

Menu



GRANOLA BOWL

With maple flavoured coconut yoghurt, fresh fruit salad, granola & milk of choice. \$18.00
(V, DF*, KO*)

GLUTEN FREE ALMOND PANCAKE

Served with blueberry compote, fresh whipped cream, flavoured coconut yoghurt and freeze-dried berries. \$22.00
(VE, GF, KETO*, KO*)

FRENCH TOAST

Served with grilled or fresh banana, fresh whipped cream, freeze dried mandarin & maple syrup. \$19.50
(VE, KETO*, KO*)

EGGS BENEDICT

With house potato hash, wilted spinach, grilled tomato, hollandaise sauce, greens & balsamic drizzle. (GF)
With free range bacon \$22.00
With Smoked Salmon \$23.00

CREAMY MUSHROOMS ON TOAST

Cooked in a rich creamy and balsamic sauce served with 2 poached eggs, fresh green salad, toast, parmesan & balsamic drizzle. \$22.00
(VE,GF*,KETO*,V*)

Change for Keto bread - \$1.50

BIG HUCKLEBREAKY

With house hash potato, free range bacon, organic sausage, 2 eggs your way, rich tomatoey baked beans, portobello mushrooms, grilled tomato, pesto, toast, mesclun and green salad in balsamic dressing. \$28.00
(VE, GF*, DF*, KETO*, V*)

SUMMERY CHICKEN SALAD

With free range char grilled chicken, lettuce, cherry tomato, shaved carrot, cucumber, red onion, coriander, roasted cashew nuts, grilled halloumi & lemon sweet chili dressing. \$22.50
(GF,KETO*,VE*)

BLT SALAD

Lettuce, parmesan cheese, cherry tomatoes, cucumber, crispy bacon, onion & avocado aioli dressing. \$18.50
(GF, KETO, V*)

ADDs ON

Free range bacon -	\$5.00	Avocado -	\$3.00
Smoked salmon – 50g -	\$6.00	Mushroom -	\$5.00
Poached egg -	\$2.00	Vegan mozzarella cheese -	\$3.00
Organic gouda cheese -	\$3.00	Coconut yoghurt -	\$2.00

HUCKLE BOWL

With curried brown rice, spiced kumara & black bean, blanched veges, pickled daikon, cabbage, onion, corn, capsicum, tomato, apple relish, coriander, almond dukkha, green and pear salad. (DF, VE, GF, NF*, V*) \$24.00

With free range chicken \$26.00

With smoked salmon \$24.00

With pulled jack fruit

MANGO MUSTARD GLAZED SALMON

Pan seared salmon w/ pumpkin puree, broccoli, fresh fennel, carrot salad, crispy kale & mango mustard glaze. (GF, DF*, KETO*) \$28.00

BURGERS W/ FRIES

With lettuce, sliced tomato, onion, relish, pickles, cheddar. Served with shoe string fries and chipotle aioli. (VE*, V*, NF*, GF, KETO*)

Grilled spiced chicken with sweet chilly aioli \$20.00

Beef burger with cheddar cheese & chipotle aioli \$20.00

Vegan quinoa falafel with coconut yoghurt sauce \$20.00

HAND CUT KUMARA WEDGES

With paprika salt and vegan chipotle aioli. (V, GF) \$11.00

Cold Drinks (Available in our Grab&Go Fridge)

PEANUT BUTTER SMOOTHIE – 250ml \$7.00
Peanut Butter, Cacao, Banana, Maca, Almond Milk & Dates

TROPICAL SMOOTHIE – 250ml \$7.00
Mango, Passionfruit, Orange, Strawberry, Banana & Dates

GOOD GREENS SMOOTHIE – 250ml \$7.00
Kiwi, Spinach, Spirulina, Banana, Coconut Milk, Lemon & Dates

Hot Beverages

Please check our board for hot drinks options!

KEY

* = On request	VE = Vegetarian
DF = Dairy free	V = Vegan
GF = Gluten free	NF = Nut Free
KO = Kids Option (40% off)	