



# 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
- Mixed Berry Pancakes** \$22  
2 pancakes with warm berry compôte & 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

# 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

**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

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

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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

**Roast Beetroot, Pistachio & Goats Cheese** (VGO) \$16

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



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# 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