

# Menu

Summer 20/21

Please Order at Counter 7am-2.00pm



## ALL DAY

<b>Bircher Muesli</b> – Coconut yoghurt, mango and passionfruit, raspberry compote (VG)	\$15
<b>Acai Bowl</b> – Acai berry smoothie topped with superfood seeds & fresh fruit (VG & GF)	\$15
<b>Hangry Hummus</b> – Avocado, super seeds, house made hummus & dukkha on light rye (VG, V & GFO) – <b>Add Eggs / Mushroom \$4</b>	\$16
<b>Smashed Avo</b> - Poached eggs, rocket, tomato salsa, danish feta, salsa verde & sourdough (V, VGO, GFO) <b>Add Bacon / Salmon \$6</b>	\$20
<b>The Vegan</b> – House made hummus & dukkha, spiced beans, wilted spinach, mushrooms with toasted rye (VG, GFO) <b>Add Sliced Avo \$4</b>	\$20
<b>Cocos Cop the Lot</b> - 2 eggs (poached, fried or scrambled) bacon, spiced beans, potato rosti, mushrooms & sourdough (GFO)	\$25
<b>The Rosti</b> – Smoked salmon or Bacon, potato rostis, poached eggs, asparagus, hollandaise (GF, VO)	\$22
<b>Fiery Breaky Tacos</b> – Spicy chorizo, chilli scrambled eggs, spiced beans, siracha mayo, jalapenos & greens on toasted tortillas.	\$22
<b>Mushroom Lover</b> - Medley of mushroom and herb fusion, danish fetta, 2 poached eggs, spinach, herb oil on light rye (VGO, GFO).	\$22
<b>Breaky Bagel</b> - Poached eggs, bacon, wilted spinach & hollandaise	\$20
<b>Eggs However You Want</b> - Scrambled, poached or fried on sourdough (make breaky your way with our choice of extras) (V, GFO)	\$13

## SOMETHING EXTRA

<b>Sweet Potato Fries</b> aioli (GF, VG)	\$8
<b>Beer Battered Chips, Smoked Salmon, Bacon, Potato Rosti, Toast, 2 Eggs, Spiced Beans, Mushrooms, Asparagus, Sliced Avo, Fetta, Wilted Spinach, Scoop of ice cream</b>	\$4
<b>Aioli, Hollandaise, Siracha Mayo, Vegemite</b>	\$2

## SWEET TOOTH – All Day

<b>Waffle On</b> - Toasted candied pecans, canadian maple, banana vanilla bean ice cream.	\$16
<b>Cherry Ripe Hotcakes</b> – Nutella mascarpone, cherry coulis, strawberries, toasted coconut & vanilla icecream	\$19
<b>Toast with Kaya</b> Coconut jam with 2 slices sourdough (V, GFO)	\$6
<b>Fruit Toast</b> (V)	\$6
<b>LUNCH – After 11.30am</b>	
<b>Steak Sandwich</b> - Porterhouse, swiss cheese, onion jam, tomato, beetroot, herbed mayo, rocket, beer battered fries	\$24
<b>Coconut Chilli &amp; Lime Squid</b> - Fried baby squid in coconut tempura, siracha mayo, asian slaw (GF)	\$22
<b>Buttermilk Burgermeister</b> - Spiced buttermilk chicken, house pickles, siracha mayo and greens served on a brioche bun with chips	\$20
<b>Fish Tacos</b> - Local snapper, pineapple salsa, avocado, siracha mayo, rocket, coriander & lime	\$18
<b>Charred Cauliflower</b> - House made dukkha, hummus & pickles, kale, rocket, sprouts, toasted almonds, vinaigrette (GF & VG)	\$16
<b>Vegan Boho Bowl</b> Grilled satay tofu, brown rice, homemade spiced beans, dukkha, pickles, greens and super seeds (GF, VG) <b>Add Sliced Avo or Homemade Hummus \$4</b>	\$18

## DON'T FORGET THE KIDDIES

*Under 12*

Egg on toast / Pancake and fruit / Ham and cheese toastie / Chicken nuggets and chips	\$8
2 Scoops of Vanilla / Chocolate Ice cream / Mango Sorbet	\$5

We have a selection of salads, croissants, muffins, quiches, rolls, patties, cakes, sweets, etc.

Please see the display cabinet

V=Vegetarian, VG=Vegan, GF= Gluten Free, O = Option

Drinks on next page / BYO Welcome

