

ALL DAY MENU: Mon to Fri

Please Order at the counter

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

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

Brunch Plate Smoked Salmon, Toasted Sourdough, Fresh Tomato, Avocado, Rocket, Beetroot Relish, Feta Cream & Pickled Cucumber 22.00

Sweet Bread of your choice {Banana, Pear & Walnut, Coconut Bread}
Toasted with Seasonal Fresh Fruit & Cream 11.00

Belgian Waffles Chocolate Ganache and Honeycomb with Vanilla Bean Ice Cream
/or Seasonal Fresh Fruit with Maple Syrup and 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 House-made Beetroot Relish & Feta 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

2 Slices of Buttered Sourdough or GF Toast

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

Roasted Beet Salad with Rocket, Walnuts, Feta & Balsamic Glaze 15.00

{Add Seasoned Chicken or Smoked Salmon +6.00}

Garden Salad {GF} Mixed Leaves, Avocado, Cherry Tomato, Pickled Cucumber, & Balsamic Glaze 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*
Babyccino *2.00*

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}

“Berry Blast” - Mixed Berry

“Mad Mango” - Banana, Mango & Honey

“Tropical” – Pineapple, Mango, Passionfruit, Ice Cream

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

“Sunshine” - Orange & Passionfruit

“Refresh” - Pineapple, Pear, Mint & Ginger

“Summertime” – Watermelon, Raspberry, Mint

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.