

## all day breakfast

the envy of all breakfasts – 2 eggs (poached, scrambled or fried),  
bacon, herb mushroom, chipolata sausages, cumin roasted tomato w/ toast 20

eggs on toast - 2 eggs (poached, scrambled or fried) with woodfired toast 11

smashed avocado and fetta – with woodfired toast 11

mushrooms on toast – button, field and enoki with eschallots and chives 12.5

bacon and egg roll – tomato relish, lemon thyme aioli and rocket 13.5

blat – on turkish with lime mayo 16 add egg 3

eggs benedict - 2 poached eggs w/ spinach and hollandaise on sourdough 17  
add bacon 19 / add smoked salmon 19

zucchini and fetta fritters – with 1 poached egg, hollandaise, rocket, relish 19

spanish omelette – chorizo, goats curd, capsicum, coriander, tomato w toast 19

pancakes - blueberries, lemon curd, natural yoghurt and maple 18.5 (kids size 11)

breakfast bowl – poached pear + raspberry, natural yoghurt, nutty granola 16

rice porridge - almond milk, poached pear, cinnamon and brown sugar 14.5

kiddies breakie – 1 scrambled egg, chipolata sausages and toast 9

**toast** with housemade jam, marmalade, vegemite or peanut butter 6

woodfired / soy linseed sourdough / wholemeal sourdough / turkish / gluten free

ham + cheese croissant 9

fig and raisin sourdough – 7 (add ricotta and honey 2)

banana bread w/ ricotta and honey 7

savoury muffin w/ pumpkin, spinach and fetta 6

### sides for eggs or toast: 4.5 each

bacon / baked beans/ button mushrooms / sautéed spinach / chipolatas / chorizo  
roasted tomatoes / hash browns / haloumi / avocado / avo hummus  
smashed avocado and fetta / smoked salmon - 6 each  
hollandaise sauce / tomato relish - 2.5 each / one egg – 3

## lunch

angus beef burger – tomato, iceberg, cheddar, dill pickles, mustard mayo and  
relish 17  
add bacon 2.5 / add french fries 4

piri piri chicken burger – tomato, iceberg, piri piri chilli sauce and mayo 17  
add bacon 2.5 / add french fries 4

pulled pork wrap - with carrot and corn slaw and chipotle bbq sauce 17  
add french fries 4

house made tart – pumpkin, goat cheese, spinach, caramelised onion w/ salad 19

soup – daily flavour with toast 14.5

roast beetroot salad – pear, fetta, crushed pistachios and cherry tomatoes 18  
add grilled chicken 5

prawn linguini – cherry tomato, grilled zucchini, capers, garlic, chilli and rocket 23

salmon fillet – grilled with roast cauliflower, spinach, quinoa, chickpea, pistachios  
and currants salad and minted yoghurt 23

### sandwiches on turkish (toasted) –

roast chicken breast – avo hummus, charred corn, rocket, red onion, mayo 14

leg ham - gruyere cheese, bechamel sauce, seeded mustard, pickle 14

tuna – lime mayo, boiled egg, red onion, tomato and rocket 14

grilled zucchini and eggplant – tomato, basil pesto, cheddar and spinach 14

kids ham and cheese toastie 8.5

### sides

french fries sml 4 lge 8  
garden salad sml 6 lge 11  
garlic bread 6

*Bookings available. BYO wine only – corkage 2.5 p/person  
Credit + debit transactions incur a surcharge of up to 1.5%  
10% surcharge applies to public holidays*



## cold drinks

### freshly squeezed COLD PRESSED juices 8.5

- refresher - apple, lemon, lime, ginger
- detox - apple, pine, beetroot, lemon
- beta c - carrot, orange, ginger
- green - spinach, apple, celery, cucumber, lemon, parsley
- watermelon infusion - watermelon, lemon, mint

or make your own combo:

apple, orange, pine, watermelon, lemon, beetroot, carrot, celery, ginger, mint

### smoothies 9

banana + cinnamon / strawberry / mango

### frappes 9

lychee, pine + coconut / orange, mango + ginger / watermelon  
coffee / chai / mocha / chocolate

### iced 8.5 (served with cream + ice-cream)

iced coffee / iced chocolate / iced chai / iced mocha

### old school milkshakes 8 / kiddies size 6

chocolate / caramel / vanilla / strawberry / coconut

sparkling mineral water glass 4 / bottle (750ml) 8

sparkling sodas: cranberry / lemon lime bitters / ginger beer 5

coke / diet coke / coke zero / lemonade 4

apple juice / orange juice 4

## wine

glass (150ml) 10 / caraf (375ml) 21 / bottle (750ml) 36

brut - trentham estate, barossa valley, sa

pinot grigio - la zona, king valley, vic

sauvignon blanc- kimi, marlborough, nz

rose - barossa valley, sa

shiraz - trentham estate, barossa valley, sa

## beer and cider

stone and wood pacific ale / hillbilly apple cider 9

peroni / corona / cascade premium light 8

## hot drinks

**coffee** roasted by toby's estate sml – 4 / lge – 4.5

hot chocolate, hot white chocolate, mocha, affogato, chai latte sml - 4 / lge – 4.5

### pot of masala chai tea 5.5

**loose leaf pot of tea** by tea craft 4.5

black: english breakfast / earl grey blueflower

green / herbal: green tea / lemongrass + ginger / peppermint + lavender

### lemon and ginger soother 5

pot of hot water, fresh lemon juice, freshly grated ginger and honey

### sweets 8.5

all our sweet treats are baked daily on the premises

basque burnt cheesecake

greek coconut cake

carrot and walnut cake

apple and date cake

flourless chocolate hazelnut cake (gf)

middle eastern orange cake (gf, df)

persian love cake (gf)

cream, icecream or yoghurt add 1.0

chocolate brownie 7

vegan brownie 6

friand 4.5

giant choc chip cookie 5

almond horseshoe biscuit (df) 4

melting moment 4

nougat (gf) 4

berry and ricotta muffin 5.5

scones - with jam and cream 1 scone – 5 2 scone - 9

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