



ALL DAY MENU 7am-3pm

Toast. sourdough \$6 or super seedy gluten free \$7.50
W house seasonal jam, peanut butter, vegemite

Mini avo. 1 slice sourdough, avo, herbs, dukkah, lemon, olive oil (v) \$9

B&E roll. Double bacon, free range egg, tomato relish, aioli \$10
add cheese \$1.5, haloumi \$3, avo \$2

Bacon wrap. Scrambled egg, bacon, cheese, avo, spinach, tomato relish, aioli. Toasted. \$15

Vego wrap. Scrambled egg, mushroom, goats cheese, sweet potato, spinach, tomato relish, aioli. Toasted. (v) \$15

Muesli bowl. Ask us for the flavour of the day (v) \$16
Vegan? We have co yo! +\$2.5

Avo on sourdough. ½ an avo, miso cashew cream, little tomatoes, edamame, pickled daikon, wasabi pea & sunflower furikake, nori, herbs, lemon (VEGAN) \$18
add an egg +\$2

Veg and eggies. Poached eggs on sourdough w chipotle & butterbean hummus, roasted cauliflower, sweet potato, mushroom, caramelised onion & goats cheese w herbs & dukkah (v) \$19

Free range eggs. Poached. Fried. Scrambled. Served on sourdough \$10
• spinach \$3 haloumi \$3 tempeh \$3
• bacon \$4 mushrooms \$4 avo \$4 little tomatoes \$4

Toastie. Leg ham, edam, tomato, aioli, sourdough \$11

Wild rice salad w avo, roasted cauliflower, asparagus, spinach, goats cheese, dukkah, pomegranate, vinegar dressing & black tahini (GF) (v) \$19
add tempeh \$3 /chicken \$4

Corn & cauliflower falafels. Chipotle & butterbean hummus, grated tomato, charred zucchini, smoked corn, pomegranate, herb salad & crispy chickpeas (GF) (VEGAN) \$21

From 11am

Beef burger. 160g beef patty, lettuce, tomato, cheese, caramelised onion, Pialligo Estate bacon, special sauce, hickory BBQ & fries \$20

Tom yum chicken burger. Crispy fried chicken, tom yum spice, cheese, lettuce, tomato, pickled veg slaw & fries \$20

Side of fries \$7

(v) is for vego. Most items can be done GF/DF/Vegan, just lettuce know.
Our kitchen is very nutty, please advise of any allergies