

Spring Menu

BREAKFAST (7am-11.30am)

Granola (vg) (n)	house made granola, coconut yogurt, seasonal fruits and berries w. agave syrup	16
Banana bread (n)	toasted w. butter	8
Buttermilk pancakes	coconut yogurt or vanilla ice cream, berry compote w. maple syrup	19
Toast (^)	two slices: charred sourdough w. butter & condiments	9
	fruit & nut loaf (n) w. butter & condiments	10
	organic GF sourdough (gf) w. butter & condiments	10
Avo toast (^) (*) (n)	charred sourdough, smashed avocado, cashew & capsicum hummus, fetta, herbs & dukkah. (add: a poached egg + 3 swap: organic gluten free sourdough (gf) + 2)	17
Breaky bliss bowl (vg)	broccolini, rocket, ancient grain, edamame, avocado, beetroot hummus, pickled onion w. vegan citrus dressing (add: poached egg + 3 add: halloumi + 5)	19
Eggs benedict (^)	charred sourdough w. 2 poached eggs, wilted spinach & hollandaise (add: a bacon + 5 or house hot smoked salmon + 12)	19
Eggs your way (^)	charred sourdough w. 2 eggs scrambled, poached or fried w. house made tomato relish & herbs (swap: organic gluten free sourdough (gf) + 2)	15
Sides	bacon, chorizo, halloumi, avocado + 5ea mushrooms, wilted spinach, fetta + 4ea house hot smoked salmon + 12	

ALL DAY (7am-2.00pm)

Mushroom bruschetta (^) (*) (n)	charred sourdough, wild mushrooms, capsicum, pickled radish, macadamia ricotta w. herbs (swap: organic gluten free sourdough (gf) + 2)	17
Heirloom tomato bruschetta (^)	charred sourdough, heirloom tomatoes, whipped ricotta, basil oil & olive dust (vegan: swap for macadamia ricotta +2 swap: organic gluten free sourdough (gf) + 2)	18
BLAT	toasted focaccia, bacon, baby cos lettuce, tomato, avocado & aioli	18
Bacon n' egg roll	milk bun, fried egg, bacon & bbq sauce	13
Deluxe breaky roll	milk bun, fried egg, bacon, rocket, avocado, house pickles, cheese & sriracha aioli (vego? swap bacon & cheese for halloumi)	18

LUNCH (12.00pm-2.00pm)

Vegan green salad (vg) (^) (n)	cos lettuce, edamame, avocado, cucumber, pearl barley, cherry tomatoes, fresh herbs, pepitas, dukkah w. green tahini dressing (add: halloumi + 5 or grilled chicken + 7)	19
Smoked salmon salad (^)	house hot smoked salmon, ancient grains, rocket, cucumber, edamame, cherry tomatoes, fresh herbs w. green goddess dressing	28
Soy & sesame beef salad	marinated beef fillet, rocket, edamame, cherry tomato, radish, cucumber, red onion, sprouts, crispy noodles w. soy & sesame dressing	26
Snapper n' chips	crispy battered snapper and slaw w. hot chips & house made tartare	24
Prawn papardelle	broad flat pasta tossed in chilli garlic prawns, onion, wilted greens, cherry tomato w. white wine butter sauce	27
Halloumi burger (^)	charred halloumi, beetroot hummus, pickled onion, cos lettuce, tomato w. green tahini sauce (vegan? swap to plant based patty + 2)	22
Spiced chicken burger (^)	spiced grilled chicken breast, slaw, avocado w. sriracha aioli (add: bacon +3)	23
Diner burger (^)	beef patty, cheddar cheese, cos lettuce, tomato, caramelised onion, house pickles w. special sauce (add: bacon + 3 vegan? swap to plant based patty + 2)	23
Steak sandwich	grilled beef fillet, toasted focaccia, smoked beetroot, rocket, caramelised onion, tomato w. horseradish aioli	25

* all burgers & sandwiches served with hot chips and on milk bun or ask for our bunless option on cos lettuce

Hot chips	w. aioli, bbq or tomato sauce	9
------------------	-------------------------------	---

(vg) vegan (*) vegan option available (gf) gluten free (^) gluten free option available (n) contains nuts

sourdough, fruit & nut loaf by **The Bread Social** organic GF sourdough by **The Sourdough Chick**

Drinks

Cocktails

Mimosa	prosecco topped w. orange juice	11
Aperol Spritz	aperol, prosecco, soda w. orange	17
Bloody Mary	vodka, house spices, tomato juice w. pickle	18

Natural wines

Jilly wines banana girl 2022 banana girl sauvignon Blanc/ Chardonnay	(btl) 75
Jilly wines pinot gris 2022 lone ranger pinot gris	(btl) 75
Jilly wines rose 2022 white wolf rose shiraz/cabernet	(btl) 65
Jilly wines shiraz white wolf of cumbria shiraz	(btl) 65

Beers

Yulli's jed	(ON TAP) mid-strength lager - 3.5%	8
Yulli's seabass	(ON TAP) lager tinny - 4.2%	9
Yulli's Karaoke Kingu	rice lager tinny - 4.2%	9
Yulli's norman	pale ale tinny - 4.9%	9
Great northern	original tinny - 4.2%	9
Heaps normal	XPA tinny - 0.5%	9

Classic wines

Sauvignon blanc	(gls) 9
Chardonnay	(gls) 9
Shiraz	(gls) 9
Pinot noir	(gls) 9
Rose (organic)	(gls) 10
Prosecco	(gls) 9 / (btl) 50

Coffee

Cappuccino, flat white, latte, long black, mocha, hot chocolate	(reg) 4.5 / (lrg) 5
Chai latte	(reg) 5 / (lrg) 5.5
Decaffeinated, extra shot, soy milk, almond milk, oat milk	0.80
Cold brew, iced long black, iced latte, iced mocha, iced chai latte	5.5

Smoothies & shakes

Berry smoothie mixed berries, banana & coconut yoghurt	10
Mango smoothie mango, banana & coconut yoghurt	10
Deluxe shakes chocolate or caramel	10

Tea

English breakfast, early grey, green, peppermint, lemongrass & ginger, chai	5
---	---

Cold drinks

Mt Warning sparkling 750ml	9
Bungerberg ginger beer	6
North wall kombucha apple, ginger, tumeric or passionfruit	8
Strangelove lo-cal sodas very mandarin, yuzu or holy grapefruit	6.5
Soft drinks Coke, coke zero, sprite, lemon lime & bitters	5
Juice orange, apple, cranberry, pineapple	5



Kids menu

BREAKFAST (7am-12pm)

Kids granola - 8
house made granola, coconut yogurt, seasonal fruits & berries

Kids B&E roll - 8
milk bun, fried egg, bacon & tomato sauce

LUNCH (12pm-2pm)

Kids fish n' chips - 12
battered flathead w. chips & tomato sauce

Kids cheeseburger - 12
beef patty, cheddar cheese & tomato sauce w. chips