

Beverages

Coffee	Large \$5
Flat white Latte Long Black Cappucino Macchiato Long Macchiato Hot Chocolate Mocha Chai Latte Espresso Baby Chino Piccolo	Small \$4.5
Extras:	Each \$0.5
Extra Coffee Shot	
Decaf	
Almond Milk	
Oat Milk	
Soy Milk	
Lactose Free Milk	
Caramel Syrup	
Vanilla Syrup	
Hazelnut Syrup	
Tea	\$5
English Breakfast Tea Green Tea Peppermint Tea Earl Grey Chamomile Tea	
Juice	\$5
Orange Apple Pineapple	
Raw, Natural, Cold Pressed Juice	\$8
Orange Probio Mango Lemon Honey Ginger Immunity Berry Anti-Ox	



Breakfast - Lunch

Everyday (7:00 - 11:00)

Whilst we do our best to deliver every request possible, we cannot rule out cross contamination of nuts, sesame, eggs, gluten and dairy as we do not operate an allergen free kitchen. Please note that 10% surcharge applies on Sunday and 15% surcharge applies on Public holidays

Breakfast and Lunch

Eggs Your Way Choices of Omelet (with Ham, Cheese, Spinach, Tomato) Poached Eggs Scrambled Eggs Fried Eggs, with Organic Sourdough Only for breakfast	\$18
Big Breakfast Organic Sourdough, Pork Cheeks Sausage, Hash Brown, Streaky Bacon, Baked Beans, Mushroom, Sautéed Spinach, Poached Eggs	\$25
Granola with Yoghurt House made Wild Granola, Lemon Myrtle Honey, Seasonal Fruits, Natural Yoghurt, Berri Compote, Danish Pastries	\$18
Toast Organic Artisan Bread by Local Australian Bakery “The Bread & Butter Project” <ul style="list-style-type: none">Sourdough BatardWholemeal Sourdough BatardFigs & Raisin BreadWhite Bread Served with choices of Butter, Jam, Nutella, Peanut Butter	\$10
Paleo Banana Bread (V, GF) Almon Butter, Almond Meal, Coconut Flour and Pecans. Served with Paysan Bretton Butter This super food is loaded with protein curated on Chef Timothy’s recipes, no preservative and no artificial sugar.	\$12
Smashed Avocado (V, DF) Oraganic Sourdough, Smashed Avocado, Lemon Olive Oil Sautéed Cherry Tomato, Poached Eggs and Sprinkle of Chia Seeds with Caramelised Apple Balsamic	\$23
Eggs Benedict Sourdough English muffin, Ham, Sautéed Spinach, Poached Eggs topped with Yuzu Hollandaise	\$22
Waffle & Duck Royale Belgium Waffle, Smoked Duck Breast, Fig Maple Sauce, Streaky Bacon and Fried Egg on top	\$24

VE - Vegan
V - Vegetarian
GF - Gluten Free
DF - Dairy Free

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Bacon Egg Royale Croissant Roll, Streaky Bacon, Hashbrown, Tomato Relish, Sautéed Spinach Topped with a Fried Egg	\$16
Crème Caramel French Toast (V) Organic White Bread, Panna Cotta, Grilled banana, Salted Caramel Sauce and Orange Ricotta	\$22
Croissant with Single Origin Hot Chocolate (V) Fresh Baked Croissant served with Single Origin “Dark Bassam 69%” Hot Chocolate from the Ivory Coast	\$12
Ham Cheese Croissant Double Smoked Ham and Cheese	\$12
Add Ons Avocado (VE, GF) Hash Browns (VE) Field Mushroom (V, GF) Baked Beans (VE) Two Eggs (Scrambled Fried Poached) Bacon (GF) Smoked Salmon (GF) Fresh Baked Danishes (V) Pork Cheek Sausage	\$5

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