

ALL DAY ...

AVOCADO SOURDOUGH - \$13 V (VG & GF option)
on toasted sourdough, avocado, Meradith goat cheese, pickled beetroot
turmeric & hemp seed dukkah
Extras : Poached eggs / Crispy Bacon / Halloumi / Mushroom / Sausage - \$5
Corn Salsa - \$4 Upgrade to Organic bread (GF) (VG) - \$2

SALMON BAGEL - \$15 V (GF option)
beetroot & gin cured salmon on whipped herbed cream cheese
seeded bagel & pickled fennel & native strawberry gum
Extras : Poached eggs / Avocado - \$5
Upgrade to Organic sprouted bread (GF) (VG) - \$2

PORRIDGE - \$17 V (GF option)
spiced black rice & coconut porridge, poached seasonal fruits,
macadamia crumb with raspberries & lemon balm

TROPICAL ACAI - \$14 V / VG / GF
mango sobet, coconut sobet, passion fruit, house turmeric seed
& nut granola, fresh fruit & toasted coconut
Extras : Peanut Butter \$1.5

CRISPY POTATO HASH - \$22
poached eggs, crispy bacon & house mustard hollandaise
Extras : Avocado / Mushrooms / Halloumi - \$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 House Hash - \$8

GREEN PEA PANCAKE - \$20 GF
pea & almond pancake, poached eggs, avocado, spinach, zucchini
& herb salad, toasted seeds & nuts
Extras : Halloumi / Bacon / Mushroom - \$5 House cured salmon - \$6

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 Cured 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

SALMON BOWL - \$18 GF (VG option)
house cured salmon with grains & edamame, pickled cucumber
relish (ajat), herb slaw, watermelon radish & togarashi mayo
Extras : Avocado / Halloumi / Mushroom - \$5

PRAWN TACO BOWL - \$19 GF
marinated prawns, mixed grains, corn salsa, avocado, corn chips,
chipotle mayo, fresh herbs, herb slaw & crispy jalapenos
Extras : Halloumi / Mushroom - \$5

CRISPY SQUID SALAD - \$18 GF
Sichuan squid with pickled chilli slaw, fresh herbs,
sugar snaps peas, roasted peanuts & ginger sesame dressing
side of kaffir lime mayo
Extras : Avocado - \$5

BACON & EGG ROLL OR WRAP - \$15 (GF option)
Two fried eggs, crispy bacon, spinach, house aioli, wife made
chutney in toasted Brioche Bun
Add : Potato Chips Side - \$4 Sweet Potato Chips Side - \$5
Extras : Avocado / Halloumi / Mushroom / Sausage - \$5
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

STEAK SANDWICH - \$17 (GF option)
marinated flank steak, chimichuri, beer mustard, fried egg,
Swiss cheese, caramelized onion jam in toasted Brioche Bun
Extras : Avocado / Bacon / Mushroom / Sausage - \$5
Add : Potato Chips Side - \$4 Sweet Potato Chips Side - \$5

CHEESE BURGER - \$18 (GF option)
Certified organic grass fed beef, jack cheddar, house made pickles
tomato slices, pickled red onion, cos & greens, wife made
chutney & mustard in toasted Brioche Bun
Add : Potato Chips Side - \$4 Sweet Potato Chips Side - \$5
Extras : Avocado / Halloumi / Mushroom / Sausage - \$5

CHICKEN BURGER - \$17 (GF option)
Crispy harissa & buttermilk chicken, herb slaw, pickled
cucumber & house aioli in toasted Brioche Bun
Add : Potato Chips Side - \$4 Sweet Potato Chips Side - \$5
Extras : Avocado / Bacon / Halloumi / Mushroom - \$5

SIDES

Crispy Sichuan squid, pickled chilli & kaffir lime mayo - \$10 GF
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 + Your choice of Gelato - \$9

GELATO - 1 scoop - \$4 2 scoops - \$7 3 scoops - \$9
Vanilla / Belgium Chocolate / Salted Caramel / Bubble Gum /
Cookies 'n' Cream / Mango Sorbet / Coconut Sorbet

GF = Gluten Free V = Vegetarian VG = Vegan

FOOD ALLERGENS : PLEASE INFORM US BEFORE YOU ORDER

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.