

Breakfast board for two Acai Bowls, bacon, eggs, mushroom, house-made baked beans, chorizo, Halloumi, avocado, tomato on sourdough or GF **52.00**

The choice big breakfast **20.50**

Bacon, eggs, tomato, mushroom, Cleavers beef sausage, house made baked beans on sourdough or GF

Vegan big breakfast (v) **20.50**

Cashew sausage, lentil meatballs, avocado, creamy cashew mushrooms, asparagus and tomato on sourdough or GF

Veggie stack (veg) **20.50**

Halloumi, tomato, avocado, sweet potato rosti, eggs, mushroom on sourdough or GF

Eggs benedict Smoked salmon, poached eggs, asparagus with spinach and Hollandaise sauce on sourdough or GF **18.50**

Pancakes (GF) w/ fresh fruit and vanilla ice cream (vegan option available) **18.00**

Vegan French toast (v) Sourdough bread pan fried in banana and almond milk with seasonal fruit, coconut ice cream and maple syrup **17.50**

Smashed avocado (veg) **16.00**

Avocado, roasted peppers, asparagus and poached eggs on sourdough or GF
Add bacon +2.00

Acai bowl Acai Berry with banana, seasonal fruit and granola **15.50**

Toasted granola with Greek yoghurt, berries, fruit and honey **15.50**

3 egg omelette Ham, tomato and cheddar cheese **14.00**

Eggs on toast (veg) 2 eggs your way on sourdough **8.50**

Toast or Raisin toast with assorted condiments **5.00**

Sides

Bacon	4	Mushroom	4	Choice of eggs(2)	4
Tomato	4	Chorizo	4.5	Avocado	4
Sweet potato rosti	5	Halloumi	4.5	Beef sausage (2)	4.5

SPECIAL

Almond milk Porridge w/ caramelised banana **13.5**

Breakfast Burger w/ bacon, egg ,sausage, **12**
Hash brown, cheese, tomato and bbq sauce

Pork belly crackle roll w/soy dressing slaw **12**

Carrot and kimchi fritters w/ cucumber **15.5**
and avocado salad.

Green brekky bowl w/ Kale, rocket, quinao, avocado, **14**
Peas and poached egg.

Chicken Schnitzel crumbed chicken breast **12**
with salad and chips

Malaysian style chicken noodle laksa **16**

Waffle stack with seasonal fruit and ice cream **16**

Tamburlaine organic wine by the glass

Cabernet sauvignon **6.50**

Shiraz **6.50**

Sauvignon blanc **6.50**

Chardonnay **6.50**

Rose **6.50**

Sparkling **7.50**

All wine per bottle **25.0**

Organic beer **6.50**

Almond Chicken Schnitzel (GF) Almond crusted chicken breast With coleslaw and sweet potato fries	19.50
Pulled Pork Sliders (GF) Served on sweet potato 'buns' with coleslaw and curly fries	18.50
Vegan BBQ Jackfruit sliders (GF) served on sweet potato 'buns' With coleslaw, kale and curly fries	18.50
Classic Cheese Burger Beef patty, American cheese, tomato and onion With sweet potato or regular fries	16.50
Naked Beef Burger (GF) Beef patty served in a lettuce cup with rocket, coleslaw, Tomato, onions, carrot kimchi and sweet potato fries	17.50
Vegan Burger (GF) Lentil patty, lettuce, tomato, carrot kimchi, sprouts, Topped with avocado and served with sweet potato fries	17.50
Perri Perri Chicken Burger Grilled chicken breast with tomato, avocado, lettuce, Lemon mayonnaise and classic Perri Perri sauce w/ sweet potato fries	17.50
Zucchini Fritters (GF) Zucchini and sweet potato fritters with avocado and poached eggs (add smoked salmon +4)	15.50
Poke Bowl (GF) (vegan option) your choice of smoked salmon or vegan lentil balls, With black rice, soy beans, grilled capsicum, cucumber, avocado, pickled ginger And carrot kimchi	15.50
Vietnamese Pho (vegan option) Choice of beef, chicken, pork or tofu with rice noodles, sprouts and fresh herbs	14.50
Caesar Salad (GF) w/ lettuce, bacon, gf croutons, 2 eggs, cheese and house made dressing (add chicken +4)	14.00
Pork Belly Crackle Bowl Juicy pork belly and crackling served with Vietnamese slaw salad and sweet soy dressing	15.00
Bowl of Chips	6.00
Sweet Potato fries w/ housemade aioli	7.50
Toasties, sandwiches and wraps create your own	fr 6.00

