

MENU

TOAST W CONDIMENTS

TURKISH / TURKISH RAISIN / SOURDOUGH / GF (+2) \$8
BUTTER, VEGEMITE, PB, HONEY, JAM

ACAI BOWL (VG) (GF)

ACAI, BANANA, COCO WATER AND TOPPED WITH FRESH FRUIT AND GF MUESLI \$17
ADD PB 2+

DELUXE B + E (GFO) (DFO)

DOUBLE BACON, DOUBLE EGGS, HOUSE MADE CHILLI JAM, CHEESE, ROCKET \$16
ADD HASH BROWN 4+

TRADIE B & E (GFO) (DF)

BACON AND EGG ON A DAMPER ROLL WITH BBQ SAUCE \$12

BENNY CORN FRITTERS

HOUSE MADE CORN FRITTERS SERVED WITH YOUR CHOICE OF BACON OR CHRISTMAS HAM, POACHED EGGS, HOLLANDAISE SAUCE, TOPPED WITH FRESH PEPPER AND DILL \$20

NORTH AVOCADO (GFO)

SOURDOUGH W AVOCADO, HOUSE MADE BEETROOT RELISH AND MARINATED FETA \$17
ADD A POACHED EGG +\$3

AVO GO AT THIS (GFO)

SOURDOUGH W AVOCADO, HOUSE MADE LABNEH AND ZA'ATAR \$16
ADD A POACHED EGG+\$3

SPICED PUMPKIN AND MUSHROOM BRUSCHETTA (VG) (GFO)

SPICED PUMPKIN AND MARINATED MUSHROOMS SERVED ON SOURDOUGH WITH CARAMELISED ONION, BALSAMIC GLAZE AND TOASTED PINE NUTS \$18

VEGAN BREAKKIE BOWL (VG) (GF)

SUMAC ROASTED KALE, SAUTÉED GARLIC MUSHROOMS, STEAMED EDAMAME, SPICED PUMPKIN, AVOCADO, CUCUMBER, RED ONION AND TURMERIC SCRAMBLED TOFU SERVED WITH A WEDGE OF LEMON \$20

BURRITO BOWL (WITH VEGAN OPTION) (GFO)

BROWN RICE AND MEXICAN SPICED CHICKEN OR PUMPKIN SERVED WITH GUACAMOLE, PICO DE GALLO SALSA, ROASTED CAPSICUM AND FRESH GREENS SERVED WITH TORTILLA CHIPS AND TOPPED WITH CHIPOTLE SOUR CREAM OR CHIPOTLE CASHEW CREAM \$22

MEXICAN CHICKEN BURGER

MEXICAN SPICED CHICKEN, AVOCADO, PAN FRIED BACON, CHEESE AND FRESH LETTUCE SERVED WITH JALAPEÑO AIOLI \$19

SIDES

FETA / HALLOUMI / POACHED EGG / FRIED EGG \$3.50
SCRAMBLED EGG / HASH BROWN / BACON 4.50