

All Day Brunch 6.30 til 2.30

TOAST - white sourdough, soy + linseed sourdough & gluten free bread (+2) natural peanut butter, vegemite, triple berry jam, orange + lime marmalade & honey (+50c)	9
FRUIT TOAST (vgo - nuttelex available) fig + raisin with butter	10
BANANA BREAD with butter	8
ACAI BOWL (vg, gfo) acai, toasted granola, banana + berries + peanut butter 1 + nutella 1 + GF granola 1	18
VEGAN PANCAKES (gf, vg) gluten free pancakes, seasonal fruit, pistachio dust, coconut yoghurt + canadian maple	25
EGGS (gfo, v) farm fresh eggs + sourdough	15
B+E ROLL (gfo) milk bun, bacon, fried egg, cheese, aioli + house relish w/ hash brown	16
VEGE ROLL (gfo, v) milk bun, fried egg, avocado, haloumi, spinach + house relish w/ hash brown	17
AVOCADO TOAST (gfo, v) smashed avocado, feta, pomegranate, cherry tomatoes, sesame + herb salad + poached eggs 6	18
CHILLI SCRAM (gfo, v) chilli + herb scrambled egg, sourdough, parmesan + house chilli oil + avocado 6 + bacon 7 + haloumi 6	20
CORN FRITTERS (df, gf, v) corn fritters, poached egg, avocado, house relish, greens + balsamic + bacon 7 + haloumi 6 + cured salmon 8	24
STACKS ON STACKS (gfo, v, vgo) sourdough, poached eggs, avocado, mushrooms, roasted tomato + hummus + Bacon 7 + haloumi 6 + cured salmon 8	26
THE FULL BRONTE (gfo) sourdough, poached eggs, bacon, chorizo, mushroom, roast tomato, hash brown + relish	32
THE MED BOWL (gf, vg) house falafel, quinoa, avocado, tomato + cucumber salad, leafy greens, hummus, pinenuts + lemon + poached eggs 6 + Haloumi 6	26

Small Eats + Kids

1 egg on toast (v, gfo)	8
pancake w/ canadian maple (df, gf, vg)	12
ham, cheese + tomato croissant	12
ham, cheese, tomato + house relish toastie	12
chicken, cheese, spinach + aioli toastie	15
wrap - falafel + avo (v, vgo) or grilled chicken + salad	17
kids cheeseburger w/ chips	18
rosemary truffle fries w/ aioli	12

Extras

gin cured salmon	8
chicken	8
bacon	7
chorizo	6
house falafel	8
haloumi	6
two eggs	6
avocado	6
mushroom	5
fried tomato	5
feta	4
hash brown	3.5
house relish	3

Lunch available after 12

CHICKEN BURGER (gfo)	25
milk bun, buttermilk chicken, cheese, lettuce, pickled onion + chipotle aioli w/ rosemary truffle fries	
BEEF BURGER	25
milk bun, ground beef patty, bacon, cheese, grilled pineapple + chipotle aioli w/ rosemary truffle fries	
DRUNKEN SAILOR (df)	26
gin cured salmon, soba noodles, cucumber, avocado, edamame, pickled ginger, crispy shallots + sesame ~ not a salmon fan, grab it with grilled chicken or haloumi instead	
DROP A BEET (gf, v)	20
roasted beetroot salad, feta, apricot, cherry tomato, leafy greens, hazelnut + pomegranate molasses dressing + haloumi 6 + chicken 8 + gin cured salmon 8	

Wine	PET NAT	Gls / Btl
	la violetta 'patio nat' (preservative free) reisling & muscat, great southern, WA	14 65
	WHITE	
	la violetta 'ye-ye blanc', reisling, great southern, WA	14 65
	m&j becker 'hunter valley' chardonnay, hunter valley, NSW	14 70
	luta wines 'echoes', chardonnay, nelson, NZ	130
	Orange Wine	
	geyer wine co. skin-contact chenin blanc, orange wine, barossa valley, SA	13 60
	ROSÉ	
	sud de frank 'rosé', shiraz & viognier, regional SA	12 55
	RED	
	poppelvej 'vicissitudes of life', pinot noir, adelaide hills, SA	15 70
	bryterlater 'fredrick', pinot noir, north canterbury, NZ	110
	jilly wine co 'lone rager', shiraz, central rangers, NSW	15 70
Beer/Cans	gage roads 'pipe dreams' coastal lager 4.2% tap	10
	gage roads 'single fin' summer ale 4.5% can	10
	gage roads 'side track' all day XPA 3.5% can	9
	mate maker co. alcoholic kombucha mango peach	9
	mate maker co. alcoholic kombucha citrus mule	9
Non/Low Alcohol	yes you can, yuzu sake 0%	8
	yes you can, peach billini 0%	8
	gage roads 'yeah buoy' non-alcoholic xpa 0.5% can	8
Cocktails	MIMOSA	14
	prosecco, oj	
	RHUBI SPRITZ	15
	rhubi, sweet vermouth, grapefruit soda	
	APEROL SPRITZ	15
	aperol, prosecco, soda, citrus	
	BLOODY MARY	18
	vodka, mr. consistent 'bloody mary' mix, pickle, citrus	