

ORDER AT THE TILL, THANK YOU 😊

BAREFOOT (CURRUMBIN)

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

Swap : Cream chesse to Vegan beetroot cheese

Extras : Poached eggs / Avocado - \$5

Upgrade to Organic sprouted bread (GF) (VG) - \$2

TROPICAL ACAI - \$14 V / VG / GF

mango sobet, coconut sobet, passion fruit, house tumeric seed & nut granola, fresh fruit & toasted coconut

Extras : Peanut Butter \$1.5

PORRIDGE - \$17 V (GF Option)

spiced black rice & coconut porridge, poached seasonal fruits, macadamia crumb with raspberries & lemon balm

CRISPY POTATO HASH - \$22

poached eggs, crispy bacon & house mustard hollandaise

Extras : Avocado / Mushrooms / Halloumi - \$5

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

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

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 - \$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 - \$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 - \$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 - \$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 chilli-salt squid, pickled chilli & chipotle 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

BOOZE FROM 10AM ...

BEER - \$9

Balter XPA - 5%

Stone & Wood Pacific Ale - 4.4%

Peroni Nastro Azzurro - 5.1%

Asahi Super Dry - 5%

Yulli's Brews :

Karaoke Kingu Japanese Rice Lager - 4.2%

Seabass Mediterranean Lager - 4.2%

Margot Dry Apple Cider - 5%

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

COCKTAILS

ESPRESSO MARTINI : \$17
Vodka, Mr Black, Maple & espresso

BLODDY MARY : \$17
Vodka, tomato & lemon Juice, tobasco & the trimmings

INK GIN FIZZ : \$17
with lemon & blueberry

MARGARITA : \$15
Tequila & citrus

GIN : \$15
Ink, Ink Sloe & Berry or Hendrix long on ice

TASMANIAN VODKA : \$12
with lemon myrtle, lemon & lime, mint & soda

MIMOSA : \$9
NV Cuvee Sparkling, Orange & fruits