

BREAKFAST

From 7am weekdays, 8am weekends

Please note our kitchen closes at 3pm daily

Little River Menu

- SOURDOUGH TOAST served with homemade jam or vegemite & butter (VGO) (GFO) \$6
- HASH BROWN WRAP served with fried egg, hash brown, cheese, chutney & baby spinach \$8.50
- HALOUMI, AVOCADO, TOMATO & SPINACH CROSSAINT \$9
- FREE RANGE EGGS on Sourdough Toast (VGO served with tofu) (GFO) \$9.50
- BREAKFAST WRAP served with scrambled eggs, baby spinach, cheese, avocado salsa, roasted capsicum & homemade chutney \$10 (VGO served with tofu & vegan cheese) \$12
- PORRIDGE served with your choice of Berry Compote or Fresh Banana, topped with a paleo seed mix and served with your choice of St David's Dairy Milk or Bonsoy \$12 (VGO)
- WINTER ACAI BOWL a warm bowl of porridge topped with Acai, fresh banana, paleo seed mix & chia seeds \$14 (VGO)
- BREAKFAST BURRITO served with tofu, avocado salsa, beans, corn salsa, spinach & chipotle sauce \$14 (VGO)
- SMASHED AVOCADO PLATE served with sourdough toast, smashed avocado, poached eggs, tomato, rocket & fetta (VGO served with tofu) (GFO) \$16.50
- BERRY PANCAKES freshly baked pancakes topped with berry compote, maple syrup & served with ice cream (VGO) \$16
- GREEN BREAKFAST BOWL served with herbed tofu, sautéed seasonal greens, topped with sesame seeds, avocado salsa, and multigrain sourdough (VGO) (GFO) \$16.50
- EGGS FLORENTINE served with poached eggs, sautéed mushrooms, asparagus, baby spinach and hollandaise sauce (GFO) \$17
- CORN FRITTER PLATE served with corn fritters, poached eggs, topped with rocket & fetta salad, avocado salsa & pomegranate glaze (VGO served with tofu) \$17
- LITTLE RIVER BREAKFAST served with free range eggs, avocado salsa, beans, mushrooms, hash brown, veggie sausage & sourdough (VGO served with tofu) (GFO) \$19

EXTRAS \$4 ea

mushrooms, beans, avocado salsa, hash brown, veggie sausage, tomato, extra egg, extra tofu, spinach, haloumi, vegan bacon.

LUNCH

- CORN FRITTER WRAP served with roasted capsicum, chutney, baby spinach & avocado salsa (VGO) \$10 or \$14 served with salad
- SOUP OF THE DAY served with sourdough \$12 (GFO) (VGO)
- ROAST VEGETABLE FRITTATA served with salad \$11 (GFO)
- PUMPKIN & BEETROOT SALAD roasted pumpkin & beetroot topped with candied walnuts and your choice of chickpeas or fetta (VGO) (GFO) \$16.50
- VEGGIE BURGER served with a homemade veggie patty, topped with pesto mayo, baby spinach, cheese & caramelised onion, served with a side salad (VGO) (GFO) \$16.50
- MUSHROOM BURGER served with mushroom, caramelised onion, roast capsicum & chipotle mayo, served with a side salad (VGO) (GFO) \$16.50

VGO- Vegan Option Available

GFO- Gluten Free option Available

Please clarify any dietary requirements when ordering.

Whilst we do our best to avoid cross contamination please note our kitchen contains dairy, eggs and gluten.



HOT

Beverages

Espresso single or double (choice of house blend/single origin) \$3.50
House Blend Coffee ('Black Betty') served with milk (St David's Dairy/Bonsoy) \$3.80 (reg), \$4.50 (lge)
Single Origin Black Coffee \$3.80 (reg), \$4.50 (lge)
Chai Latte \$3.80 (reg), \$4.50 (lge)

Mork Hot Chocolate served with vegan friendly marshmallows \$3.80 (reg), \$4.50 (lge)
Kids Hot Choc or Babycino served with vegan friendly marshmallows \$2

Filter Brew
Single Origin Coffee coffee filtered via V60 \$5

Pots of loose leaf tea \$4
Chamellia Organic Loose Leaf Tea available in the following varieties-
english breakfast, earl grey, peppermint, gunpowder green, chamomile, lemongrass & ginger

Fresh Prana Chai sweetened with agave, served with your choice of Bonsoy or St Davids Dairy Milk \$4

EXTRAS 0.50 ea

Fresh Almond Milk, Decaf

COLD

Milkshake \$5 (choc, strawberry, caramel, hazelnut, vanilla)
Vegan Milkshake (served with soy ice cream and your choice of Bonsoy/Almond Milk) \$6
Iced Coffee or Iced Choc served with ice cream \$5
Vegan Iced Coffee, Iced Choc served with soy ice cream and Bonsoy/Almond Milk \$6
Fresh Juice \$7.50
Smoothie \$8.50- please ask for our current smoothie special