CHEEKY MIMOSA 11 - Available after 10am Prosecco & orange juice - kick off your day with a zesty sunshine sipper that's part breakfast and part party

## YOUR LOCAL BAKER 8

Your choice of: white loaf, multi seed, gluten free toast or fruit toast with butter and your choice of jam: raspberry, strawberry, marmalade, vegemite or peanut butter + gluten free available on request

(V)

## EGGS YOUR WAY 16

Two pastured free-range eggs, poached, fried or scrambled on toasted white loaf + gluten free available on request (V)

## GRANOLA 19

Toasted buckwheat, dried fruits & nuts granola with cinnamon coconut yoghurt, pure maple, roasted seasonal berries with thyme, lemon myrtle and orange confit

(VG / CN / GF)

## BREAKFAST BUN 19

Grilled bacon, fried free-range egg, American cheese, spinach & tomato relish on a brioche bun with a side of hash brown

+ gluten free available on request

#### PANCAKES 22

Golden pancakes with seasonal berries, maple syrup, berry compote, pistachio and coconut crumb & vanilla bean mascarpone +add ice cream 2.5 (V / CN)

#### DOC HUGHES BIG BREAKFAST 29

Two free-range eggs with grilled bacon, cheese kransky, roasted mushrooms, grilled tomato, potato hash brown, tomato relish and our homemade smoked beans serve with toasted white loaf

+ gluten free available on request

#### **GREEN GODDESS 21**

Charred corn and fried baby kipfler potato tossed in with a fresh salad of broccolini, pickled onion, diced avocado, mint and wild roquette finished with "goddess dressing", coconut labneh and homemade furikake. +add poached egg 2.5 (VG / GF)

#### EGGS BENEDICT 24

Two pastured free-range poached eggs, grilled bacon, baby spinach, homemade hollandaise sauce on toasted white loaf

+ gluten free available on request

## AVOCADO SMASH 24

Smashed avocado on fresh wild roquette & pickled beetroot with two poached eggs, toasted milk loaf finished with cashew nut dukkha and roast capsicum whip +gluten free available on request (V / CN)

## VEGAN BREAKY WRAP 20

Toasted wrap filled with avocado, roasted mushrooms, spinach, tomato relish, homemade smoked beans and vegan cheese with a side of hash brown (VG)

#### CRAB SCRAMBLE 29

Blue swimmer crab meat, scrambled egg cooked in crispy chilli oil served with zesty goats curd whip & fine herbs on a toasted flakey round croissant

## FRENCH TOAST 23

Decadent French toast with biscoff & white chocolate ganache, fresh berries and espresso syrup finished with biscoff and hazelnut crumb (V / CN) +add ice cream 2.5

## STRICTLY KIDS UNDER 12.

KIDS BREAKFAST 12 Scrambled egg and bacon on toast + gluten free available on request

#### PANCAKES 12

Three pancake stack, berry coulis, maple syrup and vanilla ice cream (CN / V)

## ADD TO ANY DISH.

PASTURED FREE-RANGE EGG 2.5 Poached, fried or scrambled (V / ND)

SMOKED BACON 6.5 Two rashes of bacon

TOAST 2.5 One white loaf, multigrain or gluten free

BAKED MUSHROOMS 4.5 (VG)

HASH BROWN 4.5 (2PC) (VG)

AVOCADO 4.5 (VG)

SMOKED SALMON 6.5

HOMEMADE HOLLANDAISE 3.5

TOMATO RELISH 3.5

SPINACH 3.5

CHEESE KRANSKY 6.5

**GRILLED TOMATO 3.5** 

HOMEMADE SMOKED BEANS 4.5 (VG)

HALOUMI 4.5

# Drinky

## HOT DRINKS.

COFFEE short macchiato 4.5 espresso 4.5 piccolo 5 mocha 5 / 6 long black 5 / 6 flat white 5 / 6 latte 5 / 6 cappuccino 5 / 6 long macchiato 5 / 6 hot chocolate 5 / 6 chai latte 5 / 6 babycino 2

## decaf available

alternative milk 1 soy, almond, oat, lactose free add syrup .50 caramel, vanilla, hazelnut

## T2 TEA 5 english breakfast earl grey chai peppermint green tea lemon grass & ginger

HEALTHY SODA 8 sparkling natural prebiotic sod 1g of sugar passionfruit, peach & berry pineapple, lime & mint ginger, lemongrass & lime raspberry & rose

SOFT DRINKS 5

cola, no sugar cola, lemonade lemon squash, raspberry,

lemon lime bitters 6.5

V - vegetarian / VG - vegan / CN - contains nuts / ND - no dairy / GF - gluten free

All of our menu items are prepared in a kitchen where nuts, gluten, eggs, dairy and other known allergens may be present. Please note we take every precaution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen. If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information. Please note that a 1.5% applies to all credit card transactions. A 10% surcharge applies on Sundays and 20% surcharge applies on public holidays.

	COLD DRINKS.
	iced latte 5/6 iced chai 5/6 iced mocha 5/6
	FEELING EXTRA? 8.5 served with cream and ice cream iced coffee iced mocha iced chai iced chocolate
	MILKSHAKES 5 / 8 vanilla, chocolate, caramel, strawberry, blue heaven + \$2 for thick shakes
9	COOKIES & CREAM MILKSHAKE 10 crushed Oreo milkshake decadently smothered in whipped cream and Oreo
	SMOOTHIES 10 mango or banana
	JUICES 6 orange, apple, pineapple, cranberry, tomato
	MINERAL WATER 10 Three bays sparkling 750ml Three bays still 750ml
da <	COLD PRESSED JUICE 9 ANTIOX - apple, passionfruit, raspberry, rhubarb PURE OJ - 100% Australian oranges IMMUNITY - orange, carrot, pineapple, celery, lemon, tumeric BOTANICAL - apple, spinach, kale, celery,
ŀ,	lettuce, cucumber, lemon, ginger ROOTS - beetroot, apple, lemon, ginger
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LET'S GET SOCIAL

