



All Day Menu

Check our Blackboard for Weekly Specials...

Ask to see our Dinner Menu

ORGANIC TOASTED SOURDOUGH <small>V VG</small> w/ a choice of spreads.	\$9.5
ORGANIC FRUIT & NUT TOAST <small>V VG</small> w/ a choice of spreads.	\$10
CROISSANT <small>V</small> w/ butter & jam w/ ham & cheese	\$9.5 \$14
BANANA BREAD <small>V</small> w/ strawberries & maple butter.	\$9.5
TOASTIE ON TURKISH w/ ham, cheese, tomato, spinach, aioli.	\$16.5
BREKKY BURGER <small>GF OPTION</small> Fried egg, bacon, relish, swiss cheese, aioli & leaves on organic bun Add hash brown \$2.5 Add Avocado \$2.5 Add halloumi \$4	\$16.5
AVOCADO & CHERRY TOMATOES <small>V GF OPTION</small> on toasted organic sourdough w basil, feta, & dried olive. Vegan option add coconut feta. Add poached egg \$3 Add Bacon \$7	\$24.5
PANCAKE <small>VG GF DF</small> w/ passion fruit coconut yoghurt, cinnamon poached pear, Strawberries, frosted almonds & maple. Add bacon \$7	\$26.5
PORTOBELLO MUSHROOM OMELETTE <small>V GF OPTION</small> w/ feta, caramelized onions, sesame seeds, basil & organic sourdough.	\$26
EGGS BENEDICT <small>GF OPTION</small> Honey glazed ham, roast cherry tomatoes, rocket, lemon dressing, poached eggs & hollandaise on turkish toast. Sub ham for bacon \$2 extra Sub ham for house smoked salmon \$3.5 extra	\$26.5

THAI CHILLI SCRAMBLE <small>V GF OPTION</small> Scrambled eggs w/ green papaya, bean sprouts, lemongrass & ginger sauce on sourdough w Sichuan chilli oil.	\$26.5
GRILLED HALLOUMI, BASMATI RICE & LENTIL SALAD <small>V GF</small> w/ caramelised onion, pinenuts, parsley, mint, cherry tomatoes, cucumber, greens, chilli, sumac yoghurt. Add chorizo \$6	\$26
HARVEST BOWL <small>V GF DF</small> Broccoli, kale, black quinoa tabouli, hummus, pumpkin, roast cherry tomatoes, beetroot, avocado, pickled red cabbage, poached egg & dukka. Vegan option sub egg for tofu.	\$27.5
TEMPURA HOT SMOKED SALMON <small>GF DF</small> Tempura house smoked salmon, brown rice, greens, miso edamame, pickled carrot, ginger, avocado, ponzu, sesame. Add sichuan chilli oil \$2 Add poached egg \$3	\$29
ROAST PUMPKIN & MUSHROOM TOASTIE <small>V GF OPTION</small> Sourdough w roast pumpkin, mushroom, caramelized onions, provolone cheese, olive tapenade & basil Add salami \$3 Add side of fries \$4	\$23.5
KARAAGE CHICKEN BURGER <small>DF GF OPTION</small> w/ slaw, pickles, wasabi mayo, pickled ginger on organic bun w/ side of fries. Add Avocado \$2.5	\$26
FISH TACOS <small>DF GF</small> Grilled barramundi, avocado, cherry tomato, ruby grapefruit, slaw, coriander, shallots, jalapeños & pickle red onions	\$28
Gluten free sourdough and buns available	\$2.5 extra
HOT CHIPS <small>GF V DF</small>	\$9

10% Sunday surcharge 15% Public holiday surcharge 0.8% Surcharge on all credit/debit card

BREAKFAST YOUR WAY & SIDES

We recommend adding one of our delicious house made chutneys & relishes to your breakfast of choice.

Hollandaise sauce	\$2
Tomato relish	\$2
Tomato & Chilli Kasundi	\$2
Sichuan chilli oil	\$2
2 eggs your way on toast	\$16
House smoked salmon	\$11
Bacon	\$7
2 x Hash brown	\$5
Grilled halloumi	\$7
Marinated tofu	\$5
Side of miso greens	\$8
Avocado	\$5
Cherry tomatoes	\$4
Spinach	\$4
Portobello mushrooms	\$6
Chorizo	\$6

SMOOTHIES & BOWLS

All smoothies can be made as smoothie bowls just take your favorite smoothie and we top it with fresh fruit, house made gluten free granola made with organic puffed brown rice, coconut, quinoa flakes, almonds & chia seeds.

Add cacao nibs	\$1.5
Add Byron Bay peanut butter	\$1.5
No alterations to smoothies, thank you.	

AÇAI	\$13	BOWL	\$21
<small>GF VG DF</small>			
Açai, banana, blueberries, coconut milk.			

ISLAND VIBES	\$13	BOWL	\$21
<small>GF VG DF</small>			
Mango, banana, pineapple, mint, coconut milk.			

HAPPY MONKEY	\$13	BOWL	\$21
<small>GF VG DF</small>			
Banana, dates, double shot espresso, peanut butter, almond milk.			

**COCKTAILS, BEER & WINE
AVAILABLE FROM
11.30AM**

