



Breakfast

Served until 12pm

- Smashed Avo** (GFO & VGO) \$20
Goats cheese & blistered tomato jewels served on a bed of beetroot coulis & tangy sourdough toast, dressed w/ dukkah & balsamic glaze
- Hash Brown Haloumi Stack** (GF) \$20
Grilled haloumi stacked w/ 2 hash browns, topped with a rocket, walnut, pomegranate & avocado salad, drizzled with spiced hot honey
- The Great Big Brekky** (GFO & VGO) \$26
2 sunny side up eggs served on sourdough toast with grilled tomato, herby butter mushrooms, sauteed spinach, hash brown & a side of tomato relish
- Buddha Brekky Burger** (VGO) \$14
Fried egg, herby lemon avocado, spinach & a crispy hash brown, served on a lightly toasted milk bun with aioli, tomato relish & tasty cheese
- Banana Caramel Pancakes** \$22
2 pancakes with roasted walnuts, hot caramel sauce, caramelised bananas & ice cream
- Fruit Toast** \$10
2 thick slices of apricot & fig sourdough with a side of butter
- Toast** (GFO & VGO) \$8
2 pieces of sour dough with butter & your choice of spreads:
Nutella - Honey - Vegemite - Peanut Butter - Jam

GF - GLUTEN FREE VG - VEGAN
GFO - GLUTEN FREE OPTION AVAILABLE VGO - VEGAN OPTION AVAILABLE

Toasties & Focaccias

See fridge for availability - GFO & VGO on request

Toasties

\$13.50 each

Almond-Sage Pesto w/ tasty cheese, roast tomato, avocado, & creamy mayo

Caramelised Onion w/ tasty cheese and blue cheese crumble

Roast Pumpkin w/ sundried tomato pesto, spinach, red onion & tasty cheese

Classic double cheese & tomato

Focaccias

\$16 each

Honey Cayenne Roast Pumpkin w/ roasted garlic eggplant, sundried tomato pesto, cheese blend, spinach & aioli

Herby Butter Mushrooms w/ caramelised onion, grilled peppers, goats cheese, spinach and aioli

Grilled Haloumi w/ grilled capsicum, roasted garlic eggplant, hummus, basil pesto, cheese blend, spinach & aioli

Lunch

Served from 11am

Coconut Curry Noodle Bowl (VG) \$24

Mildly spiced creamy coconut curry with broccolini, asparagus & carrot, served on a nest of hand cut noodles, topped with crunchy cabbage & peanut topping

Gyoza Soup (VG & GFO) \$26

Vegetable dumplings served in a spicy short soup, with choy sum greens, champignon mushrooms, coriander & roasted sesame seeds

Bowl of Enlightenment (GF & VG) \$26

An authentic vegan monk dish with a selection of exotic fungi, tofu, ginkgo nuts, bean curd & wombok, stir fried in a tangy ginger sauce, served on jasmine rice w/ a side of chilli soy

Veggie Burger \$16

Veggie pattie w/ caramelised onion, creamy mayo & coleslaw, avocado & tasty cheese served on a lightly toasted milk bun

Satay Bánh Mi (VG) \$16

Marinated peanut satay tofu on a crispy Vietnamese roll, filled w/ cabbage, carrot & coriander, & a bitey special vegan dressing

Tom Kha (GF & VG) \$24

Thai coconut and galangal soup served w/ rice, a crunchy coriander top

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Appetizers & Snacks

Served from 11am

Korean Fried Cauliflower (VG) \$18

With a sticky soy & dijon glaze, served w/ a creamy tahini dipping sauce

Paneer Tikka Samosa \$14

3 samosas served with mint yoghurt

Bruschetta (VGO) \$26

Pistachio, beetroot & goats cheese bruschetta served over 2 slices of rye sourdough w/ a mild horseradish & garlic cream

Vegetable Spring Rolls (GFO & VG) \$14

4 spring rolls served with peanut sauce or sweet chilli sauce



For Little Humans

Breakfast

Served until 12pm

Bowl of Coco Pops \$7

Grilled Spaghetti and Cheese Crumpet \$8

Ice Cream Pancake \$12

with sprinkles and choice of topping
chocolate - strawberry - caramel

Lunch

Served from 11am

Mini spring rolls (VG) \$10

w/ sweet chilli or peanut sauce

Vegan sausage roll (VG) \$10

w/ tomato sauce

Toasties

Say Cheese (GFO) \$8

Double melted cheese

Archie Special (GFO) \$8

Cheese & tomato sauce

Happy Lil' Vegemite (GFO) \$8

Cheese & vegemite

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GFO - GLUTEN FREE OPTION AVAILABLE VGO - VEGAN OPTION AVAILABLE

Drinks

Hot Drinks

Cappuccino	Mocha
Latte	Chai Latte
Flat White	Dirty Chai
Espresso	Matcha Latte
Piccolo	Hot Chocolate
Long black	Bubbacino

Teas

English breakfast
Earl grey
Lemon and ginger
Chai
Peppermint
Sticky Chai

Milks

Full	
Light	
Soy	add \$1
Oat	add \$1
Almond	add \$1
Lactose Free	add \$1

Syrups

Vanilla	add \$1
Caramel	
Hazelnut	

Iced Drinks

\$8

Iced Coffee	Iced Dirty Chai
Iced Latte	Iced Mocha
Iced Chai	Iced Long black
Iced Matcha	Iced Chocolate

Iced Tea

\$5.50

Passionfruit
Lemon
Peach

Milkshakes

\$8.50

Thickshake	add \$2.50
Chocolate	
Strawberry	
Banana	
Blue heaven	
Vanilla	
Honeycomb	

Smoothies

\$12

Dragonfruit w/ strawberry,
banana & date

Kale w/ kiwi, mango &
pineapple

Acai w/blueberry, Raspberry
& banana

Mango w/ passionfruit,
pineapple & banana