

# 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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