



## EAT

**SOURDOUGH TOAST WITH PRESERVES** 9  
Choose from white, soy & linseed or Nonies gluten free (+2). Served with Pepe Saya butter & jam (V)

**HOUSE-MADE SCONES** 10  
Served with cream and jam (V)

**EGGS YOUR WAY** 15  
Two free-range eggs poached, scrambled or fried. Served with sourdough toast and Pepe Saya butter (V)

**BREKKY ROLL** 16  
With maple cured bacon, fried egg, sweet pickle relish, rocket & hash brown on a milk bun  
*add avo +3 add cheddar +2*

**COCONUT GRANOLA BOWL** 18  
House-made granola topped with summer fruits and coconut yoghurt (VE)  
*+GF Granola on request +\$2*

**HOUSE-MADE WAFFLES** 22  
Served with your choice of either;  
**SWEET:** Butterscotch pear, ricotta & raspberries(V)  
**SAVOURY:** Bacon and maple syrup  
*add vanilla ice cream +4*

**ANOTHER AVO TOAST** 19  
Served with Danish feta, preserved lemon, pomegranate seeds, rocket a poached egg on sourdough (V)

## SIDES

GRILLED TOMATOES | HALF AVO | MUSHROOMS | HASH BROWN | FETA 5  
MAPLE CURED BACON | PROSCIUTTO | HALLOUMI | FALAFEL (3) 6  
SUMAC & ORAGANO FRIES 10

**JALAPENO & CHEDDAR CORNBREAD** 22  
With avo, poached eggs, chipotle hollandaise, pickled red onion & tomato relish (V/GF)  
*+ maple cured bacon \$4*

**KALE & KOHLRABI SALAD** 24  
Served with mixed seeds, lemon & herb dressing and your choice of tender chicken, falafel, or halloumi (GF)

**THE SHROOMS** 20  
House-made hash brown, garlic roasted portobello, poached eggs, duxelle and mixed leaves (V/GF)

**VEGAN BRUNCH BOWL** 22  
Hommus, falafel, sweet potato wedge, pickled onion, avo & nuts on a bed of mixed leaves (VE)  
*+ poached egg \$3*

**FISH TACOS** 24  
Beer battered flathead, pickled red cabbage, pico de gallo, and chipotle mayo on flour tortillas

**BEEF & BACON BURGER** 24  
With American cheddar, spicy mayo, house pickles, tomato & lettuce. Served with fries

**TRIPLE CHEESE TOASTIE** 16  
Mozzarella, cheddar & Swiss cheese topped with dijon mustard and pickled red onion (V)  
*add maple cured bacon +4*

## KIDS

SEE OUR SEPERATE FULL KIDS MENU FOR INFO!

## DOGGOS

PUPPACCINO 6  
BLUEBERRY & CHICKPEA WOOFLES 3

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

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

Surcharge 10% weekend |  
15% public holiday

No split bills on weekends. Thank you for your understanding





## 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	8
BATCH BREW (GO BOTTOMLESS +3)	5
COLD BREW	5

### BARISTA BREAKFAST

A FLIGHT OF 3 DIFFERENT COFFEE BREW METHODS	13
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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
MATCHA LATTE	5
	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

8.5	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