

to drink

hot	<i>r</i>	<i>l</i>
black coffee	5.0	6.2
white coffee	5.0	5.8

hot chocolate	by Nib & Noble	5.0/5.8
dark chocolate	by Nib & Noble	5.2/6.2
chai	by RealChai	6.2

oat / almond / soy / lactose free	0.5/0.7
extra shot / strong	0.7

teas & herbals

breakfast, earl grey, sencha green, chamomile, peppermint, ginger lemongrass	5.0
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cold

iced latte	5.0/5.8
iced long black / cold brew	5.0/6.5
iced coffee / iced chocolate	8.0

orange juice - freshly juiced.....	9.0
kombucha, house brewed	6.5
cold brew, tonic, orange shrub syrup	8.5
- gin? yes please + 5.0	

smoothies

mango, banana, cinnamon, coconut yoghurt, honey	10.5
blueberry, spinach, coconut yoghurt, agave, chia	10.5
raspberry, oats, oat milk, vanilla protein	11.5


milk shakes - house made flavours


chocolate, mixed berry, caramel, vanilla, espresso	5.0 / 8.5
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soft drink by karma cola


cola, lemon lime & bitters, gingerella, lemonade	4.5
capi mineral water – still or sparking 500ml	5.5

to eat all day


seeds & grains porridge, maple soaked fruit, apple, cinnamon, honeycomb, cultured butter	16.5	
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bircher muesli, apple, coconut panna cotta, blueberry, matcha crumble	17.5	
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anchovy toast, fennel escabeche, green goddess gribiche choice of white or brown anchovy	12.5	
extra anchovy +2.0	/24.0	

white onion kimchi toastie, gruyere, cheddar, burnt honey, corn crème	18.5	
add egg +3.0		
add bacon +4.0		

chimichurri baked cauliflower, pumpkin miso butter, caramelized onion & freekeh, chickpea, almond dukkah	20.5	
add egg +3.0		
add toast +2.5		

Japanese vegetable pancake, our bulldog sauce, soy mayo, toasted ramen, pepita furikake	25.0	
add egg +3.0		
add bacon +4.0		

house focaccia	24.0	
- changing flavours		

hand made potato gnocchi	27.0	
- seasonal		

merguez sausages, green harissa, celeriac, lemon, toasted wheat tabbouleh	25.0	
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pressed pork belly, salad lyonnaise, fondant potato, lentil vinaigrette	26.5	
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the basics


sourdough, multigrain, fruit loaf	9.5
+ choice of preserves, marmalade, vegemite, peanut butter, honey	




free range eggs on toast	13.5
fried, poached	
scrambled	+1.0
scrambled + chilli oil / chimichurri	+3.0

sides

goat's curd / broccolini & pangrattato	6.0 ea
/ roasted mushrooms w almond crumb	
hand-cut bacon / half avocado	

littl'uns - children only

mini porridge	8.0
boiled free range egg & soldiers	 7.5
kids pancakes, double stack, banana & maple syrup	7.5
handmade gnocchi with butter & parmesan	9.0

-  **vegetarian on request**
-  **vegan on request**
-  **low gluten option on request**

10% surcharge applies on Sundays
15% surcharge applies on public holidays