

PLEASE ORDER & PAY AT THE COUNTER



DRINKS

ESPRESSO COFFEE

black 3.8
white 3.8
decaf/soy/almond milk +0.5

TASTING FLIGHT 15

nitro, cold drip, cascara

FILTER

cold brew 'hipster' bottle 7
batch brew 4
pour over 6
cold drip 5.5
sparkling cold drip 6.5

ON TAP

NITRO 6.5
OLD TART lemonade 6.5
sparkling cascara ice tea 6.5
arnold palmer 'mocktail' 7

CUBES

batch brew on ice 4.5
long black on ice 5
latte on ice 5.5
mocha on ice 6
chai latte on ice 6
pour over on ice 6.5

ORGANIC TEAS (PRE-INFUSED)

ceylon black 4.6
ceylon w/ blue flower & bergamot 4.8
greenfield est. gunpowder 5
peppermint, liquorice & fennel 5
lemongrass & ginger tisane 5

CHAI

chai masala 6 (CRUSHED SPICE & LEAF)
chai latte 4.6 (GF, POWDER BASED)

XOCOLAT (GF, 38% CACAO)

organic drinking xocolat 4.3

MOCHA (GF)

made with organic xocolat 4.3

H2O

sparkling mineral water 7
still spring water 3.6

HAND BOTTLED (BY BEAN DRINKING)

ice coffee / ice xocolat 7

JUICE (BOTTLED BY SIMPLE JUICES)

valencia orange / kiwi 6.5

EATS

PLEASE SEE OUR COUNTER FOR TODAY'S SANDWICH AND WRAP OPTIONS

HOMEMADE MAPLE GRANOLA (VE, DF) 15

clustered oats, nuts, seeds, seasonal fruit, almond milk,
maple chia pudding

HEARTY PORRIDGE (V) 15

wild berry compote, candy pistachio, natural yoghurt,
cinnamon crumble

BREAKFAST BRIOCHE ROLL 12.9

double smoked bacon, fluffy egg, avocado, harissa mayo

FRENCH TOAST (V) 17.5

brioche w/ meringue, vanilla bean mascarpone, wild
berry compote, fresh strawberry, white chocolate sauce

STEAK BENEDICT (GFO) 19.5

steak mignon, hollandaise, poached free-range eggs,
rocket, served on white sourdough

MUSHROOM BRUSCHETTA (V, GFO) 17.5

truffled thyme button mushrooms w/ dukkah, spinach,
bell peppers, spanish onion, hollandaise, served on
quinoa soy sourdough

AVOCADO (V, GFO) 17

char-grilled halloumi, black sesame, lemon wedge,
EVOO, served on quinoa soy sourdough
+ poached free-range egg 3
+ double smoked bacon 6

BREAKFAST BOARD 22

double smoked bacon, truffled thyme button mushrooms,
black pudding, free-range poached eggs, tomato salsa,
mustard seed butter, served on white sourdough

TOASTED DAILY BREADS (GFO) 7

organic quinoa soy or organic white sourdough w/ butter
and choice of: berry preserve / vegemite / peanut butter /
honey

FIG, APRICOT & WALNUT TOAST (V) 8.5

whipped lemon ricotta and honey drizzle

EGGS ON TOAST (V, GFO) 12.5

two free-range poached eggs served on organic quinoa soy or
organic white sourdough

EXTRAS & SIDES

gluten free bread	+1.5	tomato salsa	4
poached free-range egg	3	avocado smash	6
double smoked bacon	6	char-grilled halloumi	5
truffled thyme mushrooms	5	crispy skin salmon	7
black pudding	6	side salad	5

LUNCH FROM 11:00AM

STICKY PULLED PORK BUN (GFO) 15

charcoal seeded bun w/ slow cooked pulled pork, crunchy slaw,
and asian sticky sauce

CRISPY SKIN SALMON (GF) 21

pan seared crispy skin salmon fillet, roasted beets, mixed greens,
sumac roasted cauliflower, lemon & dill yoghurt dressing

SPICY LENTIL, CHICKPEA & KALE SOUP (V, GFO, DF) 12

served w/ EVOO drizzled sourdough sop's
+ pulled pork / char grilled chicken 5

ROAST VEGETABLE & HALLOUMI SALAD (V, GF) 15

bell peppers, spanish onion, beets, greens, toasted walnuts, EVOO
+ pulled pork / char grilled chicken 5
+ pan seared crispy skin salmon fillet 7

JAFFLES 8

cajun chicken / three cheese / tomato salsa

DESSERT

HOME MADE APPLE & RHUBARB CRUMBLE (V) 8

served w/ vanilla ice cream

AFFOGATO (V) 6

vanilla ice cream 'drowned' with a double shot of espresso



Please be advised that we
do not allow food or drink
purchased from elsewhere
to be consumed in
our dining area

Kitchen meals served till 2pm weekdays, 4pm weekends.
On Public Holidays, a 10% SURCHARGE applies.

GF Gluten Free | GFO Gluten Free Option Available | VE Vegan | V Vegetarian | DF Dairy Free
Please inform us of allergies when placing your order.