

BREAKFAST

SERVED 8AM – 11.45AM



SWEET TOOTH

- Waffles** *v, contains almonds* 21
Fresh mango, grilled peach, almond scented whipped cream
- Pecan Bread** *v, contains walnuts* 18
Ricotta, blueberry jam, honey

HEALTHY & WHOLESOME

- Nourish Bowl** *df, vg, gf* 33
Roasted squash, grilled zucchini, capsicum emulsion, cherry tomato, avocado, granola
- Halloumi Bowl** *v, contains almonds* 30
Beetroot yoghurt, Israeli cous-cous, mint, onion, grilled Halloumi, poached egg, dukkha
- Hot Poké Bowl** *gf, df* 30
Free-range poached egg, speck, brown rice, legumes, furikake

EGGS AND MORE

- Chili Yoghurt Eggs** *v, gfo* 30
Turkish bread, harissa, zaatar, brown butter
- Sweet Corn Fritters** *vg, df, gf* 30
Avocado, heirloom tomato, preserved lemon
- Avocado on Toast** *v, gfo, dfo* 28
Ricotta, hemp seed crumb, cup gum honey
- Eggs Benedict** 31
House smoked trout, croissant, béarnaise, spinach
- Chorizo Hash Skillet** *gfo, df* 27
Fried egg, potato, capsicum, flat bread
- Rancheros Ciprianos** *v, df* 26
Avocado, beans, fried egg, tortilla
- Free-Range Eggs & Toast** *gfo, dfo* 19
Eggs (poached, scrambled, or fried), sourdough toast, Lescure butter, chives

SIDES

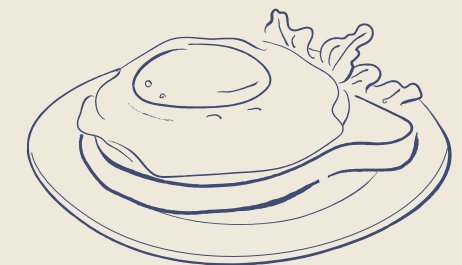
- Avocado** *vg, gf, df* 7
- Sourdough or Soy Linseed Toast** *v* 9
with Lescure butter
- 2 Eggs** *gf, df* 10
Poached, Scrambled or Fried
- Grilled Halloumi** *v, gf* 11
- Bacon** *gf, df* 11
- Chorizo** *gf, df* 16
- 2 Hash Browns** *v, gf, df* 10
- House Hot Smoked Salmon 60g** *gf, df* 14
- Nonie's Gluten Free Bread** *gf* 12
- Sautéed Mushrooms** *vg, gf, df* 9

YOUNGSTERS

UP TO 12 YEARS OLD

Home-made Granola *gf, df, vg* 15
Coconut yoghurt, seasonal fruit

Avocado & bacon *df, gfo* 15
Avocado, bacon, brioche



gf - Gluten free, *vg* - Vegan, *v* - Vegetarian, *df* - Dairy free, Any dietary with an 'o'; afterwards means option available, for example, *gfo* = gluten free option

Credit card surcharge 1.8% including GST for all card types (EFTPOS, debit, and Amex), 10 or more people 10% gratuity, Sunday surcharge 10% and public holiday surcharge 15%.

BEVERAGES



COFFEE

Espresso	5.5
Piccolo Macchiato	6
Long black Flat white Cappuccino Latte	6.5
Matcha Latte Chai Latte Hot Chocolate	7
Coffee Spritz - cold brew, vanilla syrup, soda	8
Coconut Brew - cinnamon sugar, cold brew, coconut cream, coconut flakes	9
Iced Coffee Iced Chocolate	8
Iced Strawberry Matcha - strawberry, oat milk	12
Mylk - soy, almond, lactose free, oat	+1

TEA

English Breakfast Sencha Green Earl Grey	6
Masala Chai Lemongrass & Ginger	
Peppermint Chamomile	

SOFT DRINKS

Sparkling water (<i>unlimited per table</i>)	8
Coca-Cola, Coke No Sugar, Sprite	7
Kid's apple juice - cold pressed	6
Kid's orange juice - cold pressed	6
Kid's fire engine, sprite, grenadine	6
Bundaberg Ginger Beer	7

Our full beverage list is available on request.

COLD PRESSED JUICE

Morning Fix - 100% orange	9
Green Fix - green apple, kale, spinach, celery, cucumber, parsley	9
Antioxidant Fix - mandarin, watermelon, pomegranate, grapefruit, berries	9

LO-CAL SODA

Yaala sparkling water - <i>sugar free 330ml</i>	9
Davidson Plum & Waratah	
Lemon Myrtle & Native Blossom	
StrangeLove soda - <i>lo-cal</i>	9
Yuzu	
Cloudy Pear	
Very Mandarin	

KOMBUCHA

Ginger	
Watermelon & Mint	
Pomegranate	

CLASSIC SHAKES

Made with quality dairy milk	10
Vanilla Chocolate Caramel Strawberry	
Add on vanilla ice cream +\$4	

BUBBLES DARLING...



Sparkling	
NV Handpicked Prosecco (<i>Organic</i>), Veneto, IT	16
NV Pommery Brut 'Royal', Reims, Champagne, FRA	30
Homestead Mimosa	21
Handpicked Prosecco, cold pressed orange juice	

WINE



White	
24 Henschke 'Peggy's Hill', Riesling, Eden Valley, SA	17
23 L&C Poitout Chardonnay, Petit Chablis, Burgundy, FRA	25
Rosé	
23 Château La Gordonne 'Vérité du Terroir', AOC Cote de Provence, FRA	21
Red	
24 Holm Oak 'Estate', Pinot Noir, Derwent Valley, TAS	22
19 Handpicked Shiraz, Hilltops, NSW	16

QUITE CONTRARY

Homestead Mary gfo	22
Archie Rose true cut vodka, tomato, lemon, Maggi, spice, Nocellara olive	
Virgin Mary gfo	15
tomato, lemon, Maggi, spice, Nocellara olive	