## DRINKS

## UNTIL 3PM

Black Coffee White Coffee Hot Chocolate Hakanoa Chai	from from from from	5.4 5.2
Forage & Bloom Loose Leaf Tea Revive - gunpowder green & lemon verbena Salvation- peppermint, kawakawa, nettle & dandelion root Repose - chamomile, lemon balm & rooibos K L G - kawakawa, lemongrass & ginger E B T - black tea E G T - black tea infused with bergamot		5.0
Cold Press Juices Orange Apple Carrot, Turmeric, Orange & Ginger Beetroot, Carrot, Orange & Apple		6.0
Karma Sodas Gingerella Lemmy Lemonade Cola Sugar Free Cola		6.0
Batchwell Kombucha Pineapple & Ginger Earl Grey		7.5
Bar Menu Beer by Urbanaut Miami Brut Lager 25oml 5.3% Kingsland Pilsner 33oml 4.5% Brixton Pale Ale 33oml 4.5% Newtown Hazy Pale Ale 33oml 4.8% Juno Hazy Pale Ale 33oml 2.5%		11.0 11.0 11.0 11.0 10.0
Wines Bandini Prosecco Satellite Sauvignon Blanc Deliverance Chardonnay Paloma Tempranillo		12.0 11.0 12.0 10.0
Atomic Hard coffee Coffee, gin, yuzu & blood orange 330ml 4,4%		10.0



## KITCHEN

UNTIL 1.30PM

Smashed avocado

6

Toast & Spreads			9.0
Dusty Apron sourdough peanut butter, honey or v Lucy's Gluten Free +\$3		aade jam or marmelade, crur	ıchy
<b>2 Free-range eggs</b> Poached, scrambled or fr	ed on Dusty Apron s	ourdough	12.5
<b>Granola</b> Puffed rice toasted with with coconut yoghurt & s		ds, pumpkin seeds, spices & ł ts (NW, ND, V)	<b>14.5</b> noney
French Toast Honey & cinnamon Frencoconut crumble and van		nalised apple, blueberry com	<b>19.5</b> pote,
Chilli Eggs Scrambled eggs with chi (V, NWO & NDO)	lli & chives on sourd	lough toast, topped with parr	<b>16.5</b> mesan
Turkish Eggs Poached eggs, garlic yo served with homemade fl Add bacon +\$7 or chorizo	at bread (V, NWO)	epper spicy butter, pickled c	20.5
Smashed Avocado Smashed avocado with le (VG, NWO) Add poached egg +\$4	emon & parsley, sesa	me seeds, pistachio, pickled r	19.5 radish
Bruschetta Sourdough toast topped and parmesan (V) Add poached egg +\$4	with whipped ricot	ta, roast mushrooms, basil p	20.0 pesto,
Extras			
Smoked salmon Free-range bacon Chorizo Sautéed greens Potato hash	7.5 7 6.5 6	Mushrooms Roast tomato Feta Free range egg Fries	6 5.5 5 4 8.5

We can inform you of the ingredients of all of our food, but we can't guarantee that there is no cross contamination. Please let us know if you have any allergies and we will do our best to meet your needs. NW - No Wheat Added / V - Vegetarian VG - Vegan / ND - No Dairy Added / O - Option

Miso Pumpkin & Soba Noodle Salad Pumpkin, soba noodles, snow peas, sprouts, pickled ginger, spring onion, soy dressing	18.0
Fattoush Salad  Cos, tomato, cucumber, radish, spring onion, parsley, coriander, croutons, promegranite vinaigrette	18.0
Huevos Rancheros Fried corn tortillas topped with sunny-side up fried egg, refried chilli beans, tomato & Mexican salsa verde (V, NWO) Add chorizo +\$6.5	18.5
Chicken Schnitzel Crispy crumbed chicken breast, lemon caper butter, slaw & potato hash	21.0
Beef Burger and Fries  Double beef patty, American cheese, tomato relish, special sauce and pickles on a lightly toasted brioche bun, with fries	20.0

Sandwiches - Available from cabinet until sold out	
Cuban Roast pork, ham, pickles, yellow mustard & swiss cheese	12.0
Green Chicken	
Chicken, celery, red onion, capers, dill, aioli, cos lettuce & sprouts, served on multigrain	12.5
Beetroot & Walnut	10.0
Roast beetroot, whipped feta, red onion, rocket, walnut & olives	
Breakfast Sandwich Grilled bacon, fried egg, pickles, cheese, special sauce on burger bun	11.0
BLT Crispy bacon, tomato, rocket & aioli	11.0
crispy sucon, contact, rocket a alon	

Sorry friends, no alterations on weekends & Public Holidays 10% Surcharge apply's on Public Holidays