

Breakfast

All Day

<i>Bread & Butter Project toast with your choice of artisan white sourdough, 5 grain, beer & barley rye or fig and cranberry</i>	5.5
<i>Add Hands Lane mixed berry jam, apricot almond jam, Seville orange marmalade</i>	1.5ea
<i>Vegemite, peanut butter</i>	1ea
<i>Toasted banana bread with espresso & maple butter</i>	6
<i>Muesli of burnt fig, cinnamon & almond, natural yogurt and seasonal fruit</i>	12
<i>Quinoa, cranberries and raisin salad, poached egg, olive and rosemary crostini</i>	16
<i>Double Double</i>	
<i>Double smoked black forest ham with double cheese melt of vintage cheddar & emmental, real ale and honey mustard on toasted beer & barley sourdough</i>	11
<i>The Brew Deli Plate</i>	20
<i>Burrata cheese, smooth avocado, organic truss baby tomatoes, prociutto, mushrooms a la Grecque and soft boiled zatar egg served with olive and rosemary sourdough</i>	
<i>The Social Brekkie Roll</i>	9
<i>Free range fried egg, crispy bacon, aged cheddar, rocket & tomato chutney on a brioche bun</i>	
<i>Wood smoked salmon Benedict, sautéed kale and wasabi hollandaise served on brioche</i>	18.5
<i>Ricotta hotcakes, maple marinated strawberries with pistachio butter</i>	15
<i>+ Add bacon</i>	4
<i>Smoked salmon & avocado with micro mesclun lettuce, buttermilk dressing & zaatar on grilled flat bread</i>	16
<i>+ poached egg</i>	2.5
<i>Slow cooked Great Northern beans in a rich tomato and red pepper base, soft poached eggs, spiced beef sausage and beer & barley rye soldiers</i>	18
<i>Free range eggs any style on sourdough</i>	10

Additions

*Avocado 4 Spiced beef sausage 4.5 Grilled halloumi 4.5 Smoked salmon 5.5
Hash brown 3.5 Roast mushrooms 4 Roast tomato 3.5 Bacon 4
Wilted spinach 3.5 Baked beans 4 Ham 4 Feta 3.5*

Pastries & sweets available at counter