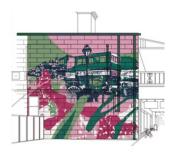
ALL DAY MENU

Monday-Friday 7am - 2:30pm

Saturday 8am-2.00pm



MORNING PORRIDGE/16.5

Miso caramel pear, maple almonds, greek yoghurt, sesame seeds

BAKED UPRISING SPICED FRUIT & WALNUT SOURDOUGH/12

Orange marmalade & butter Add sliced cheddar /+4

WOW ROLL/15

Double bacon & egg turkish roll w. house made smokey bbq sauce Add cheese/+4 Add avo / +4

FOLDED 2 CHEESE OMELETTE/18

Chefs choice of garden greens, marinated feta, cheddar cheese & local relish Add sourdough/+3.5

EGGS YOUR WAY ON SOURDOUGH/14

Poached or fried
Scrambled/+2
Truffle parmesan scram/+4
Add benny sauce or local relish/+3
Add avo, sauteed spinach, grilled tomato,
marinated feta/+4ea
Add bacon or chorizo/+6
Add smoked salmon/+8

FRENCH TOAST/23

Baked strawberries, vanilla mascarpone cream, house seasonal fruit curd & maple

PUMPKIN TOAST /19.50 (vg)

Roasted pumpkin, caramalised leeks, tahini dressing, za'atar walnuts, crispy sage, sourdough Add fried egg / +3

SMOKEY BEANS/21

Spiced beans w. marinated feta, fried egg, charred kale, sourdough Add chorizo/+6

LENTIL SALAD/21

Cripsy lentils w/ fresh garden herbs, arugla pickled onion, garlic yoghurt, avocado Add sourdough/ +3.5 Add smoked salmon/+8

HONEY CARROTS /23

Roasted dutch carrots, smokey hommus, maple almonds, poached eggs, chilli oil, sourdough

GREEN GODDESS CHICKEN/24.5

Barbequed chicken thigh, fennel, arugla, basil, grilled lemon, green goddess dressing

SOUP OF THE DAY/17

Check out our daily special board

TOASTIE OF THE DAY/15

Check out our daily special board

HOUSE FAVOURITE " THE RUBEN"/20

Slow cooked corned beef, swiss cheese, sauerkraut, pickles, mustard mayo, thousand island dressing on grilled wholemeal

SEASONAL GRAZING PLATE FOR TWO/55

A selection of cheeses, quince paste, ham off the bone, corned beef, roasted olives, semi dried tomatoes, pickled zucchini's, house-made relishes, crusty ciabatta bread (Not available after 2pm)