

ALL DAY ...

AVOCADO SOURDOUGH - \$13 V / GF option
on toasted sourdough, whole avocado, Meredith goats cheese, hemp & turmeric dukkah with fresh herbs
Extras : Poached eggs / Crispy Bacon / Halloumi / Mushroom - \$5
Corn Salsa - \$4
Upgrade to Organic paleo bread (GF) (VG) - \$2

PORRIDGE - \$17 V / GF / VG Option
spiced black rice & coconut porridge, poached seasonal fruits, macadamia crumb with raspberries & lemon balm herb

ACAI BOWL - \$14 V / GF / DF
coconut ice cream, house maple cacao buckinis, fresh fruit, cacao nibs
Extras : Peanut Butter \$1.5

CRISPY POTATO HASH - \$22
poached eggs, crispy bacon, & house mustard hollandaise
Extras : Avocado / Mushrooms / Halloumi / Sausage - \$5

KOREAN PORK BELLY - \$18 GF option
sticky crispy BBQ pork belly, house kimchi, fried egg, lychee & pickled chilli, charred roti & fresh herbs
Extras : Bacon - \$5

THE BIG FOOT - \$23 GF Option
butchers sausage, bacon, roasted tomato, crispy chat potatoes, avocado & basil oil, poached eggs, house pickles, sourdough & hemp dukkah
Extras : Halloumi / Mushroom - \$5

TURKISH EGGS - \$19
grass fed middle eastern mince, harissa hummus, poached eggs, basil oil, za'atar & charred roti
Extras : Bacon / Halloumi / Mushroom / Sausage - \$5
Upgrade to Organic paleo bread (GF) (VG) - \$2

ZUCCHINI HALLOUMI FRITTERS & SALAD - \$19 V / GF
house leaves & micro greens, pickled radish & grains, cashew beetroot cheese, turmeric dukkah, chilli & citrus dressing
Extras : Poached eggs / Crispy Bacon / Mushroom / Avocado - \$5
House Smoked Salmon / Grilled marinated chicken - \$6

HARISSA PUMPKIN - \$17 V / VG / GF
harissa glazed roast pumpkin, vegan smoked labneh, pomegranate tabouli, house ferments, za'atar, spiced nuts & seeds with toasted Organic paleo bread
Extras : Poached eggs / Crispy Bacon / Mushroom / Avocado - \$5
House Smoked Salmon / Grilled marinated chicken - \$6

BACON & EGG ROLL OR WRAP - \$15 GF option
Two fried eggs, crispy bacon, spinach, house aioli, wife made chutney in our toasted milk bun
Add : Potato Chips Side - \$4 Sweet Potato Chips Side - \$5
Extras : Avocado / Halloumi / Mushroom / Sausage - \$5
Hash - \$8 Cheddar Cheese - \$3

STREET WRAP - \$16.5 V
Halloumi, two fried eggs, grilled sweet corn salsa, fresh herbs, avocado, spinach, house sweet chilli jam & aioli in our toasted sourdough wrap
Add : Potato Chips Side - \$4 Sweet Potato Chips Side - \$5
Extras : Crispy Bacon / Mushroom / Sausage - \$5
Grilled marinated chicken - \$6

HOTCAKES - \$22 V / GF
gluten free ricotta hotcake, fresh fruit, toasted seeds & nuts, Canadian maple & organic coconut cream. Our hotcakes are baked to order, a couple of extra minutes, worth the wait!
Extras : Bacon - \$5

CHEESE BURGER - \$17 GF option
Certified organic grass fed beef, jack cheddar, house made pickles tomato slices, pickled red onion, cos & greens, wife made chutney & mustard in our toasted milk bun
Add : Potato Chips Side - \$4 Sweet Potato Chips Side - \$5
Extras : Avocado / Halloumi / Mushroom / Sausage - \$5

PIRI PIRI CHICKEN BURGER - \$16 GF option
marinated chicken, charred pineapple salsa, lettuce, tomato chutney & kewpie mayo in toasted milk bun
Add : Potato Chips Side - \$4 Sweet Potato Chips Side - \$5
Extras : Avocado / Halloumi / Bacon - \$5 GF Roll - \$2

LEMONGRASS CHICKEN SALAD - \$18
coconut poached chicken salad, buckwheat noodles, bean sprouts, cucumber, pickled chilli, fresh herbs, cashews, lychee & Nuoc cham dressing
Extras : Avocado / Mushroom - \$5 Double Chicken - \$6

SIDES

Crispy potato & green onion hash - \$8 V
Crispy potato chips, house salt & aioli - \$6 V / GF
Sweet potato fries & house aioli - \$8 V / GF
Zucchini halloumi fritters (serve of 4) - \$11 V / GF

KIDS 😊

Bacon + Fried Egg + Toast - \$9
Waffle + strawberry + banana + Nutella - \$9

GF = Gluten Free V = Vegetarian VG = Vegan DF = Dairy Free

FOOD ALLERGENS :
INFORM US BEFORE YOU ORDER. INCORRECT CHOICE BARES A COST

Our menu contains allergens & is prepared in a kitchen that handles nuts, gluten & eggs. All reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free.