



COFFEE | FOOD | CATERING

All Day

Eggs | 11.9

eggs your way (fried or poached) •
sourdough
• *add sides of your choice*

Smashed avo | 19

chunky smashed avo • poached egg
• sourdough

Creamy scrambled eggs | 13

on sourdough

The omelette | 18.9

truss tomatoes • mushrooms •
cheddar cheese • red capsicum •
feta • spring onion

Egg + bacon roll | 11

fried eggs • crispy bacon • lovely
leaves • tomato relish
+ cheese 1.0

Feast your eyes | 23

eggs your way • mushrooms • oven
roasted truss tomatoes • pork
chippolatas • bacon • sourdough •
tomato relish

Vego classic | 23

scrambled eggs • mushrooms • oven
roasted truss tomatoes • avocado •
our baked beans • sourdough

Croissant Benedict | 16

bacon • poached eggs • hollandaise
• croissant

The BLT | 16

bacon • lovely leaves • tomato
• caramelised onion • kewpie •
tomato relish
+ avocado 2.5

Zucchini Fritters | 18.5

zucchini fritters • housemade bacon
jam • poached eggs • avocado
• add bacon + 5
• add smoked salmon + 5

Coffee Bar

We use ethically sourced, sustainable
beans from the world's most famous
coffee growing regions. About half of our
coffee is purchased direct from a small
coffee co-operative in Colombia, where
we commit to an annual purchase of their
entire crop.

We're committed to specialty coffee, the
environment and a fair go for growers –
we were the first coffee company in
Australia to be 100% carbon offset from
tree to cup.

– Red Star Coffee Roasters

White 4.2 | 4.7
Red star's signature blend

Bon Soy .60
Almond Milk .60
Lactose Free Milk .60
Coconut Milk .60
Decaf .60

Black 4.0
Single Origin alternating monthly

Hot chocolate 4.2 | 4.7

Matcha | Turmeric latte 5.2 | 5.7

Mocha | Chai latte 4.6 | 5.2

Mayde Tea

All Mayde Tea products contain only
100% organic ingredients, free from
artificial colours and flavours. All the
ingredients have been farm-grown,
locally sourced where possible, and
grown with love and care. There has been
no use of herbicides, pesticides or other
unnatural chemicals throughout the
production of our teas.

With carefully selected organic
ingredients, every blend is hand-Mayde
in small batches, with love x.

Pot of tea 5.0
English Breakfast | Earl Grey |
Green Sencha | Cacao Cinnamon |
Organic Chai | Peppermint |
Lemongrass

All Day

Housemade granola | 16.9

fresh fruit • yoghurt

Lemon cheesecake waffles | 18.5

berry compote • housemade
chocolate biscuit crumb • vanilla ice
cream

Toast | 8.9

paysan sourdough
cinnamon fruit loaf
gf bread + 2
paleo (1)

ACAI bowl | 17.9

ACAI berries • banana • oats •
almond milk • fresh fruit • our
granola • vanilla bean coyo
DF | Vegan

Mango passionfruit smoothie bowl | 17.9

housemade granola • pineapple •
banana • passionfruit
GF

Paleo banana bread | 15.9

housemade cashew cream • fresh
banana • pure maple syrup
GF | DF

Paleo breakfast | 15.9

our paleo bread • avocado •
poached eggs
GF | DF

Add

extra egg | spinach 3
mushrooms | truss tomatoes 4
avocado | haloumi 4.5
smoked salmon | bacon 5
relish, hollandaise, aioli 1.5
potato wedges 7





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Lunch
From 11.30am

Build your own bowl | 18

Choose 5 from this section:

roasted pumpkin
roasted capsicum
grilled haloumi
avocado
roasted cherry tomatoes
roasted dutch carrots
corn
wilted spinach
butter mushrooms
roasted chickpeas
turmeric cauliflower

Choose a pot of Miss Peppercorn flavour:

lemon hommus
beetroot relish
rhubarb relish
bacon jam
caramelised onion

Add a protein | 5

poached chicken breast
smoked salmon
falafels
poached eggs
zucchini fritters (2)

Tomato + haloumi bruschetta | 17

garlic • oven roasted truss tomatoes
• haloumi • fresh basil • sweet balsamic

Chicken, caramelised onion + tarragon pie | 19

w a chopped salad • our rhubarb relish

Smoked salmon bruschetta | 19

tasmanian smoked salmon • avocado • capers • red onion • our lemon + dill mayo

Cold drinks

Affogato	5.0
Vietnamese Iced Coffee	6.5
Iced coffee or Iced chocolate	7.5
Iced latte	4.2 4.7
Coffee super thickshake	10
double espresso, milk + loads of ice cream	
Milkshakes	7.5
chocolate, caramel, vanilla, strawberry, banana, Nutella	
Lemon, lime + bitters	6.5
Coke diet coke	4.5
Lipton iced tea (peach)	6.5
Charlies Juices	7.7
100% honest orange 300ml	
100% honest apple 300ml	
mango + orange quencher 500ml	
Smoothies	10
mixed berry (df)	
passion punch (df)	
go bananas	
Still or sparkling water	3.5

Thank you for choosing to share a table with us today, enjoy your day

Lunch
From 11.30am

Don't tell a porky burger | 23

pork schnitzel • apple + thyme sauce • cheese • slaw • side of wedges
+ available naked (without the bun)

Falafel salad bowl | 18.9

cucumber • spiced chickpeas • turmeric roasted cauliflower • haloumi • cherry tomatoes • tahini dressing

Bowl of potato wedges | 10

w aioli

Salads, daily bakes, sandwiches, + wraps from our display fridge

Cakes + Sweet Treats

Housemade sweets and treats from 3.5-8.5

For the kids – strictly under 12

scrambled eggs on toast | 8.5
toast | 5
served w vegemite, peanut butter or nutella
waffle w maple syrup + ice cream | 10
potato wedges w our sauce or aioli | 7
kids milkshake | 5.5
Chocolate, strawberry, vanilla, caramel
kids grazing board | 9.9
ham, cheese, crackers, sultanas, fresh fruit, cucumber + carrot

Apologies

We do not accommodate menu substitutions

If you suffer from anaphylaxis from a food allergy, our menu will not be suitable for you as we are a shared kitchen

