

For beer, wine & cocktails, see our full menu inside.

Please note that a 10% surcharge applies on weekends and a 15% surcharge applies on public holidays. Thank you for understanding.

V (Vegetarian) **VE** (Vegan) **VO** (Vegetarian option available) **VEO** (Vegan option available) **GF** (Gluten Free) GFO (Gluten Free Available)

Food

TOAST (V, GFO) Cultured butter, house preserves, toast (sourdough, soy & linseed sourdough or rye)

EGGS YOUR WAY (V, GFO) 17 Alderley Creek free range eggs (poached, scrambled or fried), sourdough toast

AUTUMN ROOMS GRANOLA (V, GF, VEO) 21 House made lemon myrtle granola, poached pears, kiwi berries, greek yoghurt, honey

FRIED CUSTARD BREAD (V) 23 Deep fried bread & butter pudding, spiced sugar, cultured butter, maple syrup add black forest bacon +\$6.5 add vanilla ice cream +\$4

BAKLAVA CRUMPETS (V) Honey-rosewater syrup, almond praline cream, toasted pistachios, filo pastry

NDUJA CHILLI SCRAMBLE (V, GFO) 26 Folded eggs, fresh shallots, soft herb salad, toasted focaccia, green oil add hash +\$6.5

23

26

23

30

23

MEDITERRANEAN BREAKFAST (V, GFO) Baba ghanoush, olive pangratatto,, poached eggs, haloumi, herb salad, pomegranate, pickled onion toasted roti

AUTUMN ROOMS HASH (VO) Crispy bacon pieces, house hash, charred onion, whipped chilli mascarpone, fried shallots, fried eggs, roquette

BREKKIE ROLL (GFO) Chorizo patty, fried eggs, Swiss cheese, chipotle mayonnaise, roquette add hash stack +\$5

EGGS BENEDICT (VO, GFO) Spicy glazed thick cut bacon, fried shallots, sesame, sriracha hollandaise, poached eggs, toasted brioche add hash +\$6.5

BALSAMIC BRAISED 25 LENTIL SALAD (V, GFO, VEO) Roasted pumpkin, Meredith goats feta, spinach, toasted almonds, pepitas, cherry tomatoes add poached egg +\$4

SALMON SOBA NOODLES Broth, salmon, wakame, sesame, broccolini, water chestnuts, crispy wonton wrapper, togarashi

MEATBALL SUB 22 Pork and beef meatballs, Napoli sauce, garlic butter, fresh mozzarella, basil pesto, fresh toasted roll add shoestring fries +\$4

WAGYU CHEESEBURGER (GFO) Burger sauce, milk bun, lettuce, tomato, onion, American cheddar, pickles add shoestring fries +\$4

### Extras

House hash   Black Forest bacon	6.8
Herb roasted field mushrooms   Halloumi Avocado   Roast tomatoes   Meredith goats feta	<b>5.</b> 8
Alderley Creek free range egg   Brown rice & feta arancini	4
Parmesan & rosemary shoestring fries	10

### Cold drinks

ICED CHAI 10.5 Gingerbread chai, soy milk, agave

9.5 ICED MATCHA Ceremonial Japanese Shizuoka matcha, vanilla bean, coconut blossom, agave, coconut milk

SINGLE ORIGIN COLD BREW Single O filer coffee on ice

CRYING BUDDHA ICED TEA 11.5 Buddha Tears green tea, sparkling yuzu soda

GOOD HAPPY KOMBUCHA 8.5 Lemon Myrtle Pepperberry | Berry Schisandra | Ginger Turmeric | Cacao Vanilla

# Tea by the Tea Collective

ENGLISH BREAKFAST 6.5 Blend of organic Assam, Ceylon and Kenyan black teas. Full bodied, robust and rich with high tannin levels

EARL GREY 'BLUE FLOWER' 6.5 Earl Grey on an organic Sri Lankan black tea base with orange peel, lemon peel and blue cornflower

MON COEUR Fruity and floral black tea infused with apricot, vanilla, lemon peel, orange peel, safflowers and marigolds

LYCHEE WHITE 7.5 Pai Mu Dan (white peony tea) base with natural lychee and passionfruit. Releases a strong, sweet, fruity fragrance with a delicate flavour

**BUDDHA TEARS** Hand crafted into tiny pearls, a delicate green tea scented with fresh jasmine blossoms

**BLUEBERRY SENCHA** 7.5 Organic sencha green tea base mixed with freeze dried blueberries and blue cornflowers. High in antioxidants, this tea is as healthy as it is delicious

MOONTIME 7.5 Herbal tisane for digestion and lowering inflammation. Peppermint, spearmint, rose, hibiscus, red clover, don quai, black cohosh, liquorice root, ashwaganda, St John's wort, lemon verbena and lavender

GINGER ZING 7.5 Refreshing, calming and gently stimulating. This cleansing blend is designed to assist with nausea, bloating and belly upsets

GINGERBREAD CHAI 7.5 Spicy and warm full bodied black tea based chai with cinnamon, ginger root, fennel, cloves, star anise, coriander seeds, bay leaves, cardamom, and pepper

CHOCOLATE COCONUT CHAI 7.5 Sweet, nutty and spicy. This black tea based chai gets its chocolatey flavour from natural coconut husks and is mixed with toasted coconut pieces and spices

MATCHA LATTE (ICED +\$1.5) Ceremonial Japanese Shizuoka matcha blended with vanilla bean, coconut blossom and agave. Made on coconut milk.

## From the Cabinet

Choose from a selection of toasted sandwiches, fresh baked croissants, portugese tarts, daily muffins, vegan slices and more.

Ask our staff for today's selection.

# Coffee By Single O

FLAT WHITE, CAPPUCINO, LATTE, PICCOLO, HOT CHOCOLATE, MOCHA ICED LATTE ON TAP 7.5 Cold brew, agave, oat milk Bottomless for +\$3

large +\$1 alternative milk +\$1 decaf +\$0.5

For Single Origin Offerings and filter coffees, see our full menu inside.

# Cold Pressed Juice

ORANGE   CLOUDY APPLE	8
DAILY GREENS Celery, green apple, spinach, lemon, ginger	9
SUBLIME PINE Pineapple, pear, apple, lemon, mint	9
LOVE BEETS Carrot, beetroot, green apple, lime, ginger	9

## Smoothies & Milkshakes

CACAO SUPER SMOOTHIE (VE) 13 Cacao powder, cacao nibs, banana, almond butter, agave, almond milk add protein +\$3 GREEN DREAM SMOOTHIE (VE) 13 Mango, pineapple, apple, spinach, agave, coconut milk add protein +\$3 **MILKSHAKES** 11 Chocolate, Strawberry, Caramel, Vanilla or Milo make it thick +\$2 add espresso +\$2

# For the Little People

KIDS CRUMPETS  Toasted crumpet, butter, house made jam	12
KIDS BACON & EGG ROLL Fried egg, bacon rasher, BBQ sauce	13
KIDS CHEESEBURGER Wagyu beef patty, American cheddar, tomato sauce, chips	13

#### *Toasties*

REUBEN TOASTIE Pastrami, Swiss cheese, Russian dressing, sauerkraut, pickles	20
CROQUE MONSIEUR TOASTIE  Leg ham, Swiss cheese, Dijon mustard, bechamel sau  add fried egg +\$4	<b>20</b> .ce
PUMPKIN TOASTIE (VE) Roast pumpkin, spinach, sun-dried tomatoes, green goddess dressing	19
Served with salted crisps.	

Toastie pricing is for takeaway only. See menus inside for dine-in pricing.