

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

Crispy 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)

