

Breakfast

8AM-12NOON 7 DAYS

VEGO	sourdough toast w berry jam, vegemite or marmalade (gf+3)	8.5*
	eggs any way w sourdough toast (gf +3)	12*
	granola bowl w berries & vanilla yoghurt	16
	ricotta hotcakes w crushed pistachio, mixed berries, maple syrup & berry coulis	18
	smashed peas & broadbeans w corn salsa, 2 poached eggs, dukkah, fresh lemon, mint & parmesan cheese on sourdough toast (gf +3)	18*
MEAT	veggie brekky – 2 poached eggs, smashed avo, feta, mushrooms, oven roasted tomato, spinach, halloumi on sourdough toast (gf +3)	19.5*
	onesie – 1 poached egg, 1 slice bacon, 1 tomato w 1 piece of s/d toast	11*
	GB muffin – muffin fried egg, bacon, cheese & relish	11
	potato rosti w 2 poached eggs, bacon, spinach, hollandaise & bacon dust	18
	big brekky – 2 poached eggs, bacon, spinach, mushrooms, oven roasted tomato & a kranski on sourdough toast (gf +3)	19.5*

Sides

ADD ONS	gluten free toast +3 – hollandaise 4 – short cut bacon 5 – potato rosti 6
	– oven roasted tomato 3 – kranski 5 – poached egg 3 – halloumi 5
	– mushrooms 6 – jam 3 / vegemite 3 / tomato relish 3 – smashed avo 5

Kids

KIDS	hotcakes (2) w maple syrup & berries	13
	onesie – 1 piece of toast, 1 poached egg, 1 slice of bacon, 1 tomato	11

no swapsies or changes to menu items

** gluten free option available*

15% surcharge applies on all public holidays

Lunch

12.30-3PM 7 DAYS

Dinner

6-9 FRI & SAT

BITES	hand cut salty fried potatoes w aioli	12*
	cauliflower florentines w blue cheese dipping sauce	15
	pork belly sliders (2) – brioche bun w sticky pork belly, salad pickled red cabbage & aioli	18
PROTEIN	sticky chicken wings	16
	barramundi fillet w honey, dill & turmeric yoghurt, rice noodle salad w tomato medley, mint & chili jam dressing	23*
	pork & fennel meatballs w home made rich tomato sauce	16
	lamb cutlet	each 6.5
GREENS	pork belly salad w green apple, mixed leaf, wombok, chili jam dressing & fried shallots	18*
	green bowl – sautéed green beans, spinach, zucchini, green peas w garlic, chili, parsley, almond flakes, lemon dressing & feta	16*
PASTA	gnocchi with gorgonzola, spinach & walnuts	17
	prawn linguini w garlic chili, white wine, cherry tomato, spinach & parmesan cheese	21
DESSERT	affogato – vanilla icecream, espresso & frangelico	15*
	chocolate hazelnut torte w caramelized cream	15*

* gluten free option available
not every ingredient is listed, please advise dietary requirements