

AUTUMN'18

ALL DAY MENU			
TOAST W/ SPREADS Jam, Vegemite, Honey, Nutella Rustic White Rye GF Source	or Peanut B		4.5
BANANA BREAD (V) RUSTIC FRUIT TOAS BACON & EGG ROLL	т		5 6 7
EGGS YOUR WAY (V) Two eggs (cooked your way) se BREKKY ADD ONS			9
Crispy potato gems Avocado Cherry Tomatoes Double Smoked Salmon	3 4 3 5	Chorizo Grilled Haloumi Sautéed Mushrooms Sujik Sausage	5 4 3 5
THE BREKKY SUB Free range eggs, streaky hickory	y bacon, sm	ashed avo, cheese & tomato relish	10
ACAI BOWL (DF) Topped w/ fresh seasonal berri	es, coconut,	granola ADD Peanut Butter (+	15 \$1.50)
	d Sourdougl 1 Radish, Sw	h, Cherry Tomatoes, Whipped Da eet Potato Crisps, & Zaatar Pesto / Potato Gems / Sujik	15 nish Feta,
YUZU EGGS BENE (V Poached Eggs, Brasserie Sourd- Yuzu Infused Parsley Hollanda ADD Smoked Salmon / Bacon	ough, Baby iise, Crispy I	Kale	15
GLORY TO GRANOLA Organic Yogurt, Toasted Grand Raspberry Dust, Flaked Almon	ola, Honey I	Pot, Crushed Pistaccios, Shaved C nal Fruits	15 Coconut,
GREEN GOODNESS E Kale, quinoa, citrus sesame dre kelp noodles, enoki mushroom	essing, almo	nds, pickled fennel, avocado,	17
CHURROS FRENCH T Churro crusted brioche, caramel raspberries, Raspberry Sorbet, fr	lised banana		19
MEDITERRANEAN BI 2 Eggs (your way) on brasserie grilled haloumi, eggplant jam, tomato, crispy potato gems, suj	bread sourd cucumber	dough, avocado,	20
00 7		ough,streaky hickory bacon, halou otato gems, tomato and Portugues	

SMOKED SALMON CHARCOAL TOPPER Charcoal Activated Sourdough topped w/ Double Smoked Tasmanian Salmon, Ricotta Spread, Cucumber, Dill, Spanish Onion, Lemon Zest & Extra Virgin Olive Oil ADD Poached eggs (\$2ea)				
GRILLED HALOUMI ON RYE Chargrilled eggplant, grilled haloumi, baby spinach, roasted capsicum adjar, basil & pine nut pesto and mayo				
TRUFFLE SCHNITZEL Panko crusted chicken schnitzel, coral lettuce, truffle mayo		arti cheese, pickled onion,	12	
SCHNITZEL BURGER Schnitzel, lettuce, tomato, cheese			14	
FLATHEAD TACOS A trio of tacos with crispy flathead, slaw, saurkraut, lime aioli & coriander				
CHICKEN & HALOUMI Panko crusted chicken schnitzel, slaw, pickled fennel, baby spinaci	grilled ha	loumi, avocado, pickled onion,	16	
CREAMY MUSHROOM Panko crusted chicken schnitzel,		ITZEL fries, side salad, creamy mushroom	15 sauce	
WOOD SMOKED SALM Wood smoked salmon fillet, wate capers, sea vegetables and dill yo	ercess, pick	cled fennel, lime smashed potato, cri	18 ispy	
SEASONED FRIES & A	IOLI		5	
BREKKY ADD ONS				
Crispy potato gems	3	Chorizo Grilled Haloumi	5	
Avocado Cherry Tomatoes	4	Grillea Haloumi Sautéed Mushrooms	4	
Double Smoked Salmon	5	Sujik Sausage	5	
Crispy Potato Gems	3	Smokehouse Streaky Bacon	5	
KIDS MENU				

DRINKS	SM	LG
COFFEE PROUDLY ROASTED BY SINGLE O BONSOY (+\$0.50) ALMOND/COCONUT BY MILK LAB (+\$0.70) MACAM	-	4 · 5 0.70)
BELGIAN HOT CHOCOLATE	4	4.7
BELGIAN CHOCOLATE MOCHA	4.5	5.3
T2 TEA SELECTION (SEE IN-STORE)	4	4 · 5
ICED COFFEE		5
ICED MOCHA		6
SALTED CARAMEL ICED COFFEE		6
COFFEE FRAPPE		6
WATERMELON CRUSH (DF)		6
LYCHEE & COCONUT CRUSH (DF)		6
RASPBERRY & WATERMELON ICED TEA		6
PEACH & MANGO ICED TEA		6
MANGO SMOOTHIE (DF)		7
NUTELLA SMOOTHIE		7
PINK SMOOTHIE (DF) (Guava nectar, pink pitaya, mango, raspberries)		9
ACAI SMOOTHIE (DF) (Acai Berry, Coconut Water, Banana, Fresh Berries)		9

Kids Meals are strictly for Kids 12 and under.

KIDS EGGS ON TOAST	
White toast topped with scrambled egg , hash brown bites & tomato sauce	
KIDS NUGGETS & CHIPS	9
5 Chicken Breast Nuggets, Chips & Tomato Sauce	
CHICKEN SCHNITZEL & CHIPS	10

#VINEANDGRIND

Homemade Chicken Breast Schnitzel, Chips & Tomato Sauce