

breakfast - all day

the envy – 2 eggs (poached, scrambled or fried), bacon, mushroom, pork chipolata sausages, cumin roasted tomato w/ woodfired toast 23

eggs on toast - 2 eggs (poached, scrambled or fried) w/ woodfired toast 12.5

smashed avo + feta -w/ woodfired toast 13.5

mixed mushrooms on toast – button, field and enoki w/ eschallots, chives + poached egg 18.5

eggs benedict - 2 poached eggs w/ spinach + hollandaise on sourdough 19
add bacon 21.5 / add smoked salmon 21.5

zucchini fetta fritters – 1 poached egg, hollandaise sauce, rocket with tomato relish 20.5

spanish omelette – chorizo, goats curd, onion, capsicum, coriander, tomato w/ toast 22

chilli scrambled eggs – tomato, onion, chilli oil with sauteed spinach w/ toast 19.5

bacon and egg roll – tomato relish, lemon thyme aioli and rocket 14

veggie roll – egg, haloumi, avocado, tomato relish, and rocket 16

blat – on turkish w/ herb mayo 17 add egg 3

pancakes – blueberries, lemon curd, natural yoghurt and maple 22.5 (kids size 14)

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

rice porridge - almond milk, poached pear, cinnamon and brown sugar 15

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



sides for breakfast

bacon / mushrooms / sautéed spinach / pork chipolatas / haloumi / roasted tomatoes / hash browns / avocado / baked beans - 5 each

smashed avocado + fetta / rodriguez chorizo / smoked salmon - 6 each

hollandaise sauce / tomato relish - 2.5 each
one egg – 3

toast

w/ housemade jam, marmalade, vegemite or peanut butter 6

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

ham + cheese croissant 9

cheese + tomato croissant 9

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

banana bread w/ ricotta and honey 7

savoury muffin w/ pumpkin, spinach + fetta 6

sides for lunch

french fries - sml 4.5 lge 8
garden salad - sml 6 lge 12
garlic bread 6.5

Lunch

beef burger – tomato, iceberg, cheddar, dill pickles, mustard mayo and relish 18.5
add bacon 2.5 / add french fries 4.5

chicken burger – tomato, lettuce, caramelised onion, pesto aioli on turkish 18.5
add bacon 2.5 / add french fries 4.5

pulled pork wrap - with carrot, corn and coriander slaw and chipotle bbq sauce 18
add french fries 4.5

house made tart – pumpkin, goat cheese, spinach, caramelised onion w/ salad 21

soup – daily flavour with toast 15

roast beetroot salad – pear, fetta, crushed pistacios and cherry tomatoes 18.5
add grilled chicken 6 / grilled salmon 6

prawn linguini – cherry tomato, rocket, broccolini, tomato sauce 25

salmon fillet – grilled w/ salad of spinach, roast pumpkin, avocado, cherry tomato, red onion and pistacio w/ tomato relish 23.5

sandwiches on turkish

roast chicken – roast pumpkin, herb mayo and rocket 15

tuna – lime mayo, boiled egg, red onion, tomato and rocket 15

veggie – roast pumpkin, sauteed onion, mushroom, zucchini, fetta and spinach 15

leg ham - gruyere cheese, roast tomato, seeded mustard, pickle 15

kids ham and cheese toastie - 10

cold drinks

freshly squeezed **COLD PRESSED** juices 9

- **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, passionfruit, pineapple, mint
coffee / chai / mocha / chocolate

iced 9 (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

sodas: lemon lime bitters / ginger beer 7

coke / diet coke / coke zero / lemonade 4
bottle apple juice / bottle orange juice 4



wine

glass (150ml) 13 / caraf (375ml) 24 /
bottle (750ml) 38

- 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 9
peroni / james squire pale ale 9
hillbilly apple cider 9
cascade premium light 8



bookings available.

byo wine only – corkage 2.5 p/person

*credit card transactions incur surcharge up to 1.5%
15% surcharge applies to public holidays*

hot drinks

coffee by toby's estate sml 4.2 / lge 4.7

hot chocolate, white hot chocolate, mocha,
affogato, chai latte sml 4.2 / lge 4.7

pot of sticky chai tea 6

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

our sweets are baked daily on premises 8.5

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 1.5

chocolate brownie 7
vegan brownie 6
friand 4.5
giant choc chip cookie 5
almond horseshoe biscuit (df) 5
melting moment 4
berry and ricotta muffin 6
gingerbread man 5

scones - with jam and cream

1 scone – 5
2 scones - 9