

GF = Gluten Free

DF = Dairy Free

VG = Vegan

* can be made as

** GF bread – extra 1.0

Please let us know if you
have any food allergies or
dietary requirements



eat

Sourdough (white or grain)
with house nutella or preserves
(GF**, VG*) – 6.0

Nut and seed Granola with
poached vanilla pear + sheep
yoghurt (VG*) – 12.0

Eggs on toast – either fried,
poached or scrambled – 10.0

Scrambled eggs with Andouille sausage,
roast tomato + sherry vinegar beurre
noisette (GF*) – 15.0

Poached Eggs with beet cured salmon,
land cress, edamame and pea Emulsion
on brioche (DF*, GF*) – 20.0

Shakshuka – Baked eggs in red pepper
and tomato sauce with eggplant pâté +
lamb sausage (DF, GF**) – 20.0

Avocado on sourdough toast with
muhammara (red pepper and walnut dip),
cherry tomato, finger lime, labneh +
chilli (GF*, VG*) – 16.0

Hash brown with hot smoked
belly bacon, turnip skordalia,
two poached eggs (GF, VG*) – 21.0

Belly smoked bacon and egg bun
with stout caramalized onion
+ salsa – 10.0

Crumpets with braised cowra lamb
shoulder, tomato salsa + shanklish cheese
(VG*) – 22.0

Caramel crumpet with grapefruit curd,
poached rhubarb, strawberry compote +
ricotta (VG*) – 20.0

Bone Broth with shimeji, nori,
smoked rainbow trout + pickled egg
(GF, DF) – 18.0

Market beans with persian lentils,
Edamame, kent pumpkin hummus,
labneh, umeboshi + almond dressing
(GF, VG*) – 18.0

Chickpea burger with
chickpea, pickled cabbage slaw,
fresco cheese, baba ganoush burger with
potato skins (VG*) – 20.0

feelin' extra

poached egg – 2.0 // pickled egg – 3.0 // pickled radish – 4.0

hot smoked belly bacon – 5.0 // beet cured salmon – 5.0

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eat – vegan

Sourdough (white or grain)
with house hazlenut butter or
preserves (GF*) – 7.0

Nut and seed Granola with
poached vanilla pear + coconut
yoghurt – 12.0

Avocado on sourdough toast with
muhammara (red pepper and walnut dip),
cherry tomato, finger lime, pickled
radish + chilli (GF*) – 16.0

Hash brown with vichy carrots,
baba ghanoush + mushroom (GF) – 21.0

Crumpets with roast tomato, salsa,
pea + spinach salad – 22.0

Berry crumpet with poached rhubarb,
strawberry compote + praline – 20.0

Market beans with persian lentils,
Edamame, kent pumpkin hummus,
umeboshi + almond dressing – 18.0

Chickpea burger – chickpea, pickled
cabbage slaw, baba ghanoush burger with
potato skins – 20.0



drink

*All drinks can be made
vegan if requested*

White – 3.5 / 4.0

Black* – 3.5 / 4.0

Short – 3.0

Choc – 4.5 / 5.5

Extras – .5

Warm

Beet Choc – 5.0 / 5.5

Turmeric + Matcha – 5.0 / 5.5

Tea – 4.5

Chai – 6.0

Cold

Juice

Citrus // Red // Green – 7.0

Smoothie

Banana // Red – 7.0

Breakfast // Green – 9.0

Iced coffee – 6.0

Iced latte – 3.5 / 4.0

Iced tea – 5.0

House soda – 5.0



Puppacino – 3.0

Bikkies – 2.0

what we're working with

Sungold – jersey milk

Bonsoy – soy milk

Milklab – almond milk

Macamilk – macadamia milk

Coffee locally roasted

Teas by Ttotaler

Chai by Psychic Sarah

Chocolate by Mörks

* we use a single origin
for our blacks