

## Menu

available all day

**Eggs your way**, poached, fried, scrambled, chilli-fried, chilli-scrambled, served with sourdough toast, tomato relish gfo \$15

**Bacon & eggs your way**, same as above, but crispy bacon makes everything better gfo \$21

**Smashed avocado duo**, sourdough toast, crispy enoki, furikake, fermented chilli, the second is miso glazed almonds, pickled daikon, spring onions gf v \$22.5 add eggs \$7

**Kombucha and goji berry bircher muesli**, lavender coconut labneh, toasted macadamias, fresh seasonal fruit, side health shot gf v \$22

**Strapatsada**, greek style herb, tomato scrambled eggs, fetta, pine nuts, balsamic reduction, chives, sourdough gfo \$25

**Spring omelette**, open faced, roasted heirloom tomatoes, burrata cheese, prosciutto, pangrattato, watercress gfo \$25

**Corned beef & potato cabbage hash**, poached eggs, horseradish white sauce, piccalilli, cheddar cheese gf \$28

**Potato & leek fritters**, pork & fennel sausage, herb crème fraîche, fried egg, watercress, mustard apple relish gf \$27.5

**Acai bowl**, topped with coconut yoghurt, fresh berries, peanut butter, house-made cocoa buckwheat crunch gf df v \$21

**House-made belgian waffles**, seasonal fruit, wattleseed glaze, davidsons plum dust, macadamia ice-cream, crispy double smoked bacon \$24.5 add canadian maple syrup \$2

**Fruit & nut toast**, house made jam, cinnamon sugar \$9.9 add whipped ricotta \$3.8

**Toasts**, sourdough or turkish with house made jam, honey, peanut butter, vegemite or marmalade gfo \$8.8

### Sides (gf)

smashed avocado, sautéed kale, sautéed spinach, tomatoes, mushrooms \$6.5 ea

bacon, grilled haloumi, smoked salmon, chorizo \$6.9 ea

gluten free substitution \$2 ea

Open 7 days from 7am until 2.30pm

**Special of the Day**, see special board. Can't make up your mind? Let the kitchen team take care of you.

**Korean bbq chicken**, pickled daikon, herb salad, chives, toasted sesame, gochujang glaze, fried egg on a kimchi pancake \$31

**Prawn Gnudi**, school prawns, nduja marinara sauce, fennel, with confit garlic oil \$32

**Falafel salad with quinoa tabouli**, cashew green goddess dressing, herbed roast mushrooms, pistachio & fennel dukkah gf v \$29

**Bacon cheeseburger brioche**, wagyu beef, tomato, pickles, burnt onion jam, jalapeños, house made special sauce gfo \$22

**Congee with sticky chilli oil**, grilled chestnut mushrooms, crispy shallots, spring onions gf v \$29 add eggs \$7

**Roast potatoes**, aioli gf df \$10

**Bacon & egg roll**, with chilli jam, ketchup, bbq, aioli or tomato relish gfo \$16

**Free range chorizo & egg roll**, with chilli jam, ketchup, bbq, aioli or tomato relish gfo \$16

**Mushroom & egg roll**, with chilli jam, ketchup, bbq, aioli or tomato relish gfo \$16  
add cheese to your roll + \$2

**Ham & cheese toastie** gfo \$9.8  
add tomato + \$1.8

**Kids menu**, available upon request

**Dessert menu**, available upon request

gf = gluten free,  
gfo = gluten free option (additional costs may apply)  
df = dairy free  
v = vegan

A surcharge of 15% applies on public holidays

## Drinks

### Hot Espresso

	sml	lge
Espresso, short macchiato, piccolo	\$4.2	
Long macchiato, doppio	\$4.7	
Cappuccino, flat white, latte	\$5	\$5.5
Mocha	\$5.3	\$5.8
Magic	\$5.5	\$6
Long black	\$4.7	\$5.2
Premium hot chocolate	\$5.5	\$6
Chai latte hot or iced	\$5.5	\$6
Turmeric latte	\$5.5	\$6

### Extras

- Single origin - see blackboard for tasting notes \$0.9
- Syrups - caramel, vanilla, hazelnut \$0.8
- Special milks - soy, zymil, almond, macamilk, \$1  
oat, coconut
- Extra shot \$0.8 or Decaf \$0.8
- Retail Coffee beans 250g/1kg \$29/\$60

### Cold drip

Sweetened or un-sweetened sml \$5.5 lge \$6

Cold drip coffee is brewed over 6 hours using our in house cold drip coffee maker. Paper filters, filtered water are used resulting in a pure coffee concentrate. Drink black on ice, expect low acidity, super sweet coffee or mix with milk for a perfect cold coffee alternative

### Filtered Coffee

(Thursday to Sunday)

Drip brewed through paper filter brings out a natural flavour from the bean. Expect a refreshing, clean coffee with distinct flavours. Enjoy this delicate coffee hot or cold \$6

### T2 Premium Loose Leaf tea

English breakfast, earl grey, honeydew green, peppermint, malabar chai, lemongrass & ginger \$5

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### Fresh Juices

- Immune defence  
orange, carrot, ginger \$10
- Green booster  
apple, cucumber, celery, spinach, kale \$10
- The recovery  
beetroot, watermelon, mint, coconut water \$10
- Juicy fruit  
pineapple, watermelon, orange, apple \$10  
add extra fruits \$1
- The Customiser  
create your own juices from the ingredients below: \$11  
apple, pineapple, orange, watermelon, beetroot, carrot, celery, ginger, mint, cucumber

### Smoothies & Frappés

- Banana, strawberry or mango fruit, milk, ice cream \$10
- Green smoothie kale, celery, pineapple, banana, chia, coconut water \$11
- Acai smoothie acai, banana, coconut water \$12
- Watermelon mint frappé \$10
- Coffee frappé \$10
- Mocha frappé \$10  
add vegan protein powder \$2

### Shakes

- Chocolate, vanilla, strawberry, caramel, malt vanilla \$9.8  
make it a thickshake \$2
- Iced chocolate \$9.8
- Salted caramel & peanut butter \$11

### Sparkling & Soft Drinks

- San pellegrino sparkling water 500ml \$6.3 1ltr \$7.8
- Sips sparkling mineral water - lemon, blood orange, pineapple & yuzu, cucumber & mint, pink grapefruit, raspberry \$5.7
- Good happy kombucha - berry good, ginger & turmeric, lemon myrtle, cacao vanilla \$7.8
- Bundaberg - ginger beer, passionfruit, peach, lemonade \$6.2
- Cococoast natural coconut water \$6.9
- Iced teas - mango, lemon, peach, raspberry \$6.8