



Gluten Free/Vegetarian Options, Ask Us Upon Order

BREAKFAST	
Sourdough Toast: whey&Rye/5 grain/white/Panini+\$1/fig & cranberry+\$1	4.5
Ricotta Honey Toast: Fig+ Cranberry Sourdough Toast, Ricotta Cheese, Honey	8
Rolled Oat Bircher Muesli: Pear, Apricots, Toasted Walnuts, Raisins And Sunflower Seeds	9.5
Spiced Fig & Almond Granola: Yoghurt, Mixed Berry Compote	9.5
Slow Cooked Coconut Porridge, Coconut Milk, Lsa, mix berry compote, toasted almond and coconut crumb	11
Sourdough Toasties: Warrnambool Cheddar, Tomato + Thyme/Warr- nambool Cheddar & Berkshire Ham +1	6.5
The Spaniard Toastie: Grilled Chorizo, Cheddar, House Made Tomato Relish	10.5
The B+E Roll: Fried Egg, Bacon, House Made Tomato Relish On An Olive Oil Panini	10
Poached Egg Roll: Poached Egg, Avocado, Baby Spinach, Caramelized Onion, Grilled Haloumi On An Olive Oil Panini	11
Quesadilla: Bacon, fried egg, cheddar, avocado, homemade tomato relish, baby spinach, tomato, aioli folding with tortilla wrap	14
Smashed Avocado, Fresh Tomato Salsa, Crumbled Feta, Almond Dukkah On Sourdough Toast	12
Sweet corn zucchini +ricotta fritter: rocket, cherry tomato basil salsa, avocado , jalapeño sour cream. [GF] [V] add grilled prosciutto +\$4	12
Caprese Bruschetta: basil pesto, sliced tomato, bocconcini cheese, two poached egg on sourdough toast with balsamic dressing	12
EXTRA's	
Tomato Mushroom Cheese Spinach	2
Avocado Egg Poached / Scrambled / Fried	3
Bacon Ham Smoked Salmon Prosciutto	4



Available 11am-2pm: Catering Available
Gluten Free/Vegetarian Options, Ask Us Upon Order

LUNCH	
Red wine Braised Lamb shank salad: baby spinach, Quina, roast pumpkin, mint, pinenut, grilled halloumi and red capsicum	15
Rump steak salad: rocket, pearl cous cous, dutch carrot, pickled zucchini, chickpea, basil pesto and marinated goat feta	15
Halloumi Burger: grilled halloumi on a sweet brioche burger bun, with beetroot relish, aioli ,mixed herb rocket salad	12
Mexican Pulled Chicken Soft Taco: cos lettuce, red cabbage, pico de gallo, avocado + lime cream, smoked cheddar, house pickled jalapeños	15
Daily Sandwich: Tuna/Salami/Prosciutto/Mushroom Poached Chicken/Blt/ Vegetarian	9
EXTRA's	
Tomato Mushroom Cheese Spinach	2
Avocado Egg Poached / Scrambled / Fried	3
Bacon Ham Smoked Salmon Prosciutto	4

DRINKS

COFFEE

Black: Short/Piccolo/Long \$3.5

White: Macchiato/Flat White/Cappuccino/Latte \$3.5-4

Batch Brew: Today's Single Origin Filter Coffee \$3-4

Slow Drip: Today's Cold Brewed Single Origin Served Over Ice \$4.5

Iced Coffee: Double Espresso, Vanilla Ice Cream & Milk \$6

Iced Latte: Double Espresso, Ice & Milk \$4.5

Iced Long Black: Today's Single Origin, Filter Water, Ice \$5.5

Affogato: Single Origin Double Espresso & Vanilla Ice Cream \$6

OPTIONS

Almond Milk | Coconut Milk \$1

TEA

Organic Black: English/ Earl \$4

Green: Gunpowder Green \$4

Tisanes: Chamomile/Peppermint & Licquorice/Lemongrass&Ginger/

Cascara \$4

CHAI

Chai Latte \$3.5

Daintree Chai: Our House Blend Whole Spice, Honey & Soy Milk \$6

Iced Chai: Chai, Vanilla Ice Cream & Milk \$6

CHOCOLATE

Hot Chocolate (Gf): 35% West Africa Cocoa & Milk \$4

Mocha: House Blend Espresso, Chocolate & Milk \$4.5

Iced Chocolate: Chocolate, Vanilla Ice Cream & Milk \$6

Iced Mocha: Double Espresso, Chocolate, Vanilla Ice Cream & Milk \$6.5

CHILLED

Granita Sparkler: \$6.5

Watermelon, Pink Grapefruit & Mint

Rosewater, Lime, Mint, Raspberry

Pineapple, Mint

Green Healthy Smoothie:

Spinach, Cucumber, Lemon, Mint, Coconut Water & Chia Seed \$7.5

Breakfast Smoothie:

Blueberries, Banana, Ice Cream, Oats, Honey \$7.5

Peanut Chocolate Shake:

Peanut Butter, Chocolate, Caramel (Espresso +\$0.5) \$6.5

Iced Tea: Ask Staff \$5.5

Cold Pressed Organic Fruit Juice \$4.5

Organice Soda/ Sparkling Fruit \$4.5

Sparkling Mineral 300MI/500MI \$3.5/\$4.5

Still Water \$3