternative milk	+1

Vietnamese iced coffee

7

Vietnamese coffee, condensed milk, ice

Iced Chai (unsweetened)

6

Liquid chai, milk, ice	
– Substitute alternative milk	+1

House-made kombucha

6.5

Available natural or with fruit soda

House-made fruit soda/iced tea

6

Ask for flavours

Lavender Lemonade

6

Turmeric tonic [served hot, cold or fizzy]

7

Turmeric, lemon, ginger, agave

Smoothies (Vgn)

9.5

<u>Banana date</u> : lime, house-made nut milk, cinnamon	
<u>Pina colada</u> : strawberry, pineapple, banana, coconut milk	
<u>Blueberry muffin</u> : blueberry, banana, oats, almond milk	
<u>Add Happy Way</u> vegan vanilla protein powder	+2

Cold press Juices

9.5

<u>Red</u> : Beetroot, apple, carrot, lemon, ginger	
<u>Tropical</u> : Pineapple, passionfruit, orange	
<u>Orange</u> : Turmeric, ginger, carrot, orange, lemon	
<u>Green</u> : Kale, cucumber, celery, apple, lemon	
<u>Just Oranges</u> : Fresh squeezed oranges	7

Espresso Martini

16

Espresso, Kahlua, honeycomb infused vodka

The Darling

16

Seasonal shrub, prosecco, rosé, rosewater

Winter Warmer

16

Bailey's, gingerbread caramel, whipped cream

Pickled Mary

16

Tomato juice, lemon vodka, hot sauce, dill spear, lemon

WINE, BEER & CIDER

NV	Alpha Box & Dice Tarot Prosecco	12 / 40
2020	Shaw & Smith Sauvignon Blanc	12 / 44
2019	Hugo Rosé	12 / 40
2016	Hugo Shiraz	12 / 40
The Hills	Apple Cider 5%	10
Stone & Wood	Pacific Ale 4.4%	10
Hahn	Super Dry 4.6%	10

Public Holiday surcharge 15%
Menu alterations may incur a surcharge

