

MENU

Menu available Monday to Friday from 6:30am till 2.00pm & Saturday 7:00am until 1:45pm.
Savoury, Pastries and Cake cabinet items available from open until close.
COUNTER SERVICE - Please quote your table number upon ordering at the counter

V: VEGETARIAN

DF: DAIRY FREE

DFO: DAIRY FREE OPTION

VG: VEGAN

GF: GLUTEN FRIENDLY

GFO: GLUTEN FRIENDLY OPTION

(please note, we are not a celiac kitchen)

EGGS ON TOAST 16

Poached / Fried / Scrambled

Sourdough toast, Pepe Saya cultured butter (gfo)

smoked bacon (gf) + 6.5 / ham off the bone + 5.5 / local avocado + 5 / poached egg + 2.5 / halloumi + 6
smoked salmon + 6.5 / truffle mushrooms + 5 / grilled roma tomato + 4 / hash brown (gf) + 2.5
sautéed spinach + 4 / fetta + 3.5 / chorizo + 5

EGGS BENNY

Thick slice of sourdough toast, 2 poached eggs, baby spinach, apple & mild jalapeno chutney, house made hollandaise (gfo)

-smoked bacon (gf) / Ham off the bone 25

-smoked salmon 27

-halloumi & avocado (v) 26

local avocado + 5 / halloumi + 6 / truffle mushrooms + 5 / grilled roma tomato + 4

ELIXIR SMASH 22

Thick slice of wholegrain sourdough toast, smashed avo, whipped smoked feta, seeded dukkha, watermelon radish, charred corn salsa, crispy onions, poached egg, powdered beets (v) (dfo) (gfo)

smoked bacon (gf) + 6.5 / ham off the bone + 5.5 / halloumi + 6 / smoked salmon + 6.5 /
truffle mushrooms + 5 / grilled roma tomato + 4 / hash brown (gf) + 2.5 / local avocado + 5 / poached egg + 2.5

BREAKY BURGER 22

Smoked bacon, sunny side egg, monterey jack cheese, hash brown, tomato relish, spinach, aioli, toasted brioche bun (gfo) (dfo)

TIRAMISU WAFFLES 21

House made buttermilk waffle, vanilla mascarpone, chocolate espresso mousse, chocolate crumbs and spiced coffee syrup (v)

SPANISH CHORIZO OMELETTE 22

Omelette served with Chorizo, capsicum, red onions, persian feta and a slice of Sourdough (gfo)

TRUFFLE MUSHROOMS 21

Sauteed medley of mushrooms, thick slice of sourdough, confit garlic puree, poached egg, nutritional yeast flakes, white truffle oil (v) (vgo) (df) (gfo)

smoked bacon (gf) + 6.5 / local avocado + 5 / halloumi + 6 / smoked salmon + 6.5
grilled roma tomato + 4

BIG BREAKFAST 35

Smoked bacon, chorizo, 2 poached eggs, truffle mushrooms, roasted roma tomato, halloumi, hash brown, tomato relish, 2 slices white sourdough toast with Pepe Saya cultured butter (gfo) (dfo)

(veg option - replace bacon and chorizo with roast pumpkin and grilled eggplant)

AÇAÍ BOWL 19.5

Organic Açaí sorbet, vegan granola, seasonal fruits, toasted coconut (v) (df) (vg) (gf)
+ peanut butter + 2

TOAST WITH CONDIMENTS 10

2 slices of sourdough, or gluten free toast, Pepe Saya cultured butter and your choice of - honey, house made strawberry jam, peanut butter, vegemite OR

2 slices of fruit and nut toast with Pepe Saya cultured butter, house made strawberry jam (gfo)

HALLOUMI STACK 23

Crispy polenta and parmesan cake, ham off the bone, grilled zucchini, carrot puree, roast pumpkin, halloumi, baby spinach, pesto, basil oil (gf)

(vege option - replace ham with truffle mushrooms)

FRITTERS 23

Corn and zucchini fritters, pearl cous cous and cucumber salsa fresca, creme fraiche, avocado, persian feta, fresh lime and micro greens (gfo)

halloumi + 6 / smoked salmon + 6.5 / poached egg + 2.5 / ham off the bone + 5.5 / smoked bacon (gf) + 6.5
grilled roma tomato + 4

