



Taro Panna Cotta Granola, berries, yuzu gel & black sesame seed brittle	19	Parmesan Crusted Chicken Schnitzel Italian slaw, pear, lemon & parsley toum	29
Smashed Avocado Merideth goats feta, mint, parsley, Murray River pink salt & lemon on grain toast [V] [add poached egg + 4] [GFO +1.50]	23	Braised Lamb Pita Cucumber salsa, sauce picante, labneh, coriander & lemon	22
Baked Eggs Spicy peperonata, dukkah, Meredith goats feta & grain toast [V] [add chorizo +6] [GFO +1.50]	24	Roasted Dutch Carrot Salad Wild rice, silverbeet, cacao toasted pepita seeds, finger lime dressing & pomegranate [VEGAN] [GF] [+ grilled chicken \$6]	23
Zucchini, Corn & Haloumi Fritters Poached egg, avocado, crispy sweet potato, spinach & tomato relish [V] [GFO] [add bacon +6]	25	Eggs & Relish Poached, scrambled or fried eggs on buttered sourdough or grain toast [V] [GFO +1.5]	15
Smoked Salmon Goodness Plate Focaccia, boiled egg, pickles, beetroot relish & parsley toum [GFO]	26	Fruit Toast With your choice of spreads [V]	9.5
Summer Tomatoes Flat bread, curry leaf, soft curds & green chili oil [V]	24	Toast w/ Spreads With your choice of sourdough or grain toast [V] [GFO +1.5]	8.5
Caesar Bruschetta On Focaccia Grilled chicken, cos lettuce, boiled egg, parmesan aioli & bacon crumb	27	<hr/> Sides Chorizo / bacon / smoked salmon / smashed avocado 6ea Avocado / Meredith goats feta / grilled haloumi 5.5ea Poached egg / roasted cherry tomatoes / spinach / tomato relish 4ea	

[GF] Gluten Free, [GFO] Gluten Free Option, [V] Vegetarian, [VEGAN].

Every care is taken to meet dietary/allergen requirements, however our kitchen does contain traces of allergens. Please notify a staff member of any allergies. Please note we apply a 10% service charge on weekends & 20% surcharge on public holidays. Sorry no substitutions or split bills. 1% Credit & debit surcharge will apply.



Coffee

Espresso / Short macchiato	4.5
Long black / Long macchiato	5
White	5
Batch brew	5
Cold drip	5
'New Orleans Cold Brew'	8
Cold brew coffee w/ chicory root, cinnamon, cardamon, vanilla, topped w/ milk	
Ratio Cocoa Roasters hot chocolate	5
Tea & Spice wet leaf chai latte [pot]	6
Tea & Spice powdered chai latte	5
Strong	+ 0.5
Bonsoy / Oat milk / Almond milk	+0.5

Made to order

Freshly squeezed orange juice	8
Iced coffee [w/ ice cream]	8.5
Iced mocha [w/ ice cream]	8.5
Iced chocolate [w/ ice cream]	8.5
Salted caramel milkshake	10
Cookies & cream milkshake	10

Bottled

Coca-Cola	5
Coca-Cola No Sugar	5
Liberty Kombucha Kakadu Plum & Ginger	5
Liberty Kombucha Blood Orange	5
Hepburn Mineral Springs	
Organic Lemonade	5.5
Organic Ginger Beer	5.5
Sparkling Pink Grapefruit	5.5
Sparkling Apple	5.5
Still water 500ml	4.5
Mineral water 300ml	5

Chilled Seasonal Drinks

Strawberry Iced Tea	8
Strawberry puree & English breakfast tea topped w/ sparkling water	
Coffee Lemonade	8
Iced batch brew w/ lemon juice sugar syrup	
Iced Matcha Latte	7.9
Topped w/ your choice of milk	
Iced Taro Latte	7.9
Topped w/ your choice of milk	
Greek Frappe	7.5
Whisked house-made instant coffee served over ice	
Freddo Cappuccino	6
Espresso & frothed milk served over ice	
Freddo Espresso	4.6
Chilled espresso served over ice	
Iced Chai Latte	6
Iced Batch Brew	6

Tea by Tea Drop

English Breakfast	5
Supreme Earl Grey	5
Oriental Jasmine Green	6
Spring Green	6
Chamomile	6
Peppermint	6
Lemongrass & Ginger	6

Corporate catering? Ask our team