

**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 or Pumpkin Sourdough, Gluten Free or Stone Ground 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 & Pine Nut Pesto** Grilled with Parmesan & Cherry Tomatoes on the side **\$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, & Semi-Dried Tomato Aioli **\$12.50**  
{Add Chicken or Smoked Salmon **+\$6.00**}

**Corn Fritters {GF}** Avocado, Oven Roasted Roma Tomato, 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**

2x Butter Sachets **\$0.50**

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, Decaf 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** Turmeric Latte **\$6.00**

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

## **Pot of Tea \$4.90**

English Breakfast, Earl Grey, Lemon Grass Ginger & Echinacea,  
Green Tea with Berries, Peppermint, Wellbeing, Green Tea, Chai  
Infused Chai Tea **\$6.00**

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 {Seasonal blends also available – please ask}

## **Bottled Water \$3.00**

## **Cold Bottled Drinks \$4.50**

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

## **Kombucha \$6.50**

Raspberry & Lemon / Pineapple & Coconut / Passionfruit

**Please turn over, there is more on the other side.**