



v - vegetarian | ve - vegan |  
gf - gluten free

All our dishes may contain nuts. For  
dieteries or allergies please inform  
a waiter before ordering.

Surcharge 10% weekend |  
15% public holiday

No split bills on weekends. Thank  
you for your understanding

**Dirty  
Red**  
ROZELLE

## EAT

<b>SOURDOUGH TOAST WITH PRESERVES</b>	9
Choose from white, soy & linseed or Nonies gluten free (+2). Served with Pepe Saya butter & jam (V)	
<b>HOUSE-MADE SCONES</b>	9
Served with Pepe Saya butter and jam (GF)	
<b>EGGS YOUR WAY</b>	15
Two free-range eggs poached, scrambled or fried. Served with sourdough toast and Pepe Saya butter (V)	
<b>BREKKY ROLL</b>	16
With maple cured bacon, fried egg, sweet pickle relish, rocket & hash brown on a milk bun <i>add avo +3 add cheddar +2</i>	
<b>SPICED CHAI BIRCHER</b>	18
House muesli soaked in vanilla, coconut and chai tea. Topped with granola, warm oat milk and burnt orange coulis (V) <i>swap natural yoghurt for coconut yoghurt +2</i>	
<b>HOUSE-MADE WAFFLES</b>	22
Served with your choice of either; <b>SWEET:</b> Dark chocolate, berry compote and cream <b>SAVOURY:</b> Bacon and maple syrup <i>add vanilla ice cream +4</i>	
<b>ANOTHER AVO TOAST</b>	19
Served with Danish feta, preserved lemon, pomegranate seeds, rocket a poached egg on sourdough (V)	
<b>THE SHROOMS</b>	22
Two house hash browns, garlic roasted portobello, poached eggs, truffle oil and mushroom pate (V)	
<b>JALAPENO &amp; CHEDDAR CORNBREAD</b>	22
With avo, poached eggs, chipotle hollandaise, pickled red onion & tomato relish (V/GF) <i>+ maple cured bacon \$4</i>	
<b>SIDES</b>	
FETA   PEA PUREE   MUG OF SOUP   BRAISED TOFU	4
GRILLED TOMATOES   HALF AVO   GARLIC MUSHROOMS   HASH BROWN	5
MAPLE CURED BACON   PROSCIUTTO   HALLOUMI   SEASONAL GREENS	6
TARRAGON POTATOES/ SEARED BEEF /TEDNER CHICKEN	10

<b>KALE &amp; KOHLRABI SALAD</b>	24
Served with mixed seeds, lemon & herb dressing and your choice of tender chicken, seared beef, two poached eggs or braised tofu (VE)	
<b>SOUP OF THE WEEK</b>	17
Served with toasted sourdough & Pepe Saya butter	
<b>PANKO BARRAMUNDI BURGER</b>	25
With purple kale, preserved lemon tartare and pea puree on a milk bun. Served with fries	
<b>FOREST GREENS</b>	22
Char-grilled seasonal greens topped with mixed seeds. Served with 2 poached eggs and pea puree	
<b>FISH TACOS</b>	24
Beer battered flathead, pickled red cabbage, pico de gallo, and chipotle mayo on flour tortillas (GF corn tortillas available)	
<b>STEAK SANDWICH</b>	25
Seared beef, Swiss cheese, horseradish mayo, crispy onions and rocket. Served with fries.	
<b>TRIPLE CHEESE TOASTIE</b>	15
Mozzarella, cheddar & Swiss cheese topped with dijon mustard and pickled red onion. (V) <i>add maple cured bacon +4</i> <i>add mug of soup +4</i>	
<b>KIDS</b>	
MINI CHEESE TOASTIE	7
MINI BIRCHER WITH BERRIES	7
KIDS WAFFLE WITH BACON & MAPLE <u>OR</u> BERRIES & CREAM	12
<b>DOGGOS</b>	
PUPPACCINO	6
BLUEBERRY & CHICKPEA WOOFLES	3
	3



## DRINK

### ESPRESSO

SMALL	4.5
LARGE	5
ICED	5.5
EXTRA SHOT	0.7
ALMOND/OAT/SOY	0.7
DECAF	0.7

### FILTER (ROTATING SINGLE ORIGIN)

SP9 POUROVER	7.5
BATCH BREW (GO BOTTOMLESS +3)	5
COLD BREW	5

### BARISTA BREAKFAST

A FLIGHT OF 3 DIFFERENT COFFEE BREW METHODS	12
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### TEA

ENGLISH BREAKFAST, EARL GREY, GREEN, MINT, LEMONGRASS & GINGER	5
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### UN-COFFEE

HOT CHOC	4.5
PRANA STICKY CHAI	5.5
TURMERIC & HONEY LATTE	5
BABYCCINO	1.5

### JUICES

ORANGE JUICE	
GREEN DETOX Apple, kiwi, celery, kale, lime & ginger	
PINK-A-COLADA Watermelon, raspberry, strawberry, red grape & pink lady apple	
RUBY HEALING Pineapple, orange, carrot & beetroot	

### VEGAN SMOOTHIES

STRAWBERRY BOMB Strawberry, coconut yoghurt, coconut milk vanilla & collagen	
TROPICAL FEAST Mango, banana, orange, chia seed, coconut yoghurt & coconut milk	

### SODAS

TRADITIONAL LEMONADE	
KARMA COLA (sugar-free)	
CASCARA FIZZ	
SPARKLING WATER 750ML	

### WINE

8	CAVEDON PROSECCO KING VALLEY, VIC	12 48
8.5	EMMALENE PINOT GRIS ADELAIDE HILLS, SA	12 48
8.5	ETE D'ELODIE ROSÉ PROVENCE, FRANCE	12 48
8.5	NAKED RUN SHIRAZ BAROSSA VALLEY, SA	12 48

### BEER

9	YOUNG HENRYS NEWTOWNER PALE ALE	10
	YOUNG HENRYS NATURAL LAGER	10
9	HEAPS NORMAL ALL DAY HAZY	8

### BRUNCH BOOZE

6	APEROL SPRITZ	14
6.5	MIMOSA	12
6.5	SUPREME ESPRESSO MARTINI	16
7	GIN & PINK GRAPEFRUIT SPRITZ	16