

All Day Menu

Appetizers & Snacks

Korean Fried Cauliflower (VG) \$18

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

Vegetable Spring Rolls (GFO & VG) \$14

4 spring rolls served with peanut sauce or sweet chilli sauce

Lunch

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

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

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Breakfast

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

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

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

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



GF - GLUTEN FREE VG - VEGAN

GFO - GLUTEN FREE OPTION AVAILABLE VGO - VEGAN OPTION AVAILABLE

For Little Humans

Ice Cream Pancake \$12
with sprinkles and choice of topping
chocolate - strawberry - caramel

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)
Cheese & vegemite

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

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