



SPECIALTY COFFEE & KITCHEN

the bread and butter	7
sourdough, rye, GF or vegan bread, with vegemite, PB, nutella, honey or strawberry jam	
blk.mlk brekkie roll	7.50
+ potato rosti \$2 (optional) bacon, fried egg, swiss cheese, house made chutney on toasted milk bun	
eggs your way on sourdough	10
keep it simple or pimp it with extras	
eggs benny with a twist	16.50
poached eggs, slow cooked pulled pork, sliced apple, house hollandaise on toasted marble rye	
avo - the smashed kind	14
+ two poached eggs \$2 (optional) blistered tomatoes, grilled halloumi, beetroot puree on toasted rye	
ricotta hotcake	17
fluffy hotcake, maple syrup, seasonal fruit and berries, chantilly cream, raspberry compote topped with seeds + grains	

acai bowl 15
amazonian acai blended with banana, blueberries, raspberries and coconut water topped with fresh fruit + mango sorbet

house baked banana bread 15
served with seasonal fruits, espresso foam, raspberry compote and hazelnut

beets and eats 14
poached eggs, house beetroot relish, goats cheese, toasted sweet potato skins + a sprinkle of dukkah on toasted sourdough

house made granola 11
mango panna cotta with toasted oat + cranberry granola with seasonal fruits

zucchini fritters 14
+ two poached eggs \$2 (optional)
with blistered vine tomatoes, mint yoghurt, scorched lime and chilli

american style waffle 17
not for the faint hearted
waffle topped with maple bacon and fried chicken OR chicken out and go with fresh local fruit + vanilla bean icecream

buttermilk fried chicken + chips 11
the colonels got nothing!
served with house made kewpie sriracha mayo

falafel bowl 16
spiced house made falafel, avocado, organic rocket, tomato chutney, zucchini and poached egg

caveman salad 16
a colourful bowl of roasted pumpkin, avocado, house made hummus, tomato, kale chips, pickled red cabbage, shredded beets, sesame seeds

kale and roast chicken salad 15
roasted remoulade chicken with all your greens - kale, spinach, sugar snaps + organic rocket

mexi bowl 15
chorizo nap sauce, quinoa, black bean, avocado, charred corn with GF corn chips + sour cream

crispy pork asian noodle salad 14
slow cooked pulled pork, vermicelli noodles, pickled veg with house made nahm jim dressing



signature burgers and sandwiches

our classic buttermilk fried chicken burger 14
have it grilled (optional)
fried chicken, lettuce, swiss cheese with kewpie sriracha

vietnamese beef cheek hoagie 16
slow cooked marinated beef cheek with vietnamese slaw on a bhan mi roll

west coast rueben sandwich 16
thick cut corned beef, sauerkraut, swiss cheese, pickled mustard on a traditional marbled rye

blk.mlk cheese burger 15
get reckless and add bacon \$2
waygu beef pattie, red cheddar, house ketchup, mustard, pickles on a milk bun

toasted vegan sanga 15
falafel burger with fresh tomato, coral lettuce, grilled zucchini and hummus



extras

avocado, potato rosti, asparagus, feta	3
fried chicken, chorizo, bacon, halloumi	3
baby spinach, eggs, mushrooms, tomato	2

please chat to our staff about dietary requirements.

- this is an all day menu -