



COFFEE | FOOD | CATERING

All Day

Eggs + bacon | 14

eggs your way w lots of crispy bacon on toasted sourdough

Smashed avo brekkie bruschetta | 18.8

chunky smashed avo, cherry tomatoes + a poached egg on a slice of toasted sourdough

Creamy scrambled eggs | 12

served w vine ripened cherry tomatoes on a slice of toasted sourdough

It's not just porridge | 14.5

warm porridge served w your choice:
white chocolate, berry compote + a side of cream OR
fresh banana, cinnamon + a pot of honey

The omelette | 18

filled w cherry tomatoes, mushrooms, cheddar cheese, basil + sprinkled w feta

Egg + bacon roll | 10

fried eggs, crispy bacon, mixed leaf in a buttered roll w tomato relish
Add cheese 1.0

Feast your eyes | 23

eggs your way, mushrooms, oven roasted truss tomatoes, pork chippolatas + bacon served w toasted sourdough + our tomato relish

Vego classic | 23

scrambled eggs, mushrooms, oven roasted truss tomatoes, avocado + our baked beans served w toasted sourdough

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 4.0 | 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

Cold Brew | Cold Drip 5.0

Hot chocolate 4.0 | 4.7

Matcha | Turmeric latte 5.0 | 5.7

Mocha | Chai latte 4.5 | 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

Vanilla, lemon + yoghurt panna cotta | 16.5

w fresh fruit, our granola + mango sorbet

Apple + cinnamon turnovers | 16

w salted caramel sauce + ice cream

Lemon cheesecake waffle stack | 17.5

w berry compote, housemade biscuit crumb + vanilla ice cream

Toast | 8

paysan sourdough | sourdough cinnamon fruit loaf
served w butter + jam

ACAI bowl | 17

ACAI, banana + oats blended w almond milk topped w fresh fruit, coconut flakes, our granola + vanilla bean coyo

Paleo banana bread | 15

w housemade cashew cream, fresh banana + a side of pure maple syrup GF | DF

Paleo breakfast | 15

our paleo bread topped w slices of avocado + poached eggs
GF | DF

Sides

extra egg | spinach 3
mushrooms | truss tomatoes 4
avocado | haloumi 4.5
smoked salmon | bacon 5
relish, hollandaise, aioli 1.5
gluten free bread 2
paleo bread 5.5
potato wedges 5





COFFEE | FOOD | CATERING

Lunch
From 11.30am

Build your own bowl | 17

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

Choose a pot of Miss Peppercorn
flavour:

lemon hommus
beetroot relish
rhubarb relish
bacon jam
caramelised onion

Add a protein | 4.5

poached chicken breast
smoked salmon
falafels
poached eggs

Soup of the day | 12

w crusty cheesy sourdough

Tomato + haloumi bruschetta | 16

toasted sourdough rubbed w garlic
topped w oven roasted baby
tomatoes, grilled haloumi, fresh
basil + drizzled w sweet balsamic

**Chicken, caramelised onion +
tarragon pie | 17**

w a chopped salad + our rhubarb
relish

**Slow roasted hearty beef casserole
| 18**

w crusty toasted sourdough

Cold drinks

Affogato	5.0
Vietnamese Iced Coffee	6.5
Iced coffee or Iced chocolate	7.5
Coffee super thickshake	9.5
double espresso, milk + loads of ice cream	
Milkshakes	7.5
chocolate, caramel, vanilla, strawberry, banana, Nutella	
Capi	4.5
lemon lemonade cranberry pink grapefruit	
Parkers Juices	5.5
blood orange raspberry + apple mango	
Kombucha	6.5
Handsqueezed fresh OJ	7.0
Smoothies	8.5
mixed berry green brekkie smoothie	
Still or sparkling water	3.5

Thank you for choosing to share a
table with us today,
have a great day

Lunch
From 11.30am

Smoked salmon bagel | 16.5

tasmanian smoked salmon, fresh
slices of avocado, capers, red onion
in a toasted sourdough bagel +
topped w our lemon + dill mayo

Don't tell a porky schnitzel | 22

a pork schnitzel w apple + thyme
sauce, cheese + slaw in a black bun
w a side of wedges
+ available naked (without the bun)

Bowl of potato wedges | 10

w aioli

**Salads, pies, tarts, sandwiches,
+ wraps are in our display fridge
until sold out**

Cakes + Sweet Treats

Housemade sweets and treats from
3.5-8.5

For the little kids – under 12

eggs on toast | 5.5
toast | 5
served w vegemite, peanut butter or
nutella
pancakes w maple syrup + ice
cream | 10
potato wedges w our sauce or aioli
| 6.5
kids milkshake | 5
Chocolate, strawberry, vanilla, caramel