



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

**Dirty
Red**
ROZELLE

EAT

SOURDOUGH TOAST WITH PRESERVES

Choose from white, soy & linseed or Nonies gluten
free (+2). Served with Pepe Saya butter & jam (V)

HOUSE-MADE SCONES

Served with cream and jam (V)

EGGS YOUR WAY

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

BREKKY ROLL

With American cheddar, maple cured bacon, fried egg,
chilli jam, kewpie mayo crispy onions & kale on a
milk bun
add avo +3 | add hash brown +5

COCONUT GRANOLA BOWL

House-made granola with rhubarb compote, topped with
seasonal fruits and coconut yoghurt (V)
+GF Granola on request +\$2

HOUSE-MADE WAFFLES

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

Served with marinated feta, heirloom tomatoes,
dukkah, pomegranate seeds and a poached egg on
sourdough with a coriander & lime dressing (V)

THE SHROOMS

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

SIDES

GRILLED TOMATOES | HALF AVO | MUSHROOMS | HASH BROWN | FETA

MAPLE CURED BACON | HALLOUMI | FALAFEL (3)

SMOKED SALMON | PROSCIUTTO |

SUMAC & ORAGANO FRIES

11	JALAPENO & CHEDDAR CORNBREAD	23
	With avo, poached eggs, chipotle hollandaise, pickled red onion & tomato relish (v/gf) + maple cured bacon \$6	
12	SMOKED SALMON & CREAM CHEESE BRUSCHETTA	22
	with pickled zucchini, cherry tomatoes & poached egg topped with shallot vinaigrette. Served on sourdough	
16	ROAST VEGETABLE & GOATS CHEESE SALAD	22
	With heirloom baby carrots, roast beets, honey walnuts, mixed leaves and a lemon thyme dressing (v/gf) + shaved prosciutto \$8	
16	BREKKY ROLL	16
	With American cheddar, maple cured bacon, fried egg, chilli jam, kewpie mayo crispy onions & kale on a milk bun add avo +3 add hash brown +5	
19	COCONUT GRANOLA BOWL	19
	House-made granola with rhubarb compote, topped with seasonal fruits and coconut yoghurt (V) +GF Granola on request +\$2	
23	HOUSE-MADE WAFFLES	23
	Served with your choice of either; SWEET: Butterscotch pear, ricotta & raspberries(V) SAVOURY: Bacon and maple syrup add vanilla ice cream +4	
20	ANOTHER AVO TOAST	20
	Served with marinated feta, heirloom tomatoes, dukkah, pomegranate seeds and a poached egg on sourdough with a coriander & lime dressing (V)	
22	THE SHROOMS	22
	House-made hash brown, garlic roasted portobello, poached eggs, duxelle and mixed leaves (V/GF)	
5	JALAPENO & CHEDDAR CORNBREAD	23
	With avo, poached eggs, chipotle hollandaise, pickled red onion & tomato relish (v/gf) + maple cured bacon \$6	
6	SMOKED SALMON & CREAM CHEESE BRUSCHETTA	22
	with pickled zucchini, cherry tomatoes & poached egg topped with shallot vinaigrette. Served on sourdough	
8	ROAST VEGETABLE & GOATS CHEESE SALAD	22
	With heirloom baby carrots, roast beets, honey walnuts, mixed leaves and a lemon thyme dressing (v/gf) + shaved prosciutto \$8	
10	VEGAN BRUNCH BOWL	23
	Hommus, falafel, sweet potato wedge, pickled onion, avo & nuts on a bed of mixed leaves (VE) + poached egg \$3	
6	BEEF BRISKET TACOS	25
	Chef Oisin's famous beef brisket, slaw, house pickles, jalapeños, relish & cheese sauce on flour tortillas (3 pieces)	
6	CORNFLAKE CRUMBED CHICKEN BURGER	25
	With apple & cabbage slaw, American cheddar, pickles, spicy mayo & tomatoes. Served with fries	
6	TRIPLE CHEESE TOASTIE	16
	Mozzarella, cheddar & Swiss cheese topped with dijon mustard and pickled red onion (V) add maple cured bacon +4	
6	SANDWICH OF THE WEEK	
	See our friendly team for more info on this weeks epic selection!	
6	<u>KIDS</u>	
	SEE OUR SEPERATE FULL KIDS MENU FOR INFO!	
6	<u>DOGGOS</u>	
8	PUPPACCINO	6
10	BLUEBERRY & CHICKPEA WOOFLES	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	8
BATCH BREW (<i>GO BOTTOMLESS +3</i>)	5

COLD BREW	5
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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	5.5

JUICES

ORANGE JUICE	8.5
GREEN DETOX Apple, kiwi, celery, kale, lime & ginger	8.5
PINK-A-COLADA Watermelon, raspberry, strawberry, red grape & pink lady apple	8.5
RUBY HEALING Pineapple, orange, carrot & beetroot	8.5

VEGAN SMOOTHIES

STRAWBERRY BOMB Strawberry, coconut yoghurt, coconut milk vanilla & collagen	9
TROPICAL FEAST Mango, banana, orange, chia seed, coconut yoghurt & coconut milk	9

SODAS

TRADITIONAL LEMONADE	6
KARMA COLA (sugar-free)	6.5
SPARKLING WATER 750ML	7
PINK GRAPEFRUIT & LIME	7

WINE

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

BEER

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

BRUNCH BOOZE

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