DRINK

Our roasters travel to origin throughout the year to source and select exceptional coffee from quality-driven, sustainable producers and co-operatives. Ask the team which seasonal single origins & blends we are serving today.

ESPRESSO

Short Black 4.2
Long black

Short Mac 4.5
Long Mac
Piccolo
Flat White
Latte
Cappuccino

FILTER

Batch brew 4
Single serve brew 5
Cold filter 5

CHAI / CHOC

Mocha 5
Birdsnake hot choc
Fly High chai latte

ICED

Iced Long black 4.2
Iced Latte 4.5
Iced Chai Latte 5

with Jock's ice cream:
Affogato 8
Iced Coffee 8.5
Iced Mocha 8.5
Iced Chocolate 8.5

ALT MILKS

Happy Happy Soy Boy -
Fly High Almond +1.2
(almond, macadamia, date blend)
Oatly Oat Milk +.50

TEA

Botanical 4.5
English Breakfast
Earl Grey
Hojicha
Liquorice & mint

VIC MARKET JUICE

Orange 5.5
Daily Juice Special

PB & J THICKSHAKE 10

Peanut butter, mixed berry jam, Jock's vanilla icecream, milk, freeze dried berries

VANILLA MALT THICKSHAKE 10

Jock's vanilla icecream, malt, milk

BANANA CHAI SMOOTHIE 12

Banana, Fly High chai, milk, Jock's vanilla ice cream

BREAKFAST SMOOTHIE 12

Blueberries, banana, oats, Oatly oat milk, peacans, golden syrup

FIZZY

Lemonade 6
Sparkling iced tea 6
Pomegranate soda 6
House sparkling water 2
Kombucha, Original 5
Kombucha, Flavoured 5

EAT

With seasonality & flavour at the forefront of our menu design, we use local produce suppliers to achieve an honest food experience. Ask the team if there are any specials today.

SOURDOUGH / GLUTEN FREE TOAST/ FRUIT TOAST 9

with butter & choice of Vegemite, Honey, Peanut Butter or Mixed Berry Jam

EGGS (V) 12

Your choice of Poached, Fried, or Scrambled eggs on toasted sourdough. Add sides:

Poached egg 3
Hash Brown 4
Half avocado 5
Mushrooms 5
Smoked bacon 5.5
Halloumi 5.5
Ora king salmon gravlax 7.5
Beer-battered chips 8

HOUSE-MADE GRANOLA (V) (VE) 15

Coconut yoghurt, acai and cherry popsicle, with freeze dried berries

BREAKFAST BURGER 16

Double sausage, fried egg, cheese, baby spinach, tomato and chilli relish

HONEY WAFFLE (V) 18

Roasted plums and syrup, honeycomb, honey almonds, whipped mascarpone

CHILLI SCRAMBLE EGGS (GFO) (V) 18.5

Habanero chilli, sesame seeds, crispy shallots, spring onion, vietnamese mint & betel leaf salad, coriander oil, served on roti bread

WARM GREENS (GF) (V) (VEO) 18

sauteed greens, miso roasted sweet potato, toasted seeds, white miso dressing, crispy potato skin, poached egg
+ roast chicken 4
+ popcorn tofu 3

ROAST CHICKEN SANDWICH 17

Free range organic roast chicken, bacon, lettuce, tomato, roast garlic mayonnaise on ciabatta

BURGER 18

Organic beef, pickles, cheese, lettuce, house ketchup, BBQ mayo
+ Smoked bacon 2

CHARRED BROCCOLINI (V) (GFO) 18

Ricotta, toasted almonds, lemon oil, black sesame, poached eggs, seeded sourdough

EGGS AND WAFFLE BENEDICT 18

Smoked ham hock and cheddar waffle, poached eggs, chipotle hollandaise

ZUCCHINI PAKORA (V) 19

Fried Indian fritter, mango chutney, coriander and mint salad, yoghurt, poached egg

Please see the front cabinet for freshly baked cakes, pastries, slices and cookies.

DIETARY INFORMATION

V Vegetarian
VE Vegan
VEO Vegan option available
GF Gluten Free
GFO Gluten Free Option available

Please No menu changes or split bills at peak times and over the weekend.

There is a surcharge of 10% on weekends and 15% on public holidays.

Kitchen closes 3.30pm M-F / 4pm S-S / 3pm Public Holidays

RECYCLED