

DINE IN



BREAKFAST - ALL DAY

2 slices of toast, with choice of spread (jam / vegemite / peanut butter / nutella / honey)			
Sourdough	\$7	Seed	\$8
Fruit & Walnut	\$8	Brioche	\$8
Eggs on housemade sourdough (GFO, V)			
Poached, fried or scrambled			\$12
Porridge with maple syrup, fresh seasonal fruit and toasted nuts (V)			\$13
Housemade granola with blueberry yoghurt (V)			\$13
Green Breaky - Seed toast, hommus, wilted spinach, avocado & two poached eggs with wasabi pea crumble (GFO, V)			\$18
Cheesy toast with bacon and two poached eggs (GFO)			\$18
Up n' go - Sourdough toast, hommus, avocado, two poached eggs & dukkah (GFO, V)			\$18

Corn cakes with avocado, roast tomato, bacon, a poached egg, sour cream & housemade chilli jam	\$18
Chilli scrambled eggs with parmesan on sourdough toast (GFO,V)	\$18
Nutella brioche French toast, with honeycomb, raspberries, maple syrup and vanilla icecream (V)	\$16
Breaky Panini:	
Egg, bacon, cheese, mayo & relish (GFO)	\$14
Tomato, egg, spinach, relish, feta (GFO)	\$14

SIDES

Housemade tomato relish	\$2 each
Chilli jam, hommus	\$2 each
Poached egg or spinach	\$3 each
Meredith goat's feta, avocado	\$4 each
Bacon, roast tomato, corn cake	\$4 each

LUNCH

Soup of the day with sourdough (GFO)	\$13
Half 1/2, Small bowl of soup with a ham/cheese toastie (GFO)	\$14
Roasted vegetable & Meredith goat's feta tart, served with salad & relish (V)	\$17
James Street Platter, cured meats, cheeses, housemade pickled veg, olives, hommus and James Street sourdough	\$20
Indian spiced vegetable pastie, served with salad & relish (V)	\$14
Cheddar & vegetable frittata, served with salad & relish	\$14
Prosciutto & pear salad, beetroot and Meredith goat's cheese with dukkah (GFO)	\$15

KIDS

Kids cheesy triangles	\$7
Ham and cheese toastie	\$8
Boiled egg with toast soldiers	\$8
One fried egg, one piece of toast & bacon	\$8
Kids Nutella French toast with honeycomb, raspberries & icecream	\$8

SANDWICHES

Chicken, herb mayo and avocado	\$14
Club sandwich - toasted sourdough, egg, bacon, Swiss cheese, chicken breast, tomato, lettuce and mayo	\$17
Cheese & salad, mayo, cheddar cheese	\$14
Ham Reuben with Swiss cheese, pickles, coleslaw & reuben sauce	\$14
Chicken & brie, tomato, spinach and sweet chilli mayo	\$14
Ham & cheese toastie	\$12

Gluten Free bread add \$2

PANINIS

Tuna melt - Tuna & mayo, capers & parmesan cheese	\$14
Roasted vegetables, Meredith goat's feta, spinach and relish	\$14

GFO: Gluten Free Option | V: Vegetarian

We use free range eggs, Istra small goods, Free Range chicken
& our own housemade breads, relishes, jams

Our menu is prepared in a kitchen where foods containing wheat, eggs, nuts & seeds
are used. Every effort is taken when preparing meals, but we cannot guarantee your
meal will not contain traces of the above.
Please let our staff know if you have any dietary requirements.

DRINKS

COFFEE

Espresso	\$3	Flat White	\$4	EXTRAS	
Short Macchiato	\$3	Cappuccino	\$4	Mug	50c
		Latte	\$4	Oat	50c
Chai Latte	\$4	Mocha	\$4	Soy	50c
Hot Chocolate	\$4	Long Black	\$4	Almond	50c
Babycino	\$1	Long Macchiato	\$4	Decaf	30c

TEA

English Breakfast	\$4	Green	\$4	Chai	\$4
Earl Grey	\$4	Peppermint	\$4	Lemongrass & Ginger	\$4

COLD DRINKS

SOFT DRINKS		MINERAL WATERS		NOAH'S JUICES	
Coca Cola	\$4	Pink Grapefruit	\$4	Orange	\$4.5
Diet Coke	\$4	Blood Orange	\$4	Apple, Peach, Kiwi, Mango & Lime	\$4.5
Lemon, Lime, Bitters	\$4	Lemon	\$4		
		San Pellegrino	\$3.5		
ICED DRINKS		KOMBUCHA			
Iced Coffee	\$6	Ginger & Lemon	\$5		
Iced Chocolate	\$6				

ALCOHOLIC

WINE
Glass \$9 / Bottle \$40
White and red available
See staff

BEER
See staff \$8