

## 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.