

all day breakfast

five ways breakfast – 2 eggs (poached, scrambled or fried), bacon, sautéed mushrooms, pork chipolata sausages, roasted tomato w/ crusty vienna toast 19.5

eggs on toast - 2 eggs (poached, scrambled or fried) with crusty vienna toast 11

sides for eggs or toast: 4.5 each

short eye bacon- chipolatas - sauteed mushrooms - grilled haloumi - hash browns - sautéed spinach - roast tomatoes - h/made baked beans – chorizo – avocado

smashed avocado and fetta – tasmanian smoked salmon – 5.5 each
hollandaise sauce - tomato relish - 2.5 each 1 additional egg – 3

eggs benedict - 2 poached eggs w/ spinach and hollandaise on English muffin 17
add bacon 19 / add smoked salmon 19

green eggs – eggs scrambled w/ pesto and feta, bacon and crusty vienna toast 18

corn fritters – with sautéed spinach, haloumi and tomato relish 18

ricotta pancake – poached cherries, vanilla yoghurt, pistachios and maple 19

omelette – see blackboard

BLAT – on turkish with herbed mayo 16 add egg 3

bacon and egg roll – on turkish w/ tomato or bbq sauce 11

fresh fruit + bircher – mango, lychee, fresh fruit, coconut yoghurt, nutty granola – vegan 18

wellness bowl – acai, sago, fresh fruit, nut butter – vegan + g/f 17

toast with h/made jam, h/made marmalade, vegemite or peanut butter 6
crusty vienna / soy linseed sourdough / wholemeal sourdough / turkish / wholegrain gluten free

ham + cheese croissant 9

fig and raisin sourdough – w/ ricotta and marmalade 8.5

banana bread – 1 slice 4.5 / 2 slices 8

savoury muffin w/ pumpkin, spinach and fetta 6

lunch

chicken burger – fresh Asian slaw, grilled lemongrass chicken, sriracha aioli on milk bun 18.5 / add french fries 4

grain fed sirloin steak sandwich – on turkish w/ lettuce, tomato, sliced beetroot, caramelised onion, gruyere and horseradish mayo 19 / add french fries 4

slow braised lamb flatbread middle eastern spices, pickled cabbage, fetta, garlic yoghurt, dukkah 22

miso eggplant w/ asian rice noodle salad - edamame, nori, sesame, miso maple dressing – vegan + g/f 17.00

add grilled chicken 5 / add grilled salmon fillet 6

roast pumpkin tart – w/ goats cheese, caramelised onion, baby spinach served w/ garden salad 19

gourmet pie – w/ potato mash + tomato relish 16.50
morrocan lamb/ chunky beef/ chicken + leek/ curried lentil + vege

warm cauliflower + haloumi salad – w/ chickpeas, spinach, rocket, pickled cabbage, cauliflower hummus, cherry tomato, dukkah 17.5 – g/f

add grilled chicken 5 / add braised lamb shoulder 6 / grilled salmon fillet 6

soup – served w/ vienna toast 14.5

minestrone w/ ham hock + risoni / pumpkin (vegan)

sandwiches on turkish (toasted) –

poached chicken breast – avo, rocket, corn, herbed mayo, caramelised onion 14

leg ham - mustard, cheddar, pickle, spinach 14

vego – pepperonata, pesto, bulgarian fetta 14

sides

french fries sml 4 lge 7

garden salad 6.5

garlic bread 6.5

cold drinks

freshly squeezed COLD PRESSED juices 8.5

- troppo- pineapple, watermelon, apple, mint
- apple a day – apple, beetroot, lemon, ginger
- healer – orange, apple, carrot, ginger
- green machine – apple, lemon, cucumber, celery, spinach

or make your own combo:

apple, orange, pine, watermelon, lemon, beetroot, carrot, celery, ginger, mint

smoothies 9

banana / berry / mango / pink dragonfruit

frappes 9

pine, berry mint / lychee, pine, dragonfruit + coconut / orange, mango + ginger

iced 8 (served with cream + ice-cream)

iced coffee / iced chocolate / iced chai / iced mocha

old school milkshakes 7.5

chocolate / caramel / vanilla / strawberry / coconut

san pell sparkling mineral water 250ml 4.5 / bottle 500ml 6.5

san pell chhinoto, limonata, aranciata rossa 4.5

h/made lemon ice tea 6.5 / lipton ice tea 4.5 / h/made lem lime bitters 5

soft drink can 4 / bottle cloudy apple juice 4.5

wine

glass (150ml) 10 / caraf (375ml) 21 / bottle (750ml) 36

brut - trentham estate, barossa valley, sa

pinot grigio - la zona, king valley, vic

sauvignon blanc- spy valley, marlborough, nz

shiraz - trentham estate, barossa valley, sa

beer and cider

stone and wood pacific ale / hillbilly apple cider 9

peroni / corona / boags premium light 8

cocktails from 10am

mimosa – glass 13, caraf 25

mojito – white rum, finger lime, mint, soda 16

gin and elderflower tonic w/ cucumber 16

hot drinks

coffee roasted by di lorenzo sml – 4 / lge – 4.5

hot chocolate, mocha, chai latte sml – 4.2/ lge – 4.7

affogato 5 / babycino 1.5

pot of masala chai tea w/ honey 5.5

loose leaf pot of tea by tea craft 4.5

black: english breakfast / earl grey blueflower / irish breakfast

green / herbal: sencha/ lemongrass + ginger / peppermint / chamomile

sweets 8.5

all our sweet treats are baked daily on the premises

traditional apple pie

fresh strawberry cheesecake

greek coconut cake

carrot and walnut cake

apple and date cake

lemon curd tart

banoffee pie

g/f – persian love cake / flourless sicao choc hazelnut

g/f + dairy free – middle eastern orange + almond

g/f d/f sugar free, paleo – raspberry coconut cake

vegan – raspberry, peanut butter and sicao chocolate cake

cream, icecream or yoghurt add 1.0

couverture chocolate brownie – w/ icecream/cream 8

friand 5.5

giant choc chip / ANZAC cookie 5

almond horseshoe biscuit (df) 4.5

melting moment 4 /florentine (gf) 4

berry and ricotta muffin 5.5

scones - with jam and cream 1 scone – 5 2 scone - 8.5

