

ALL DAY MENU: Mon to Fri

Please Order at the counter

{Kitchen Closes 2:30 Weekdays and 12:00 on Saturday}

Poached, Scrambled or Fried Eggs on Toast 14.50 {Add Smoked Salmon 6.00}

House made Beans and Fried Egg on Toast 17.50

Spiced Apple Bircher with Berry Compote, Pear, Toasted Almonds, Pepitas & Yoghurt 15.00

Belgian Waffles Chocolate Ganache and Honeycomb with Vanilla Bean Ice Cream
/or Berry Compote with Vanilla Bean Ice Cream 15.00

Kids Waffle with Ice Cream and Topping {Chocolate, Caramel or Strawberry} 7.00

Lemon Scented Scone with Jam & Cream 5.00

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

Fruit & Nut Sourdough Toasted with Honeycomb Butter 6.00

Toppings on Toast

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

Smoked Salmon with Pickled Cucumber, Sour Cream 18.50

Seasoned Chicken with Avocado, Semi-dried Tomato Aioli, Cheese melt 17.50

Mushrooms Roasted with Garlic & Thyme on grilled Mozzarella 15.00

Avocado Smash with House-made Beetroot Relish & Feta 15.00

Avocado Smash with Fresh Tomato & Feta 15.00

Tasty Cheese Melt with Tomato Relish 12.00

Pumpkin Butter with Feta & Kale Chips 14.50

2 Slices of Buttered Sourdough or GF Toast

Choose: Peanut Butter, Blackberry Jam, Vegemite or Tahini 6.50

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 Seasoned Chicken or Smoked Salmon +6.00}

Warm Roast Pumpkin Salad {GF} Fetta, Semi Dried Tomato,
Rocket and Cashews 14.00 {Add Seasoned 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 Seasoned Chicken or Smoked Salmon +6.00}

Extras

Salmon / Seasoned Chicken 6.00

Avocado / Mushroom 4.00

Egg / Fresh Tomato / Slice of Toast / Baby Spinach / Cheese/ Scone 3.00

Ice-Cream / Jam & Cream / Butter & Jam / Honeycomb Butter / Relish & Sour Cream 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 much more.

Beverage Menu

Sensory Lab Coffee

Latte, Cappuccino, Flat White *Small 4.20 / Large 4.70*
Flavoured Latte – Vanilla, Caramel, Hazelnut, Decaf or Extra Shot *+0.50*

Piccolo / Macchiato / Short Black *3.20*

Long Black *3.70*

Affogato with Vanilla Bean Ice Cream *6.00*

Turmeric Latte *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 & 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

Coffee Frappe, Chocolate Frappe with Fresh Whipped Cream *6.50*

Milkshakes 6.50 / Kids 4.00

Chocolate / Vanilla / Strawberry / Caramel / Coffee

Smoothies 7.50 / Kids 6.00 {Coconut milk +0.80}

Mixed Berry

Banana, Mango & Honey

Banana, Date, Cacao

Whole Fruit Juices 7.50 / Kids 6.00 {on Coconut Water}

Pineapple, Pear, Mint & Ginger

Orange & Passionfruit

{Seasonal blends also available – please ask}

Cold Bottled Drinks 4.50

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

Bottled Water 3.00

Please turn over for our food menu.