



VEGETARIAN MENU

ALL DAY BREAKFAST

SOURDOUGH	white, light rye, whole grain, GF(+0.5) or cherry& raisin with condiments /with cheese, tomato melt +1.5	6.5
CROISSANTS	toasted w house made jam vanilla mascarpone, maple syrup, pistachio & fresh berries	7 16
BANANA BREAD	with whipped butter	8
COCONUT CHIA PUDDING	fresh fruits, coconut snow, almonds maple, berry compote, and coconut chips	18
BRIOCHE FRENCH TOAST	vanilla mascarpone, maple syrup pistachio snow, berry compote & fresh berries	20
ACAI BOWL	with granola, roasted nuts, vanilla yoghurt berry compote & fresh fruits	19
M L A T	mushroom, lettuce, smashed avocado tomato, aioli on flat bread	18
H L A T	Haloumi, lettuce, smashed avocado tomato, aioli on flat bread	18
AVOCADO BRUSCHETTA	smashed avo, labneh burnt lemon and rustic crumb With a poached egg +3	17
WILD MUSHROOM BRUSCHETTA	garlic, thyme, honey&ricotta basil pesto, truffle oil, manchego mushroom powder and a poached egg	20



Please let us know if you have any food allergies
or special dietary needs

10% surcharge on public holidays



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SOURDOUGH & EGGS (our fried egg is sunny side up)	
THE BASIC eggs your way with a choice of sourdough	13
VEGETARIAN BREAKFAST eggs, mushrooms smashed avocado, halloumi, roasted tomato	23
VEGE BENEDICT poached eggs, orange hollandaise Choice of 1: mushroom/ halloumi	20
RICOTTA PANCAKES caramelised banana, popcorns Honey and whipped butter	22
CORN FRITTERS poached egg, avocado salsa & tomato relish Choice of 1: mushroom/ halloumi	21
VEGE BREAKFAST BURGER fried egg, smashed avocado, lettuce, Cheese, tomato & chili jam on brioche Choice of 1: mushroom/ haloumi	19
EXTRA Hash brown, 1Egg (scramble +\$1) /Smashed avocado, roasted tomato, mushroom, halloumi	3.0/5.0





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LUNCH

Available from 11:00

MUSHROOM SALAD grilled mushroom, lentil, chickpea, 19
mixed leaves and cherry tomatoes, Sherry vinaigrette,
crisp kale and char grilled lemon

BEETROOT SALAD BOWL with quinoa, baby beetroot 19
kale crisp, feta, parmesan, char grilled lemon,
Swiss chard, pine nuts, crisp kale, and orange dressing

MUSHROOM & AVOCADO OPEN SANDWICH 22
grilled with poached egg, fetta, olive, organic nuts
balsamic glaze and toasted sourdough

MUSHROOM PASTA egg spaghetti 25
with chili, garlic, preserved lemon cherry tomatoes
rocket, rustic crumb, parmesan

CHIPS 8

SWEET POTATOES CHIPS 11

KIPFLER POTATOES 11



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