



MENU

- French Toast with caramelised banana, blueberries, toasted walnuts, and crispy bacon. Served with vanilla bean ricotta and drizzled with a caramel sauce. 14.0
 - Bacon and eggs your way served on sour dough with rocket and house relish 12.5
 - Herbed roasted field mushrooms with grilled eggs, topped with rocket, bacon, tomato and asparagus spears (GF) 16.0
 - Breakfast wrap: Toasted wrap with bacon, fried egg, tomato, cheese, house relish, spinach, caramelised onion and chorizo 13.0
 - Scrambled eggs mixed with spicy chorizo sausage, rocket, relish and sourdough 14.0
 - Lime & mint smashed avo with heirloom tomatoes, spinach and sprinkled with pomegranate seeds. Served on rosti. (add poached egg/bacon +\$2) (GF) 15.0
 - Beef Burger: Beef pattie, lettuce, tomato, cheese, caramelised onion, pineapple, bacon, egg, beetroot relish & mustard mayo. 15.0
 - Chicken burger with kale/red cabbage, jalapeno, slaw, lettuce, tomato, cheese and relish 15.0
 - Veggie Burger with beetroot, hummus, lettuce, tomato, cucumber, caramelised onion and relish 15.0
 - Buddha Bowl: Composed of brown rice, avocado, veggies (raw, sautéed and/or roasted), protein (legumes, tofu or meat), greens, seeds and relish. Ask about this weeks selection 13.5
- Add
- chicken-chorizo-salmon-haloumi: \$3
 - egg-bacon: \$2

All food items, including cabinet items are made in house by our chef. All eggs are pastured, meaning the chooks are happy and you get more ethical, sustainable and tastier eggs.