

All Day Eat

Monday-Friday
7am - 2:30pm

Saturday
8am-2.00pm

WINTER OATS /15

Creamy coconut & cardamon oats,
nut butter, berry compote & maple

BAKED UPRISING SPICED FRUIT & WALNUT SOURDOUGH /12

Orange marmalade & butter

WOW ROLL /15

Double bacon & egg turkish Roll w/
housemade smokey bbq sauce
Add cheese/+4
Add avo / +4

BREAKY OMELETTE /17.5

From the garden greens, red onion, feta &
cheddar cheese w/ local relish
Add Sourdough/+2.5

EGGS YOUR WAY ON SOURDOUGH /12

Poached or Fried
Scrambled/+2
Truffle Parmesan Scrambled/+4
Add Benny Sauce/+3
Add Bacon/ +6
Add Salmon/+7

CARAMELISED PEAR FRENCH TOAST /22

Cinnamon yoghurt, maple & praline
Add Bacon/+6

MR BENNY /22.5

Pulled pork, siracha hollandaise & coriander
on sourdough

SATURDAY 10% SURCHARGE APPLIES

TURKISH EGGS /21

Poached Eggs, whipped feta, herb salad,
chilli oil & pickled onion, sourdough

AUTUMN TOAST /18

Mushroom, garlic yoghurt, za-atar spice
& poached egg

HOUSE FAVOURITE " THE RUBEN" /19.5

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

SOUP OF THE DAY /17

Chef seasonal soup of local and fresh
produce. See daily board for more details

TOASTIE OF THE DAY /14

See daily board for more details

HOMESTYLE LASAGNE /18

Pea, spinach & parmesan

HARISSA CAULIFLOWER PLATE /22

Roasted eggplant, crispy chickpeas, hommus,
pomegrante & honey

HEALTHY GLOW BOWL /23

Roast pumpkin, sweet sprouts, feta &
avocado, grilled chicken w/ lemon balsamic
dressing, almonds & hemp seeds

SEASONAL GRAZING PLATE FOR TWO /50

A selection of hunterbelle 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)

