

Opening Hours: Mon-Fri 7:00AM-4PM Sat&Sun 7:30AM-3PM **15%Surcharge applies on public holidays

Toast

White, Sourdough or, Multigrain Bread Served with Butter and strawberry jam.

Fruit toast+1

French Crepes

Filled with smooth cream cheese ,mixed berry compote, candied walnuts and fresh orange segments.

Avo Breakfast 22

Chunky smashed avocado, poached eggs, Danish feta, cherry tomato, basil pesto and house dukkah on toasted sourdough with butter

Clayton's Big Breakfast [VGO]

Poached eggs, bacon, roast tomato, mushrooms, hash brown, chorizo, sauteed spinach, tomato relish served with toasted sourdough.

Baked Spanish eggs

House made baked beans with chorizo, fried eggs, cheddar cheese and avocado with a side of toasted sourdough with butter.

Chilli sambal scrambled Eggs [VGO,GFO] 23

With bacon, chorizo, fetta & micro herbs on toasted sourdough with butter.

Brekkie Burger smoked bacon, fried egg, hash brown, avocado & spinach with tomato relish, in a soft milk bun.

Fluffy pancakes stack [VGO] 20

With crispy bacon, fried egg and maple syrup.

Acai smoothie bowl [GFO]

Thick açai blend topped with seasonal fruits, housemade granola, peanut butter and dried raspberry

MORE TO ENJOY!

Be sure to check out the display cabinet for some more delicious savoury and sweet options.

Corn & Halloumi fritters

With poached eggs, herb labneh, kale, fennel salad, pickled red onion, za'atar seasoning & chilli sambal.

Breakfast Gnocchi

House made potato gnocchi pan-fried with bacon, chorizo, shallots and sun-dried tomatoes in garlic and thyme, finished with balsamic glaze, parmesan and a fried egg.

Pulled Lamb Benedict

Poached eggs with pulled lamb, kale and hollandaise on housemade potato rosti topped with pickled fennel & fresh herbs.

Optional - Swap Smoked salmon with lamb

Mushroom Open Omelette

Fluffy open omlette with king, enoki and button mushrooms, avocado, salsa verde & cheese on toasted multigrain bread with butter.

Eggs your way

Two free range eggs-poached or fried served with your choice of sourdough, white or multigrain toast.

Scrambled+1

Boost Your Meal With Extras

Egg +3 | Bacon +5 | Avocado +5 | Halloumi +5 | Chorizo +6 |Smoked Salmon +6 | Mushroom +4 | Danish Fetta +5 | Potato Rosti +3 | Hash Brown +4 | Tomato relish +2.5 | Hollandaise +2.5 | Aioli, Chilli Sambal+2.5|

Extra Toast / Gluten Free +2

Sides

Fries-small 6 | Large 10 | Potato wedges 12 |

Ham and cheese soldiers	9
Free range eggs on white toast	11
Pancake with vanilla ice cream,	
maple syrup and colourful sprinkles	10
Dino nuggets with fries	12
Chicken schnitzel with fries	13

Steak sandwich

140g beef steak with bacon, cheese, caramelised onion, beetroot relish, baby rocket, slice tomato and horseradish

Club sandwich

23

poached chicken, crisp lettuce, tomato, smoked bacon, Russian dressing, American cheddar layered in toasted white bread.

Pulled lamb sandwich

mayo on toasted turkish bread.

Slow-cooked lamb with roasted capsicum, caramelised onion, feta & tasty cheese, baby rocket, mustard mayo and beetroot relish on toasted Turkish bread.

Chicken schnitzel Burger

Herbed panko crumbed Chicken breast with tasty cheese, slaw, pickled jalapeño and chipotle mayo in a milk bun.

Beef Burger

Gourmet Beef patty layered with smokey bacon relish, caramelised onion, roasted red peppers, lettuce, pickles and melted cheese with mustard mayo in a soft milk bun.

Veggie burger

House-made Veggie patty with cheese, rocket, tomato relish, pickled jalapeno, cucumber, slice tomato and salsa Verde mayo in a milk bun.

INSPIRED LUNCH PLATES

Chicken parmigiana

Herbed panko crumbed chicken breast topped with ham, Napoli sauce, melted mozzarella and tasty cheese served with fries and salad.

Pumpkin Halloumi salad.

Roast pumpkin, beetroot, and grilled halloumi with tricolour quinoa, mixed salad leaves, Lemon honey dressing, and toasted macadamias

add Smoked Salmon +6

add grilled chicken

add chicken schnitzel add falafel

Gluten free-GF, Vegan-V, Vegetarian- VG, Optional- O



let's stay social

Scan and follow us on Instagram, Facebook & Tiktok for the latest flavours, specials, and cafe moments.







CELEBRATE.GATHER.ENJOY.

Book your table or catering with us-your perfect cafe for every occasion.



FRIDGE FAVOURITES

I WAR I MILLANIES	
Soft drinks 375 ml can.	4.5
Coca cola, Coke no sugar, Solo	
Bundaberg	5.5
Ginger beer, passionfruit, Creaming soda,	
Lemon lime Bitters,	
Make it a Spider	+1
Mt Franklin Water Bottle	4
Perrier Sparkling Mineral Water	5.5
LET'S MIX IT UP	
Frappe	9
Coffee, Chocolate, Mocha	
Iced coffee, Iced chocolate, Iced mocha	
with ice cream & whipped cream	9.5
Iced Strawberry matcha	7
Mango Fizz	12.5
Mango, solo and black tea with a sparkling to	wist
Tropical Fruit Punch	12.5
Orange, passionfruit, mint, soda and a splasl	
grenadine	
Passionfruit Mojito	12.5
Tangy passionfruit, fresh mint, lime and a fi	zzy
splash of lemonade	
Milkshakes / Thick shakes	8/9
Chocolate, Strawberry, Vanilla, Banana, Carar	nel,
Blue Heaven, Cookies and Cream, Lime	
Add whipped cream.	+.5
Add Coffee shot	1

COFFEE CLASSICS

S M L
4.8 5.4 6.1

Cappuccino Latte

flat white

Long black

Hot chocolate

ESPRESSO BAR

Espresso 4.2
Piccolo 4.8

Short Macchiato

Long Macchiato 5.4
Magic 5

Affogato

Mocha

COZY CLASSIC 5

5.6

6.3

Matcha Latte

Turmeric Latte

Spiced/Vanilla chai latte

Babyccino 2.50

Extras

extra coffee shot

Soy, Almond, Lactose free,

Oat, Coconut milk

Flavours

Vanila, Hazelnut, Caramel 0.50

OVVIO TEAS

English breakfast

Earl grey

Lemongrass & Ginger

white jasmine (green) Chamomile

Peppermint

Calmer sutra loose leaf chai

6.8

7.5

10

With soy milk or your choice of any milk

FRESH JUICE

Freshly squeezed juices

Orange, Apple, Watermelon

SMOOTHIES

Smoothies Blueberry

Julies Julies

Blueberry, Banana, Honey and Almond Milk

Coco Banana Banana, Honey, Frozen yogurt, Coconut milk,

Cinnamon Watermelon

Watermelon, Frozen yogurt, Raspberries & Coconut Water

Xotic Smoothies

Please see board at till

* Add Protein. +2.5