

ALL DAY MENU - Please Order at the counter {Kitchen Closes 2:30 Weekdays and 12:30 on Saturday}

Poached or Scrambled Eggs on Toast **\$14.50**

Lemon Scented Scone with Jam & Cream **\$5.00**

Extra Scone **\$3.00**

Extra Jam & Cream **\$2.00**

Savoury Scone {GF} with Tomato Relish & Sour cream **\$5.00**

Extra Scone **\$3.00**

Extra Relish & Sour Cream **\$2.00**

Fruit & Nut Sourdough Toasted with Honeycomb Butter **\$6.00**

2 Slices of Buttered Sourdough or GF Toast **\$6.50**

Choose: Peanut Butter, Blackberry Jam, Vegemite or Tahini

Maple French Toast {GF} with Pear, Toasted Almond Flakes & Vanilla Bean Ice-cream **\$15.00**

Tasting Plate with House Made Crostini - Choose 3 of the following options: **\$19.00**

Beetroot Relish & Feta Cream

Avocado, Feta, Cherry Tomato

Pesto

Pumpkin-butter, Feta & Kale Chips

Smoked Salmon & Pickled Cucumber, sour cream

Toppings on Toast

Choose: *Wholemeal Sourdough, Pumpkin Sourdough, Gluten Free, or Wholemeal Bread.*

Smoked Salmon with Pickled Cucumber, Sour Cream **\$18.50**

Chicken with Avocado, Semi-dried Tomato Aioli, Cheese melt **\$17.50**

Mushrooms Roasted with Garlic & Thyme on grilled Mozzarella **\$15.00**

Avocado Smash with Fresh Tomato & Feta **\$15.00**

Avocado Smash with House-made Beetroot Relish & Feta **\$15.00**

Pumpkin Butter with Feta & Kale Chips **\$14.50**

House-made Beetroot Relish with Feta Cream **\$14.50**

Basil Pesto with Parmesan & Cherry Tomatoes **\$12.50**

Tasty Cheese Melt with Tomato Relish **\$12.00**

Soup of the day with Toast {Available Autumn & Winter only} **\$14.50**

Garden Salad {GF} Mixed Leaves, Avocado, Cherry Tomato, Pickled Cucumber, **\$12.50**

& Semi-Dried Tomato Aioli

Add Chicken or Smoked Salmon **+\$6.00**

Corn Fritters {GF} Avocado, Baby Spinach, Poached Egg & Semi-Dried Tomato Aioli **\$17.50**

Add Chicken or Smoked Salmon **+\$6.00**

Extra's

Salmon / Chicken **\$6.00**

Avocado / Mushroom **\$4.00**

Egg / Fresh Tomato / Slice of Toast / Baby Spinach / Cheese **\$3.00**

Ice-Cream / Jam & Cream / Butter & Jam / Honeycomb Butter **\$2.00**

Relish / Cream / Sour Cream **\$1.00**

Please turn over, there are drinks and more on the other side.

Display Cabinet - Sweet & Savoury

Don't forget to check the Display Cabinet to choose from our daily selections of:

Quiches, Slices, Cakes, Tarts, Banana Bread, Scones, Brownies, Muffins and more.

Coffee {Sensory Lab Coffee}

Latte, Cappuccino, Flat White **Small \$4.20 / Large \$4.70**

Flavoured Latte – Vanilla, Caramel, Hazelnut, Turmeric or Extra Shot **+\$0.50**

Long Black **\$3.70**

Piccolo **\$3.20**

Macchiato **\$3.20**

Short Black **\$3.20**

Affogato with Vanilla Bean Ice Cream **\$6.00**

Hot Chocolate / Mocha / Chai Latte **\$4.70**

Soy / Almond Milk / Coconut Milk **+\$0.80**

Pot of Tea \$4.90

English Breakfast, Earl Grey, Lemon grass & Ginger,
Green tea with Berries, Peppermint, Wellbeing, Green Tea

Soy / Almond Milk / Coconut Milk **+\$0.80**

Iced Coffee, Iced Chocolate \$6.50

Milkshakes \$6.50 / Kids \$4.00

Chocolate / Vanilla / Strawberry / Caramel

Smoothies \$7.50 / Kids \$6.00 {on milk or coconut water}

Mixed Berry

Banana, Mango & Honey

Banana, Raspberry & Mint

Whole Fruit Juices \$7.50 / Kids \$6.00 {on coconut water}

Pineapple, Pear, Mint & Ginger

Orange & Passionfruit

Cold Bottled Drinks \$4.50

Sparkling Water / Cloudy Apple / Lemonade / Ginger-beer / Lemon Lime & Bitters

Kombucha \$6.50

Raspberry & Lemon / Pineapple & Coconut / Passionfruit

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