

### ALL DAY BREAKFAST ...

**AVOCADO SOURDOUGH** - \$13 V / VG (GF option)  
on toasted sourdough, avocado, edamame, pickled cucumber,  
fresh herbs & crispy shallots  
Extras : Poached eggs / Crispy Bacon / Halloumi / Mushroom - \$5  
Upgrade to Organic Paleo bread (GF) (VG) - \$2

**ACAI BOWL** - \$14 V / VG / GF  
vegan vanilla 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 - \$5

**KARAAGE CHICKEN BENNY** - \$18 (GF Option)  
on a charred roti with sriracha hollandaise, poached egg,  
fresh herb slaw & crispy basil leaves  
Extras : Avocado - \$5

**CORN CHAR** - \$18 V (GF Option)  
char grilled corn salsa & fresh herbs, house harissa, poached eggs,  
avocado, Meredith goats cheese on Bread Social sourdough  
Extras : Grilled marinated chicken - \$6  
Bacon / Halloumi - \$5  
Upgrade to Organic sprouted bread (GF) (VG) - \$2

**PAD KRA PO** - \$19  
crispy grass fed beef & grains, pickled chili, kewpie mayo, house  
chilli jam, charred seasonal vege, fried egg & crispy basil on a  
charred roti  
Extras : Avocado / Mushrooms \$5

**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 - \$5 GF Roll - \$2

**STREET WRAP** - \$16 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 - \$5  
Grilled marinated chicken - \$6

### BOWLS ...

**ZUCCHINI HALLOUMI FRITTERS & SALAD** - \$19 V / GF  
house leaves, pickled radish & grains, cashew beetroot  
cheese, tumeric dukkah, chilli & citrus dressing  
Extras : Poached eggs / Crispy Bacon / Mushroom / Avocado - \$5

**VEGAN BOWL** - \$17 V / VG / GF  
hemp dukkah roasted pumpkin, Harissa, herb & peanut salad,  
chared greens, crispy curry leaves & Organic sprouted bread  
Extras : Poached eggs / Crispy Bacon / Mushroom / Avocado - \$5  
Grilled marinated chicken - \$6

**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 - \$5 GF Roll - \$2

**KARAAGE CHICKEN BURGER** - \$16 (GF option)  
beetroot slaw, kimchi mayo & pickled ginger in  
our toasted milk bun  
Add : Potato Chips Side - \$4 Sweet Potato Chips Side - \$5  
Extras : Avocado - \$5 GF Roll - \$2

**ASIAN SLAW SALAD** - \$16 GF  
teriyaki chicken, fresh herbs & slaw, sugar snaps, capsicum,  
carrot, edamame, peanuts, crispy shallots &  
ginger sesame ginger dressing  
Extras : Avocado / Mushrooms - \$5  
Upgrade to Karaage Chicken - \$3

### SIDES

Karaage Popcorn & kimchi mayo (serve of 6)- \$8 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 + Nutella - \$9

### BOOZE FROM 10AM ...

#### BEER - \$9

Balter XPA - 5%  
Stone & Wood Pacific Ale - 4.4%  
Peroni Nastro Azzurro - 5.1%  
Asahi Super Dry - 5%  
Black Hops Pale Ale - 4.8%  
Black Hops Lay Day Larger - 4.4%

#### CERTIFIED ORGANIC WINES : ALL 9 / 40

**NV Cuvee Sparkling** : 2018 TAS - fine limes  
of citrus & green apple, delicious & creamy  
**Sauvignon Blanc** : 2018 S. A. - zesty lime  
passionfruit & gooseberry  
**Pinot Grigio** : 2020 S. A. - white melon &  
stonefruits, soft with fresh acidity  
**Rose** : 2020 ITALIA Delle Venezie - peach &  
apricot refreshingly dry ripe melon finish  
**Pinot Noir** : 2020 S. A. - juicy strawberry &  
cranberry, pink pepper & mint, fine tannins

GF = Gluten Free

V = Vegetarian

VG = Vegan

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.

**THANKS FOR YOUR SUPPORT 😊**