

<b>Toasted Belgian Waffle</b> <sup>V</sup>	\$16.5	<b>Breakfast Burger</b> <sup>GFA</sup>	\$14.5
Whipped blueberry ricotta, lemon myrtle berry gel, maple, Persian pistachio floss		Toasted Turkish, one sunny-side egg, two rashers of smoked bacon, baby spinach, grilled halloumi, aioli, smoky BBQ sauce	
<b>Pea &amp; Mint Smash</b> <sup>GFA V</sup>	\$17.5	<b>Superfoods Bowl</b> <sup>DF GF</sup>	\$20
Local sourdough, house lemon labna, beetroot reduction, poached egg, dukkah, baby herb		Sautéed kale, spinach, asparagus, pea & pepitas, beetroot purée, cold smoked salmon, avocado	
<b>Smoky Chickpeas</b> <sup>V VG DF</sup>	\$16	<b>Alexander the Great</b> <sup>GFA DFA</sup>	\$24
Slow cooked chickpea salsa, fresh shallot, grilled pita bread, saltbush		Smoked bacon, Spanish chorizo, slow-roasted field mushrooms, thyme roma tomato, hash brown, house pesto, sourdough, eggs your way	
<b>Add</b> poached eggs	\$3	<b>Bacon &amp; Eggs</b> <sup>DFA GFA</sup>	\$16
<b>Truffle Mushrooms</b> <sup>DFA GFA</sup>	\$19	Two rashers of smoked bacon, eggs your way, toast of choice, butter	
Slow-roasted field mushrooms, one slice local wholemeal sourdough, fresh baby spinach, prosciutto, goat's cheese, balsamic, truffle oil, poached egg		<b>Toast &amp; Preserves</b>	\$6.5
<b>Seasonal Fruit &amp; Organic Trail Mix</b> <sup>GF DF VG V</sup>	\$15	Choice of sourdough, wholemeal sourdough, sunflower and pumpkin seed sourdough, Turkish & plain white, gluten free (\$2 extra)	
Fresh fruits, vanilla sorbet, organic activated buckinis, seeds & berries		Peanut butter, vegemite, raspberry jam, honey, butter	
<b>Bacon &amp; Egg Roll</b>	\$11.5		
Toasted Turkish, two rashers of bacon, two eggs easy over, aioli			
<b>Something extra:</b>		<b>Choose your toast:</b>	
chilli jam, pesto, lemon labna, aioli	\$2	Sourdough	
Baby spinach, asparagus, avocado, thyme roma tomato, slow roasted field mushrooms, hash browns, (2) eggs your way	\$4	Wholemeal sourdough	
Haloumi, smoked salmon, Spanish chorizo, smoked bacon, prosciutto	\$6	Sunflower and pumpkin seed sourdough	
		Turkish	
		Plain white	
		Gluten free (\$2 extra)	

Served 7.30am until 12pm

**BREAKFAST**

GF gluten free    DF dairy free    V vegetarian    VG vegan  
Please ask our staff for further assistance with your dietary needs.

## Something Small

<b>Arancini</b> <sup>V</sup>	\$14	<b>Smoked Salmon</b> <sup>GF DF</sup>	\$14
Pumpkin, sage, feta & Parmesan, truffle aioli		Cold smoked salmon, lime aioli, saltbush, beetroot reduction, baby herbs	
<b>Two Cheese Plate</b> <sup>V</sup>	\$17	<b>Flash Fried Squid</b> <sup>DF</sup>	\$14
Shadows of blue double cream cheese, Tarrago River triple cream brie, lemon myrtle berry gel, lavosh		Sea salt, aioli, lemon	
<b>Local Toasted Sourdough</b> <sup>V</sup>	\$8.5	<b>Sydney Rock Oysters</b> <sup>DF GF</sup>	\$21/38
Whipped garlic butter, olive oil, balsamic		Natural, rocket, lemon wedge	\$23/41
		Kilpatrick, rocket, lemon wedge	

## Something Large

<b>Sweet Sage Pumpkin</b> <sup>V GF DFEA VGA</sup>	\$17.5	<b>Crispy Skin Sous-Vide Barramundi</b> <sup>GF DF</sup>	\$32
Slow-roasted pumpkin wedge, sautéed kale, beetroot purée, pepitas, dukkah, house-smoked Danish feta		Pickled Asian slaw, sesame seeds, cold miso ginger rice noodles, coriander	
<b>Summer Greens Salad</b> <sup>V GF DFEA VGA</sup>	\$18	<b>Pulled Jerk Chicken</b> <sup>DF</sup>	\$24
Pea, asparagus, beans, sugar snap pea, zucchini, baby qukes, snow pea tendrils, sesame, parsley mint dressing, Bûche de Chèvre		Smoked & spiced jerk chicken, grilled pita bread, charred corn, heirloom tomatoes, sweet potato, baby spinach, lime aioli	
<b>Rigatoni</b>	\$26	<b>Classic Fish &amp; Chips</b> <sup>DF</sup>	\$26
King prawns, house pesto, white wine, shallot, pea, rocket, chilli oil, Parmesan		Tempura battered New Zealand Monkfish, fresh salad, tartare, lemon, fries	
<b>Lamb Shoulder Burger</b>	\$18.5	<b>Sides:</b>	
House 12hr slow-cooked lamb shoulder, rocket, pickled onion, chilli jam, lemon labna, toasted Turkish, sweet potato fries		Rocket, pear, parmesan, walnut, balsamic salad <sup>V GF</sup>	\$8.5
<b>Bacon &amp; Egg Roll</b>	\$11.5	Fries, rosemary salt, aioli <sup>DF</sup>	\$6.5
Toasted Turkish, two rashers of bacon, two eggs easy over, aioli		Charred corn cob, garlic butter, smoked paprika <sup>V GF</sup>	\$6
		Wedges, sour cream, chilli jam <sup>V</sup>	\$9
		Sweet potato fries, lime aioli <sup>V DF</sup>	\$9

Served from 12 until 3pm **LUNCH**

GF gluten free    DF dairy free    V vegetarian    VG vegan  
Please ask our staff for further assistance with your dietary needs.

## Sweet Treats

Items may be subject to availability. Please check our cake fridge for in-stock items.

**Cakes**     \$7.5 per slice     \$1.5 for extra ice-cream

Lemon Meringue

Choc Mud Cake <sup>GF</sup>

Orange & Almond <sup>GF</sup>

Sticky Date With Butterscotch Sauce

Orange Jaffa <sup>GF</sup>

Carrot Cake

Baked Blueberry Cheesecake

## Treats

**Banana Bread** <sup>GFA</sup>     \$6

Toasted with butter, served with berry compote

**Spiced Fruit Turkish**     \$6

Toasted with butter, served with blueberry ricotta

**Croissant**

Plain     \$5

Ham, cheese & tomato

**Home-made Scones**     \$7.5

Fresh flavours daily, check menu board for today's selection

Serving of 3 with jam & cream

**Home-made Muffins**     \$4.5

Fresh flavours daily, check menu board for today's selection

Served all day **SWEETS**

GF gluten free     DF dairy free     V vegetarian     VG vegan  
Please ask our staff for further assistance with your dietary needs.