



a 15% surcharge applies on public holidays | amex card fee of 1.7% applies & a 1.1% card fee applies on all other eft transactions

all day menu

LOW CARB V granola	17
strained yoghurt, boysenberry compote, toasted coconut, heirloom pepitas, poached quince, fresh fruits and berries	
V Gf avocado (gfo)	18
smashed avo, sourdough, labneh, pomegranate arils, pistachio dukkha, cress, balsamic glaze, lemon	
• add 2 poached eggs OR sautéed mushrooms 4.5 ea	
VEGAN Gf legumes	17
crispy fried squashed baby potatoes, house made beans in a rich tomato sauce, grilled broccolini, vegan feta	
V eggs (gfo)	13
two free range eggs, roasted tomato, our own house relish, sourdough	
• add bacon & avocado OR haloumi & avocado 9.5 ea	
VEGAN Gf mushrooms	19
smoked button, enoki, shimeji & king oyster mushrooms, skordalia mash, grilled broccolini, vegan feta	
brekky burger (gfo)	18
bacon, avo, soft fried egg, aioli, lettuce, homemade hash brown, cheese, house made bbq sauce	
• add house smoked pastrami 6	
VEGAN Gf fritters	19
crispy fried chilli corn fritters w/ minted garden pea salad, house relish, avo	
• add chive sour cream 2	
V ricotta hot cakes	18
honeycomb butter & organic maple syrup	
• add crispy bacon & grilled banana 6.5	
V benedict (gfo)	19
poached eggs, spinach, house hollandaise, sourdough w/ either bacon OR avocado OR [smoked salmon + 2]	
• no toast? - make it on 2 hash browns w/ house relish 4	

sides

MYO Breakfast surcharge	5
create your own custom meal with the sides of your choice.	
house relish	1
hollandaise extra piece toast extra maple	2
one little poached egg	3
roasted tomato sautéed spinach	3.5
two eggs avocado smoked mushrooms	4.5
bacon pork & pecorino sausage haloumi	6
pastrami house made beans	6
smoked salmon	7.5
bacon & avo halloumi & avo	9.5

all day menu

Gf Df calamari	20
crispy fried calamari, wombok slaw w/ fresh herbs, roma tomato, spanish onion, nam jim dressing	
VEGAN Gf pumpkin	18
jerk spice roasted pumpkin, coconut leek puree, baby spinach, vegan feta, roasted tomato, toasted almond & crispy onion scratchings	
lamb	21
slow roasted pulled lamb shoulder, mild harissa spices, confit garlic hummus, buttermilk flatbread, yoghurt sauce, cucumber quick pickle, ghost chilli sauce	
jerk chicken sammich	16
toasted jerk chicken sammich, swiss cheese, bacon, red cabbage slaw, pickled onions (sorry no changes)	
sassy reuben sammich	16
house smoked pastrami, sauerkraut, swiss cheese, russian dressing (sorry no changes)	
VEGAN Gf sweet potato wedges, house seasoning	8
• chive sour cream, house chilli sauce 2 ea	
VEGAN Gf rustic potato fries, house seasoning	7
• vegan aioli, herb mayo 2 ea	

something small

home made hash brown (1 or 2)	4.5	8
LOCAL V NEW wholly crumpets (1 or 2)	9	17
EPIC, toasted, locally made wholly crumpet, served with either: butter, jam & local honey OR herbed creme fraiche & smoked salmon		
Made Here V banana & walnut bread		8
w/ honeycomb butter		
FOR Kids Df V pancakes, strawberries, organic maple		10
• add ice cream 2		
FOR Kids 1 egg scrambled, bacon, toast		10

café for dogs

VEGAN LOCAL hugo's doggy icecream	7.5
peanut butter & bacon flavoured single scoop ice cream	
VEGAN café chewie	5
dog chew, keep them occupied!	
VEGAN LOCAL peanut butter biscuit	1.2
hand made biscuit	
puppucino	4.5
frothed lactose free milk & hand made biscuit	

Please note, there are nuts in our kitchen. The eggs are free range.
We preference local products when we can.
Check out our fresh daily home baked cakes and treats.

(gfo) gluten free bread available \$2 (N) contains nuts (GF) gluten friendly (V) vegan (V) vegetarian (DF) dairy free

please note our fryer may contain traces of gluten



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coffee & hot drinks

house blend

one-eighty by Bear Bones Specialty Coffee
notes of sticky fruit, nuts & chocolate Origins: Brazil & Colombia

sml 6oz med 8oz mug 12oz

espresso | piccolo | short mac

single single double 3.8

cappuccino, flat white, long black 4 4.5 5

latte - 4.5 5

babyccino 2.5

extras 0.6

extra shot, decaf, syrups, chocolate, bonsoy, alt dairy co oat, alt dairy co almond, zymil

filter - moccamaster 4

ask our baristas for rotating feature coffee selection - served black

hot chocolate 6

dark chocolate ganache (made on soy) steamed milk, marshmallows

spanish hot chocolate 7

creamy indulgent chocolate ganache, steamed milk & single cream. thick & rich

sassaffagato 7.5

dark chocolate ganache (soy) vanilla ice cream, double espresso

turmeric latte - 5.5 6.5

ground turmeric, pepper, ginger & spices, steamed on your milk of choice

pot of loose leaf origin tea 5

english breakfast | earl grey | sencha green | jasmine green | peppermint | chamomile | forest berry | orange pekoe | lemongrass & ginger

rainbow chai tea 6.5

a traditional blend of chai tea from byron bay, brewed on steamed milk & served with local honey

cold coffee

iced chocolate, coffee or mocha 7.5

milk over ice w/ ice cream & cream

iced latte 5.5

double espresso & milk over ice

house made cold brew, black or milk 6

served over cold brew ice cubes

cold press juices

cold press juices 8.5

/refresh - strawberry, pineapple, mint

/immune boost - beetroot, carrot, apple, ginger

/green - kiwi, lemon, apple, kale, ginger

/taste of summer - mango, passion fruit, blueberry, orange

/melon madness - watermelon, strawberry & lime

smoothies

smoothies (after 7.30am) 9.9

/ acai, blueberry, banana, apple juice & coconut water, granola

/ banana, honey, cinnamon, coconut yoghurt, milk, toasted coconut

/ mango, frozen coconut yoghurt, coconut water, toasted coconut

shakes

fancy shakes (after 7.30am) 9.9

/ chocolate ganache, whipped cream & coco pops

/ caramel sauce, whipped cream, salted pretzel crumbs

/ real strawberries, whipped cream, strawberry powder & fresh strawberry

/ cookies and cream, vanilla milk, whipped cream & crushed oreos

house made spritz & soft drinks

remedy kombutcha 6.5

ask us for available flavours

home made spritz & iced teas 6

traditional lemonade | lemon lime bitters | strawberry

lemonade | mango iced tea | peach iced tea | lemon iced tea

capi premium australian sodas 5.5

soda + lemon & basil (sugar free) | tonic | cola | flamin'

ginger beer | cranberry soda



awesomeness awaits. scan here