

# Breakfast

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, multigrain, gluten free toast or fruit toast with butter and your choice of condiment: 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 vanilla bean coconut yoghurt, pure maple, roasted seasonal fruits with thyme, lemon myrtle and passionfruit jam  
(VG / CN / GF)

BREAKFAST BUN 20  
Grilled bacon, fried free-range egg, swiss cheese, spinach & tomato relish on a brioche bun with a side of hash brown  
+ gluten free available on request

PANCAKES 23  
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 pastured free-range eggs, poached, fried or scrambled with grilled bacon, cheese kransky, roasted mushrooms, grilled tomato, hash brown, tomato relish and our homemade smoked beans served with toasted white loaf  
+ gluten free available on request

BREAKY PAKORA 21 (INDIAN VEG FRITTERS)  
Crunchy mixed vegetable pakora with a salad of charred corn, diced avocado, pickled beetroots, seasonal fresh herbs finished with "goddess dressing", romesco and homemade furikake.  
+ add poached egg 3  
(VG / GF / CN)

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 toasted multigrain and seasonal herbs with two poached eggs, beetroot & goats cheese whipp, spiced cashew dukkah and chilli oil  
+ 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)

TURKISH EGGS 26  
Two pastured free-range poached eggs on minted garlic labneh with warm fermented chilli and honey butter sauce, grilled chorizo, sumac, crispy curry leaves and toasted focaccia

TIRAMISU FRENCH TOAST 24  
Decadent French toast, tiramisu crème, espresso syrup, fresh strawberries finished with cocoa nibs, ladyfinger crumb and fine herbs  
(V)  
+ 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 3  
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 5 (VG)

SMOKED SALMON 6.5

HOMEMADE HOLLANDAISE 3.5

TOMATO RELISH 3.5

SPINACH 3.5

CHEESE KRANSKY 6.5

GRILLED TOMATO 4

HOMEMADE SMOKED BEANS 5 (VG)

HALOUMI 4.5

# Drinks

## 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

LOADED HOT CHOCOLATE 7  
hot chocolate topped with whipped cream, chocolate powder, sprinkles, marshmallows and a flake

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 soda < 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

## 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  
+ \$2.50 for thick shakes

LOADED BISCOFF MILKSHAKE 10  
crushed biscoff milkshake decadently smothered in whipped cream and topped with biscoff crumb

SMOOTHIES 10  
mango or banana

JUICES 6  
orange, apple, pineapple, cranberry, tomato

MINERAL WATER 10  
Three bays sparkling 750ml  
Three bays still 750ml

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, lettuce, cucumber, lemon, ginger  
ROOTS - beetroot, apple, lemon, ginger

SEE YOU @



LET'S GET SOCIAL.

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.

