

## **ALL DAY MENU**

### **CHIA SEED PUDDING \$13.50**

Coconut milk, organic chia seeds, nuts and fresh seasonal fruit

### **GRANOLA \$13.50**

Amazingly crunchy granola, natural greek yogurt and fresh seasonal fruit

### **BIRCHER MUESLI \$13.50**

Dried berries, seeds, Greek yoghurt & seasonal fruit

### **TOAST WITH SPREADS \$5.00**

Sourdough or light rye with selection of:

Peanut butter, house made jam, vegemite, honey, cinnamon, Nutella

### **TOASTIES \$8.50**

Swiss and Cheddar Cheese and your choice of:

House made onion jam

Smoked ham

Mushrooms

Corn and Jalapenos

Tomatoes

### **EGGS YOUR WAY \$11**

Poached, scrambled or fried eggs with sourdough/ Rye

### **THE BREAKFAST BOWL \$19**

Pistachio tabbouleh, crushed avocado, hummus, kale, cherry tomatoes, pickled cabbage and poached egg

### **THE AVOCADO \$16/ Half serving \$10**

Avocado, goat cheese, pomegranate molasses, chilli jam, lime & fresh herbs

**CHILLI BENNY \$17**

Poached eggs, smoked salmon or leg ham, sautéed baby spinach, chilli aioli, chilli garlic crumb on Sourdough

**BUTTERED MIXED MUSHROOMS \$15**

Poached eggs, Sautéed mixed mushrooms, baby spinach, and almond butter on Sourdough

**ULTIMATE B&E SANDWICH \$15**

Fried or scrambled eggs, bacon, house made relish, aioli, smokey BBQ sauce, onion jam, cheddar cheese & rocket

**BUTTERED ARABIAN EGGS \$16**

Poached eggs, Greek yoghurt, onion jam, chilli, lemon juice burnt butter with mint on sourdough

**WOODPECKER EGGS \$13**

Eggs scrambled with bacon, mushrooms, spinach, mozzarella, sourdough

**THE BIG BOY BURGER \$17**

Beef patty, fried egg, bacon, onion jam, beetroot, greens, American mustard, pickles, cheese & tomato

**HOUSE CHEESEBURGER \$12**

Beef patty, Tomato, American mustard, pickles & cheese

**CHICKEN BURGER \$16**

Moroccan chicken breast, slaw, mild chilli aioli, greens & cheese

**SPECIALS**

Check out our specialsboard for daily lunch specials

**KIDS**

Kid's Toast (Nutella, Vegemite or House made jam and seasonal fruit)  
\$5

**EXTRAS**

Extra slice of bread \$2  
Substitute for Gluten free bread \$1  
Poached or fried Egg (each) \$3  
Crushed avocado | Mushrooms | Goats cheese | Bacon \$4  
Smoked Salmon | Poached Chicken \$5

## DRINKS

### COFFEE

REGULAR \$3.50 LARGE \$4.00

Our house blend coffee roasted by *Sample Coffee Roasters*  
Ask about our Single Origin coffee

### VENEZUELA HOT CHOCOLATE

REGULAR \$3.50 LARGE \$4.00

### CHAI LATTE

REGULAR \$3.50 LARGE \$4.00

### COLD DRINKS \$5.50

ICED LATTE

ICED LONG BLACK

ICED CHOCOLATE

ICED CHAI LATTE

### COLD BREW \$5.50

### TEA CRAFT TEAS \$4.50

#### GOOD MORNING

Luxurious breakfast tea  
Origin: China, India & Sri Lanka

#### EARL GREY BLUEFLOWER

Layers of Ceylon orthodox leaves infused with bergamot  
Origin: Albania, Italy, Sri Lanka

#### RED MYSTIC BLACK

Flavoursome black with sweet malt flavour  
Origin: Yunnan, China

#### HEAL

Lemongrass and ginger, with calendula petals  
Origin: Egypt, Nepal

#### DRAGON WELL

Decadent green tea  
Origin: Zhejiang China

#### SILVER JASMINE

Fragrant jasmine  
Origin: Zhejiang, China

#### PEPPERMINT

Organic lush green peppermint  
Origin: Just west of the Nile, Egypt

### MASALA CHAI \$5.00

Traditional chai with Assam and a range of spices  
brewed with milk and honey

SOY, ALMOND MILK AVAILABLE

VANILLA, CARAMEL, HAZELNUT SYRUP

\$0.50