MACRO BOWL 22

Sous vide chicken breast, sumac roasted sweet potato, brown rice and quinoa, beetroot hummus, pickled cucumber and onion, sugarloaf slaw, edamame, seeded dukkha (df) (gfo)

(vege option - replace chicken breast with halloumi)

SAVOURY MINCE 24

Homemade grass fed beef in a rich tomato based Italian sugo (sauce) with onions, peas and carrots, white sourdough, poached egg and creme fraiche (gfo)

STEAK & FRIES 32

200g Grass Fed Rib Fillet, rosemary salted fries, cowboy butter, sugarloaf slaw (gf)

+ fried egg 2.5

TRUFFLE MUSHROOM GNOCCHI 23

House made gnocchi, roasted truffle and king mushroom creamy sauce, parmesan cheese

CARBONARA FETTUCCINI 23

Fettuccini, creamy sauce made from eggs, pecorino romano cheese, guanciale, black pepper

BOWL OF RUSTIC FRIES WITH AIOLI OR TOMATO SAUCE (GF) 12

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KIDS MEALS & DRINKS (UNDER 10YRS)

kids scrambled eggs & bacon on white sourdough (gfo) 12
kids local avocado on white sourdough (gfo) 9
kids waffle, seasonal fresh berries, vanilla ice cream, maple syrup 11
kids chicken breast nuggets and chips with tomato sauce (gf) 11
kids milk - caramel, chocolate, strawberry, vanilla 4
babycino 2.5

SIDES

smoked bacon (gf) + 6.5 / ham off the bone + 5.5 / sous vide chicken breast + 6 / feta + 3.5
smoked salmon + 6.5 / local avocado + 5 / halloumi + 6 / truffle mushrooms + 5
grilled roma tomato + 4 / hash brown (gf) + 2.5 / sautéed spinach + 4 / poached eggs + 2.5
fried egg + 2.5 / scrambled eggs + 5.8 / gluten free toast (gf) + 2.5 / slice sourdough + 1.5

HOT DRINKS

batch brew / pour over 5.9
rotating single origin filter roast

espresso 4
blend of the week or rotating single origin

doppio / short macchiato 4.5
blend of the week or rotating single origin

piccolo / long macchiato 4.7

magic 5.5

cappuccino / flat white / latte 5.2

long black 5.2
blend of the week or rotating single origin

hot chocolate / white hot chocolate / affogato / mocha / chai (gf) 5.8

dirty chai / mocha (gf) 6

ceremonial matcha latte 6.5

extras
decaf + 1 / extra shot + 0.7
Bonsoy, oat, almond, lactose free, macadamia + 1
mug + 1

syrups 0.7
vanilla, caramel, hazelnut

tea loose leaf (pot for 1) 5.5
english breakfast, chai, chamomile, earl grey, sencha green, jasmine green, lemongrass & ginger

COLD DRINKS

cold brew / cold drip 5.9
rotating single origin

iced latte / iced long black / iced chocolate / iced mocha / iced chai (gf) 6.8
tall glass over ice

ceremonial iced matcha 8
tall glass over ice

ceremonial iced dirty matcha 8.5
one shot of coffee - tall glass over ice

ceremonial iced strawberry matcha 9
tall glass over ice

iced coffee / iced chocolate / iced mocha 8.7
with cream & ice cream

milkshake 9
caramel, chocolate, coffee, hazelnut, mocha, strawberry, vanilla, chai

thickshake 9.8
caramel, chocolate, coffee, hazelnut, mocha, strawberry, vanilla, chai

frappe (gf) 8.8
caramel, chocolate, coffee, hazelnut, mocha, strawberry, vanilla, chai

mont blanc coffee 8.5
cold brew, dash of orange juice, cold foam, orange zest

iced teas & soda 5.9
lemon zest, tropical kiss, sneaky peach, mango magic

fresh juice 8.7
apple or orange or watermelon & mint

get up & go 9.7
apple, beetroot, carrot, celery, ginger

sunshine smoothie 9.7
pineapple, mango, mint, coconut milk

paradise smoothie 9.7
apple juice, mango, raspberries, mint

honey bee smoothie 9.7
banana, chai, honey, milk of your choice

italian sparkling water
250ml / 4.7 500ml / 7

coke / coke no sugar 5.2

bundaberg ginger beer / lemonade 5.5

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COFFEE ROASTERS