

COFFEE

All milk coffees	4.0
Hot chocolate, mocha	4.0
Iced coffee, Iced chocolate	6.5
Espresso, Short macchiato, Ristretto	3.8
Long black, Long macchiato	4.0
Spice wet chai latte	5.0
Matcha latte	5.0
Soymilk, Almond milk	+.50
Put it in a mug	+.50
Extra shot	+.50
Decafe	+.50

TEA

Organic long leaf tea	4.0
English breakfast, Earl grey, Lemongrass & ginger, Peppermint, Chamomile	

EMMA & TOMS

Life Juice

Straight Orange	4.8
Cloudy Apple	4.8
Coconut Water	4.8

Sparkling

Lemon, Lime & Bitters	4.5
Ginger Beer	4.5
Natural Cola	4.5
Raspberry	4.5

SMOOTHIES

Fresh, House Made

Choco-nana smoothie	9.5
Banana, raw cacao, rolled oats, cinnamon, milk of your choice	
Mixed berry & coconut quinoa smoothie	9.5
Mixed berry, quinoa flakes, baby spinach, ginger & yoghurt	
Green apple, kale & chia smoothie	9.5
Green apple, kale, banana, chia seeds, lime juice, fresh mint & coconut water	

MILKSHAKES

Nutella	6.5
Make it thick	+1.0

BOTTLED BEERS

Stone & Wood Pacific Ale	8.5
Little Creatures Pale Ale	8.5

WINE

Nine Red Ducks Pinot Grigio	8.5	42
Gepetto Sauvignon Blanc Semillon	8.0	38
Raging Bull Shiraz	8.0	38
Gepetto Pinot Noir	8.5	42
Pinocchio Rosato	9.5	47
Crossroads Sparkling	8.0	38

Georgie Bass

BREAKFAST

Served all day.

Brett's pikelets with vanilla ice cream & nutella	12
Fruit toast, cultured butter & local honey	9.5
Georgie's continental breakfast set - toast, condiments, poached fruit, vanilla yoghurt	10
Fruit smoothie bowl, sunflower & pumpkin seeds, raw banana & strawberry salad, toasted coconut, goji berries	14
Chia and almond milk pudding, frosted buckwheat, fresh berries, citrus curd & crunchy granola	13
Grated apple, celery & walnut Bircher muesli pot with dried cranberries & yoghurt.	14
Sourdough pikelets, coconut cream, passionfruit, fresh banana & lemon curd salad	18
Twice cooked 'French toast', shredded croissant, sweet egg royal, agave - vanilla strawberries from Red Hill, cultured cream, rose petals	18
Smashed avocado, Persian feta, heirloom tomato, mint & parsley salad	18
The Benedict imposter- special breed free range ham, 63 degree poached egg, silken tofu & turmeric 'hollandaise', toasted English muffin	18
Chargrilled corn, avocado, coriander, chilli & lime salsa with a 63 degree poached egg on sourdough	18
Georgie's usual suspects - sauteed mushrooms, raw organic heirloom tomato, smashed avocado, free range bacon, homemade tomato relish	22

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EGGS

Free range eggs of your choice served with toast...	9.5
...poached with precision at 63 degrees...	
...fried & scrambled also available...	

LUNCH (Served from 11am.)

Salad of heirloom tomatoes, basil pesto, white anchovies, garlic croutons	17
Rice salad, french lentils, dried fruits, almonds, shallots & chilli dressing	15
Country style pork terrine, mustard, garden pickles	18
Peaches, smoked yoghurt, roasted chicken, macadamia dukkah	18
The Georgie burger - house made beef mince loaded with organic vegetables, cheddar cheese, pickled beetroot, tomato & cos lettuce, spiced relish	18

Have you tried our chef's cordial? \$8 per pitcher

Our muffins are baked in house daily

Some cakes are sourced from our fabulous local suppliers.

*No changes to menu, thank you. Please advise staff if you have any dietary requirements we should be aware of. Maximum time limits apply on tables in busy periods