

Black Coffee: Single Origin		Tea (By Australian Tea Masters)		All Day Menu 8am - 2:30pm		Sides	
Latte	3.8	English breakfast	4	Toast with jam, vegemite, peanut butter, nutella	6	Condiments	
Cappuccino	3.8	Earl grey	4				
Flat White	3.8	Assam	4	Dr. Marty's Crumpets with maple butter & jam (v)	8.5	Dijon mustard, vegemite, jam	1
Piccolo	3.8	Jasmin	4			Peanut butter, nutella	1.5
Espresso	4	Sencha	4	Coconut and chia oat porridge with red wine poached pears and candied lemon	12	Tomato relish, maple butter	2
Short macchiato	4	Genmaicha	4			Herb slaw, green harissa, caramelised onion	2.5
Double espresso	4	Double mint	4	Acai berry smoothie bowl with granola and fresh berries (V)	14	Roast tomato, sauteed kale, berries, yoghurt	3
Long black	4	Lemon zinger	4				
Long macchiato	4	Chamomile and vanilla	4	Eggs on toast (poached, scrambled, fried) make your own - next page (v)	8.5	Cheese	
Mocha	4.2						
Iced latte	4.2	Ice Drinks w Ice Cream		Smashed avocado, goats feta, beetroot, mint and chilli seeds (v, V Av.)	15	Monterey Jack, stilton cheese, goats feta, haloumi	3
Iced chocolate	4.2			<i>Add poached egg</i>	3		
Iced chai latte	4.8	Ice coffee	6			Egg	
Iced mocha	4.8	Ice chocolate	6	Gingerbread pancakes with maple butter, pistachio praline, berries and maple syrup (v)	16		
Afogatto	4.8	Ice chai latte	6.5	<i>Add vanilla ice cream</i>	2	Poached, scrambled, fried	3
		Iced mocha	6.5				
Hot chocolate	4.2			Baked ricotta with hazelnut crumble, apple, rhubarb and orange (v)	17	Something more	
Kids hot chocolate	3.8	Soft Drinks - Phoenix Organics					
Babycino	1.5	Cola	4.5	Bacon and egg roll with housemade tomato relish and provolone cheese	15	Baked beans, avocado, bacon, mushroom	4
		Lemonade	4.5			Chorizo, harris salmon, black pudding, smoked ham hock, rosti	5
Chai (house made)		Lemon, lime & bitters	4.5	Breakfast salad of falafel, sauteed greens, cashew butter, beetroot and pickled carrot (V)	16		
Chai latte	4.3	Ginger beer - Strange Love	4.5			Sweet potato chips (bowl)	7
Chai tea	4.3	Coconut Water - Nakula	4.5	Chilli scrambled eggs with black pudding and green harissa	17		
		Sparkling - Glass 250ml	3			Gluten free toast add	1
Soy/ decaf/ almond milk	50c	Sparkling - San Pellegrino 750ml	6	Enoki mushroom and baby leek omelette with caramelised onions, purple sapphire potatoes and goats fetta on seeded toast (v)	17		
				<i>Add prosciutto</i>	5	* Please note:	
Fresh Juice (Cold pressed in-house daily)						<i>No menu changes</i>	
Orange			7	Cured kingfish with beetroot, mint peas, baby vegetables, white bean puree and a poached egg	21		
Watermelon and mint			7				
Apple, strawberry and lemon			7	Croque Monsieur - bechamel, blue cheese, dijon mustard and smoked ham hock on sourdough with tomoato relish	16		
Heart tonic: carrot, celery, beetroot, lemon, apple and ginger			7.5	<i>Add fried egg</i>	3	GF – Gluten free, DF – Dairy free, Av. – Available, v – vegetarian V - vegan	
				Baracoa beef cheek tacos with a corn and avocado salsa and herb slaw	16		
				Grilled chicken and raw beetroot salad with broccolini, quinoa, haloumi and chilli seeds	17		
				Chilli corn fritters with kimchi-slaw, chilli caramel sauce, fried shallots	17	<i>Lucy Lockett lost her pocket / Kitty Fisher found it / Not a penny was there in it / Only ribbon 'round it</i>	
				<i>Add poached egg</i>	3		
				Open steak sandwich with Stilton cheese, horseradish mayo and caramelised onion with pickles and sweet potato chips	17		
				<i>Add fried egg</i>	3		