

ALL DAY MENU

Breakfast Your Way - \$13 (VO/GFO)

Two poached, fried or scrambled eggs w/ tomato relish & seeded or white sourdough toast

Add Sides - to build your own breakfast

bacon / chipolatas / chorizo / avocado smash \$5 ham / pulled pork / halloumi \$5 braised tomato / mushrooms \$4 hash browns / hollandaise \$3 smoked salmon \$7 extra egg / extra toast / GF toast \$2

Bacon & Eggs - \$18 (V0/GF0)

Bacon & two poached, fried or scrambled eggs w/ tomato relish & seeded or white sourdough toast

Truffled Field Mushroom - \$18 (VEO/GFO)

Truffled roasted mushroom, savoury granola, almond cream, sauté Italian spinach, toasted brioche

Avocado Smash - \$19 (VEO/GFO)

Whipped feta, macadamia dukkha, caramelised lemon, baby herbs, confit tomato on ciabatta Add egg \$2, bacon \$5, smoked salmon \$7

Eggs Benny (V0/GF0)

w/ Bacon, Ham or Mushrooms - \$19
w/ Smoked Salmon or Pulled Pork Belly - \$22
Poached eggs, hollandaise & baby spinach on ciabatta
Add braised tomato \$4, hash browns \$3, avo smash \$5

Pork Belly, Chorizo & Beans - \$19 (VO/GFO)

House baked borlotti beans, w/ chorizo and pork belly, thyme, spinach, whipped feta, poached egg on sourdough

Corn and Herb Fritter - \$19 (VEO/GF)

Spiced corn & herb fritter w/ chorizo, parmesan & herb salad, aioli, basil oil, confit tomato Add poach egg \$2, bacon \$5, smoked salmon \$7

Mango & Coconut Panna Cotta - \$17 (VO/GF)

Caramelised white chocolate, house made granola, coconut gel & raspberry compote

Acai Bowl - \$18 (VE/GF)

Acai flow w/ house made gluten free & vegan granola, coconut & seasonal fruits

Toasted Fruit Loaf - \$8

5 Fruit & Raisin Loaf served w/ whipped maple butter

Toasts and Spreads - \$7 (VEO/GFO) White or seeded sourdough toast with strawberry jam,

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Please inform our staff about any dietary or allergy requirements Surcharge applies on public holidays

Chef's Menu Specials -

Please ask our friendly staff for this week's special

Brekky Burger - \$17 (GF0)

Bacon, fried egg, hash brown, halloumi, baby spinach & tomato, soft milk bun

Benny Burger (VO/GFO)

Bacon, Ham or Mushrooms - \$16 Smoked Salmon - \$19 Fried egg, baby spinach & hollandaise, soft milk bun

All American Burger - \$19 (GFO)

Double beef, double cheese, caramelised onion, pickles, oak lettuce, mustard mayo, soft milk bun

Pork Belly Burger - \$18 (GFO)

Pulled pork belly w/ Asian slaw, toasted seeds & sesame kewpie dressing, soft milk bun

Beef Burger - \$17 (GFO)

House made beef patty, cheddar, caramelised onion, lettuce, tomato & aioli, soft milk bun

Chicken & Bacon Burger - \$17 (GFO)

Grilled thigh fillet, bacon, avocado salsa, tomato, lettuce & spiced aioli, soft milk bun

Veggie Burger - \$17 (VO/GFO)

House made veggie patty, lettuce, tomato, pickled onion, whipped fetta, avocado salsa, chipotle, soft milk bun

House Chefs Salad - \$13 (VEO/GFO)

Check out the cabinet for this week's inspiration Any dietary requests please notify our staff

Sourdough Toasties - \$11 (GF0/VE0)

Smoked Ham w/ cheese, tomato & relish Bacon & Egg w/ cheese & tomato or bbq sauce Chicken w/ avocado salsa, cheese & aioli Avocado Salsa w/ tomato, spinach & sesame dressing

KIDS MENU

Bacon & Egg on toast - \$10 Kids Avo on Toast- \$10 Ham & Cheese Toastie - \$8 Kids Cheeseburger - \$10 Kids Ice Cream with topping - \$6 Kids Milkshake - \$6 Kids Waffle, ice cream & maple - \$10

Check out our cabinet for handmade sweets, pastries, cakes, great quick bites & takeaway options

V - VEGETARIAN | VO - VEGETARIAN OPTION VE - VEGAN | VEO - VEGAN OPTION GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION



DRINKS MENU

Kai Coffee

Black (Ask for today's single origin)

Espresso/Ristretto \$3 Long Black S \$4 M \$4.50 L \$5

White (5-0 Blend)

XS S M L \$4.20 \$4.70 \$5.20 \$6.50

Flat White Latte Cappuccino Mocha Hot Chocolate Chai Latte Dirty Chai Chocolate Chai Turmeric Latte

Affogato\$5Piccolo\$3.5Macchiato\$3.5Babycino\$1.5

Extras - 90c

Alternative milks – Almond, Oat, Soy, Coconut, Macadamia, Lactose free Syrups – Vanilla, Caramel, Hazelnut Decaf Extra Shot Honey 20c

HRVST ST- Cold pressed juices - \$7

Ruby Tuesday Watermelon, rhubarb, pink lady apple, pear and

lime

Original Orange 100% Valencia oranges packed with vitamins, minerals and antioxidants

Little Green

Kale, cucumber, celery, lemon, spinach, ginger and spirulina

Endless Summer

Lemon, pineapple, apple, and cayenne pepper

Organic Teas - Pot \$4.50

English Breakfast Earl Grey Masala Chai Peppermint Relaxing Gunpowder Green

Iced Drinks - \$6.5

Iced latte, Iced Mocha, Iced Chai, Iced chocolate - over ice Add ice cream and cream \$1.50

Frappes - \$8

Caramel, Chai, Chocolate, Coffee, Mocha, Strawberry, Vanilla - blended with ice cream & cream on top

Milkshakes - \$8

Chocolate, Strawberry, Caramel, Vanilla, Coffee

Thickshakes - \$9

Chocolate, Strawberry, Caramel, Vanilla, Coffee

Smoothies - \$10

Banana Banana, honey, chai powder, ice cream, milk

Mango Mango, mango nectar, ice cream, milk

Berry Mixed berries, honey, ice cream, milk

Green

Spinach, apple, mango, banana, spirulina, coconut water, ice

Sunshine Punch

Mango, strawberry, passion fruit, coconut water, ice

Pina Colada

Pineapple, pineapple juice, ice cream, coconut milk

Acai

Acai Flow, apple, mango, coconut water

Milk based smoothies can be made dairy free with alternative milk & coconut yoghurt for \$1 extra

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