

ALL DAY BRUNCH

TOAST // 11 (VGO, GFO, NFO)

SPROUT BAKERY SOURDOUGH OR LOCALLY MADE GLUTEN-FREE BREAD W/ BUTTER

CHOOSE: B 1/3 HONEY, JAM, MARMALADE OR NUT BUTTER

+ ADDITIONAL CONDIMENTS // .60

PORRIDGE // 19 (VG, GF, NF)

BLACK STICKY RICE, ADZUKI BEAN, TOASTED COCONUT, BANANA PRALINE + BERRIES

HOTCAKE // 28 (NF)

YEASTED VANILLA HOTCAKE, ROSE ANGLAISE, POACHED CHERRY + RHUBARB, CHOCOLATE CREMEUX + BACON // 6.5

AVO ON SOURDOUGH // 20 (VG, GFO, NF)

TOMATO, EGGPLANT PUREE, RADISH + BALSAMIC CARAMEL

+ AN EGG OR HALOUMI // 4 - 5

+ BACON OR SAUSAGE // 6.5 - 7

SPANAKOPITA SCRAMBLE // 26 (GFO, NF)

RICOTTA, CHEDDAR, FETTA, PECORINO, SPINACH, CAVOLO NERO, HOT SAUCE W/ SOURDOUGH

+ AVOCADO OR HALOUMI // 5

+ BACON OR SAUSAGE // 6.5 - 7

OMELETTE // 26 (GFO, NF)

ROASTED SPICED POTATO, CURRY LEAVES, TOMATO RELISH, W/ SOURDOUGH

+ AVOCADO OR HALOUMI // 5

+ BACON OR SAUSAGE // 6.5 - 7

SHAKSHUKA // 28 (GFO, DFO, NF)

BLACK BEAN SHAKSHUKA, CHICKPEAS, SALSA VERDE, LABNEH, POACHED EGGS W/ SOURDOUGH

+ MUSHROOM OR FALAFEL // 5 - 6

+ BACON OR SAUSAGE // 6.5 - 7

EGGS ON SOURDOUGH // 18 (GFO, DFO, NF)

TWO FREE RANGE EGGS W/ SOURDOUGH

CHOOSE: FRIED, POACHED OR SCRAMBLED

CHILLI JAM + KRAUT

+ ADD ANY SIDES //

ADD-ONS *only available in addition to a meal*

GLUTEN FREE BREAD // 2.5

EXTRA SOURDOUGH OR KRAUT // 2.5

CHILLI JAM, MUHAMMARA, HOT SAUCE // 2

BEETROOT OR TOMATO RELISH // 3

FREE-RANGE EGG // 4

AVOCADO OR LOCALLY MADE HALOUMI // 5

ROASTED FIELD MUSHROOMS // 5

SWEET POTATO FALAFEL (3) // 6

FREE-RANGE BACON // 6.5

PORK + FENNEL SAUSAGE // 7

TTEOK // 27 (NFO)

KOREAN RICE CAKE, PESTO CREAM, ROASTED BROCCOLI, ALMOND PANRATTATO, FETA + AN EGG OR MUSHROOM // 4 - 5

LAKSA RAMEN // 29 (VGO)

BLACK FUNGUS, SOY MARINATED EGG, RICE VERMICELLI, TOFU, SHALLOT, CHILLI OIL

FRITTATA // 21 (GF, NFO)

BROCCOLI, FETA, SWEET POTATO W/ LEAFY GREENS, TOASTED SEEDS +

APPLE CIDER VINEGAR DRESSING

+ BACON OR SAUSAGE // 6.5 - 7

FALAFEL // 22 (VG, GFO)

SWEET POTATO + CHICKPEA, KALE, QUINOA, + CURRANT TABOULEH, KRAUT, MUHAMMARA, HOUSE FLATBREAD W/ ZA'ATAR

FELIX BOWL // 21 (VG, GF, NFO)

BED OF GREENS TOPPED WITH FRESH +

ROASTED SEASONAL VEGGIES,

NUT + SEED BREAD + VEGAN DRESSING

(CHECK SPECIALS BOARD)

+ HALOUMI OR AVO // 5

+ FALAFEL // 6

SOUP OF THE DAY // 18 (VG, GFO, NFO)

(CHECK SPECIALS BOARD)

GF/GFO

GLUTEN FREE / GLUTEN FREE OPTION

DF/DFO

DAIRY FREE / DAIRY FREE OPTION

VG/VGO

VEGAN / VEGAN OPTION

NF/NFO

NUT FREE / NUT FREE OPTION

PLEASE ORDER AT THE COUNTER

~ We are happy to accommodate dietary requests, however we cannot substitute items.

~ 15% surcharge on public holidays

HOT DRINKS

COFFEE BY TOBY'S ESTATE

CUP OR MUG SIZE // 5.5 - 6.5
(BLACK COFFEES ON ROTATING SINGLE ORIGIN)

- + FULL CREAM MILK
- + SOY/ALMOND/OAT/MACADAMIA MILK // .70
- + DECAF // .50
- + COCONUT SYRUP OR HONEY // .60

SINGLE ORIGIN BATCH BREW // 6

REAL HOT CHOCOLATE / MOCHA // 6 - 6.5

CHAI // 6.5
HONEY INFUSED, SERVED WITH STEAMED MILK
+ ESPRESSO // .50

TURMERIC LATTE // 6.5
VANILLA, HONEY, GINGER + CINNAMON
+ ESPRESSO // .50

ORGANIC TEA // 5
EARL GREY // ENGLISH BREAKFAST //
GREEN // PEPPERMINT

HOT GINGER, LEMON + HONEY // 8

COLD DRINKS

GREEN SMOOTHIE // 9.7 (V)
MANGO, PINEAPPLE, COCONUT WATER,
CUCUMBER + KALE

BERRIES + CREAM FRAPPE // 9.7 (V)
STRAWBERRY + RASPBERRY, HOUSE CASHEW MILK
TOPPED WITH COCONUT WHIP

VANILLA BANANA SHAKE // 9.7 (V)
VANILLA, BANANA, HOUSE CASHEW MILK
+ RAW CACAO // 1
+ ESPRESSO // 1

BLUEBERRY + LEMON FRAPPE // 9.7 (V)
BLUEBERRY, LEMON, HOUSE CASHEW MILK
TOPPED WITH COCONUT WHIP

ICED TURMERIC LATTE // 6.7
HONEY, VANILLA & MACADAMIA MILK

SEASONAL PROBIOTIC KEFIR // 8

HOUSE BREWED GINGER SODA // 8

HOUSE ICED TEA // 6.5

COLD-PRESSED ORANGE JUICE // 8

COLD BREW (BLACK) // 6
ROTATING SINGLE ORIGIN

ICED LATTE // 6.5
+ COCONUT SYRUP // .60

ICED CHOCOLATE / ICED MOCHA // 6 - 7

SPARKLING WATER JUG // 4

COCKTAILS

FELIX MIMOSA // 18

INK GIN + TONIC WITH CUCUMBER // 15

MACADAMIA + WATTLESEED + LIME // 12

GIN SPIKED KEFIR // 16

WINE

SPARKLING // 16
WHITE // 18
AMBER // 18
ROSE // 18
RED // 18

ASK ABOUT THIS WEEK'S SELECTION

BEER + CIDER

TWO BAYS GLUTEN FREE LAGER // 10
AUSTRALIAN LAGER // 10
LAND + SEA PALE ALE // 10
BROUHAHA SOUR // 10
WILLIE SMITH ORGANIC APPLE CIDER // 10