

fourth.

BREAKFAST & LUNCH

House made coconut & banana bread..... \$7
With Maple & Cinnamon Butter. (V)

Coconut & Date Bircher..... \$14
Coconut yoghurt, mango, passion fruit, date sugar,
berries. (V)

French toast..... \$16
Caramelised Banana, dulce de leche, honeycomb, pistachio crumb,
vanilla mascarpone, fresh berries. (V)

Eggs on toast..... \$10
Poached, Scrambled, Fried.

MAKE YOUR OWN

Sausage \$4
Bacon \$6
Beetroot cured salmon \$6
Potato Hash \$4
Hollandaise sauce \$4
Avocado \$4
Mushroom \$4
Blistered cherry tomato \$4
Halloumi \$5
Extra egg \$4

Breakfast Roll..... \$15
Bacon, fried egg, swiss cheese, potato hash, tomato chutney,
focaccia bun.

Smashed Avocado..... \$17
Smashed avocado, blistered cherry tomato, salted ricotta,
macadamia dukkha, lime, sourdough. (V, VGO)
Add a poached egg. (+\$4)

Eggs benedict..... \$18
With choice of braised leg ham or beetroot cured salmon (+\$4),
free range poached egg, cavolo-nero, house made hollandaise.

Grilled Halloumi OR Crispy Tofu Bowl\$21
Sweet potato hummus, avocado, chickpea, pickled grape, Steamed
Broccolini, Kale, Cauliflower rice and crushed sesame seed,. (V,
VGO, GF)

Beetroot Cured Salmon & Caramelised Pumpkin\$22
Labneh, avocado, poached egg, chilli oil, toast. (GF)

LUNCH- 12PM

Spiced corned beef sandwich\$20
Sauerkraut, dill pickle, swiss cheese, Russian dressing
on white bread.Served with potato crisps.

Chicken Katsu sandwich\$19
Panko crumbed chicken, apple slaw, sliced avocado,
smoked harissa aioli, toast.

Coconut poached chicken\$24
Crispy cauliflower, freekeh, fermented carrot,
daikon, green mango, pomegranate, coriander
& jalapeno dressing, crushed peanuts. (V, VGO, GFO)

Gnocchi\$26
Gnocchi, Mushroom Ragu, Pecorino, Crushed Pine Nuts, Chilli Oil.
(V)

Fourth. Poke' Bowl
Brown rice, kimchi, edamame, daikon, toasted sesame, Avocado,
Cucumber, Wasabi, pickled carrot and chilli miso dressing.
Seared
Tuna(GFO).....\$28
Crispy Tofu (VG,GFO).....\$28

(V)Vegetarian
(VG)Vegan
(VGO)Vegan Option
(GF)Gluten Free
(GFO)Gluten Free Option
**Please notify staff of any allergies or special dietary requirements*

fourth.

COFFEE

Latte	\$4
Flat White	\$4
Cappuccino	\$4
Long Black	\$4
Batch Brew	\$5
Hot Chocolate	\$4
Chai Latte	\$5
Mocha	\$5
Macchiato	\$3.50
Long Macchiato	\$3.50
Short Black	\$3
Mug	\$1
Alternates (Almond, Soy, Zymil, Coconut)	\$1

TEA

English B/Fast, Earl Grey, Green, Peppermint, Lemon, Camomile	\$5
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JUICE

Orange	\$8
Start-up (orange, carrot, lemon, ginger)	\$8
Cleanse (Cucumber, apple, lime, mint)	\$8

ICED

Chocolate	\$6
Coffee	\$6

MILKSHAKES

Chocolate, Vanilla, Strawberry	6
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SMOOTHIES

Banana Blueberry	\$7
Banana, Blueberry, Ice, Honey, Almond milk	
Passionapple	\$7
Fresh Pineapple, Passionfruit, Coconut Milk, Vanilla Syrup,	

SOFT DRINKS

Coke	\$4.9
Coke Zero	\$4.9
Sprite	\$4.9
Fanta	\$4.9
Lift	\$4.9
Lemon Lime Bitters	\$4.9