

EAT

MENU - ALL DAY

HOUSE-MADE BANANA ESPRESSO BREAD [V] with organic chai tea butter	6	BIRD BURGER	16
FREE RANGE EGGS ON SOURDOUGH fried, poached or scrambled	9	lemon + thyme marinated chicken, bacon jam, rocket swiss cheese, aioli on brioche w/ hand-cut chips	
+ crispy pancetta	5	ZUCCHINI PASTA [VG][GF]	17
+ coffee marinated bacon	4	'zoodles', avocado + kale pesto, cherry tomato	
+ tea smoked mushrooms	4	tofu, confit garlic, sdt oil	
+ avocado	4	HAND-CUT CHIPS [V][GF]	
+ grilled haloumi	3	▪ potato with herb salt	4
+ balsamic tomato	3	▪ sweet potato with herb salt	5
COFFEE BAE	12	HOUSE MADE PIES	5
coffee marinated bacon, chilli smashed eggs house made bbq sauce on brioche		see cabinet for daily offerings	
MAPLE BACON FRENCH TOAST	16	<u>SOMETHING SWEET?</u>	
sourdough, candied bacon, peanut butter ice cream maple-poached strawberries		GINGER OVERLOAD	7.5
PIKELET TOWER [V]	16	ginger, white choc pistachio biscotti stabbed through a sticky house made gingerbread with double ginger icecream & ginger syrup	
pikelets, flambéed banana, blueberry compote pistachio praline ice cream		EXTREME BROWNIE	7.5
FISH TACOS	18	choc hazelnut biscotti stabbed through a house made triple choc brownie with raspberries and creme fraiche icecream	
three tortillas, fried whitebait, avocado + kale pesto mango chilli lime salsa, fennel + red cabbage slaw		CAKES, COOKIES & SLICES	3-7
STEAK STACK [GF]	22	see cabinet for daily offerings	
rib fillet, sweet potato chips, rocket, blackened tomato swiss cheese, house made bbq sauce			

Drink

COFFEE

WHITE proud mary humbler blend	3.5/4.5
BLACK see board for single origins	3.8/4.5
MOCHA made with callebaut chocolate	4/4.5
ESPRESSO/PIC/MAC see board for espresso blends	4
EXTRAS shot/soy/almond/coconut	+0.5
COLD BREW - ASK FOR A SAMPLE! delicate syrupy coffee served over ice	4/4.5
CHERRY ESPRESSO TONIC cold-drip topped with tonic water & cherry syrup over ice	5
ICED COFFEE double shot + milk + espresso ice cream over ice	5.5
ICED CHOCOLATE chocolate + milk + chocolate ice cream over ice	5.5
HOT CHOCOLATE made with callebaut chocolate	4/4.5
CHAI LATTE made with rabbit hole chai	4/4.5

DRINKS

FRESH 100% PURE AJ or OJ	5
STRANGELOVE ELIXERS ginger beer/lemon squash/smoked cola bitter grapefruit/blood orange & chilli	4
RAW C COCONUT WATER	4
SAN PELL SPARKLING	3/5
Acqua Panna MINERAL WATER	2.5/4

SHAKE SHAKES (WE HAVE CLASSIC & KIDS SHAKES TOO)

SALTED CARAMEL AND BANANA with banana ice cream	6.5
MINT CHOCOLATE with chocolate ice cream	6.5
STRAWBERRY BASIL with strawberry jam ice cream	6.5
VANILLA MALT with vanilla bean ice cream	6.5

TEA

BREAKFAST BLEND organic black tea	4
WHITE DELIGHT organic cacao nibs, organic white tea, organic coconut, freeze dried raspberries, organic natural flavours.	4
MINTY MARRAKESH organic green tea, organic peppermint, organic spearmint, organic natural flavour.	4
TROPICAL PARADISE organic oolong tea, freeze dried pineapple, organic coconut, freeze dried orange, organic natural flavours.	4
SWEET DREAMS organic lemon balm, organic chamomile, organic passionflower, organic lavender	4
GINGER SNAP organic ginger and cinnamon, organic honeybush organic natural flavours	4
SENCHA organic green tea	4
GREY RABBIT organic black tea, bergamot zest	4
RABBIT HOLE CHAI organic black tea, organic spices (cinnamon, cloves cardamom, star anise, ginger, peppercorns)	4

Recommended Steep Time: 5 mins max (up to 10 mins for chai)