

THIS AND THAT

MENU

Pina Colada Granola Bowl

House made granola served with creamy pina colada yogurt, berry compote and seasonal fruit \$17

Chia Pudding

Made with almond milk lightly sweetened with maple syrup, served with seasonal fruit \$13

French Toast Our Way

Brioche french toast served with pistachio panna cotta, maple syrup, seasonal fruit, berry compote and chocolate crumble \$25

Eggs Your Way

2 eggs served with sourdough toast or croissant and gremolata \$14 (GF Toast +\$2.50)

Eggs Benedict

2 poached eggs with dill hollandaise, fresh spinach, your choice of pulled beef, bacon, smoked salmon or mushrooms and your choice of sourdough or croissant \$26 (GF Toast +\$2.50)

Brekkie Burger

Fried Egg, bacon, hashbrown, mixed greens, tomato relish served on a brioche bun \$18 (GF Bun +\$3)

Goats Cheese and Chorizo Omelette

Open omelette served with spinach, goats cheese, chorizo and a side of sourdough (GF Toast +\$2.50)

Big Breakfast

2 eggs, chorizo, bacon, potato rosti, mushroom, halloumi, gremolata, sourdough, croissant \$32 (GF Toast +\$2.50)

Portobello Stacker

Portobello mushroom, grilled halloumi, golden puree, mixed seed, hashbrown and gremolata \$25

Pulled Beef Burger

Slow cooked pulled beef, American cheese, pickle and coleslaw topped with our special burger sauce, served on a brioche bun with a side of curly fries \$26 (GF Bun +\$3)

Avo Toast

Smashed avocado, marinated goats feta, everything bagel seasoning, cherry tomatoes and sprouts on sourdough \$22

Stracciatella Caprese Toast

Stracciatella cheese with tomato, basil, balsamic glaze and olive oil on sourdough toast \$25

Caeser Salad

Cos lettuce, crispy bacon, garlic croutons, boiled egg and parmesan cheese with a classic house made caeser dressing \$22

Customise your salad by adding anything from the EXTRAS section



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MENU

SANDWICHES / TOASTIES

Served on freshly baked sourdough (GF Bread +\$2.50)

Chicken, mayo, lettuce, parsley, dill and celery \$17

Wagyu pastrami, swiss cheese, pickles, dijonaise \$20

Salami, mozzarella, tomato, pesto, rocket \$17

Halloumi, tomato, pumpkin, rocket, pesto \$17

Turkey, brie, caramelised onion and rocket \$17

BLT - Bacon, Lettuce, Tomato \$17

Ham and Cheese toastie or croissant \$14

Buttered Toast / Croissant with jam, almond butter, peanut butter, vegemite or honey \$9 (GF Toast + \$2.50)

We offer gluten free options, but please note that our kitchen is small and uses shared equipment. We cannot promise that these items are completely free of gluten or other allergents.

Surcharges: Card 1.6%. Cash accepted. Public Holiday 15%

KIDS MEALS *(Under 12 years old only)*

French toast with maple syrup, fruit and ice cream \$12

Scrambled egg on toast \$8

Creamy yogurt with seasonal fruit \$10

EXTRAS

GF Toast / Slice Sourdough Toast / Capers / Anchovies / Slice of American Swiss or Tasty cheese \$2.50

1 Egg / Mushrooms / Tomato / Spinach / 2 Hashbrowns / House Made Hollandaise \$4

2 Eggs / Avocado / Halloumi / Marinated Goats Feta / Potato Rosti \$6

Bacon / Chorizo / Smoked Salmon / Side Curly Fries (full portion +\$2) \$8

