



6AM - 2PM

Falafel Smashed Avo VG GFO \$19.9 Smashed avo on sourdough, topped w/ onion relish, falafel, pickled onion, hummus + dukkah

Buddha Bowl VG GF Falafel, \$20 brown quinoa rice, rocket, tomato, smashed avo, pickled onion & hummus

Granola Bowl *VG LowGI Handmade* \$17.9 toasted granola. Served w/coconut yoghurt + seasonal fruits

STUFFED CROISSANT

Ham + Cheddar Croissant Smoked \$11.9 ham + aged cheddar ADD: Seeded Mustard \$3 Cheddar + Tomato Croissant \$11.9 Aged cheddar, sliced tomato PB & J Croissant \$8.9 \$10.9 Nutella Croissant Plain croissant topped w/ nutella, strawberry + banana **Everything Croissant** Smoked \$14.9 ham, caramelised onion jam, tomato, avo + rocket

SPECIALITY TOASTIES / ALL DAY

The Cuban GFO Smoked ham and pork, dill pickles, gruyere, aged Cheddar + dijonnaise	\$19.9	The Mediterranean GFO Smoked chicken, mozzarella, roasted red capsicum, kalamata olives,	\$17.9
The Falafel <i>GFO VGO Handmade</i> falafel, hummus, pickled onion, tomato, rocket + vegan garlic aioli / tzatziki	\$17.9	oregano + chipotle sauce Ultimate Brisket GFO Slow cooked brisket, aged cheddar, coleslaw, pickles + BBQ sauce	\$20.9
Ham, Cheese & Tomato GFO Smoked ham, Provolone, tomato, smoked tomato relish, oregano + herb dijonnaise	\$17.9	Cheese & Vegemite GFO V Aged cheddar + Vegemite	\$11.9
Cheese Louise GFO V Melted provolone, raclette + aged cheddar with caramelised onion jam + dill	\$17.9	(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VG) Yes, It's Vegan!	

BAKED GOODNESS

Banana Bread \$7.5
Daily Muffin \$7.5
iHeart Brownie *GF/VG* \$6.5
Daily Cakes \$8

SMALL BITES

Crumpets \$9
Simple Toast \$8
Fruit Toast \$9
Basic Avo \$9/\$17

JAZZ UP YOUR MEAL

- \$3 Pickled Onion / Dill Pickles / Gherkins / Olives / Tomato
- \$4 Rocket / Roasted Capsicum / Aged Cheddar / Avocado
- \$3 Herb Dijonnaise / Tomato Relish / Seeded
 Mustard / Dijonnaise / Smokey Chipotle /
 Onion Relish
- \$4 Free Range Ham / Smoked Chicken / Smoked Pork / Beef Brisket / Falafel (1)

DRINKS.



COFFEE

Cappuccino/ Flat White/ Latte \$5 Piccolo \$4.8 Mocha/ Dirty Chai \$6.8

SINGLE ORIGIN

Long Black/ Doppio \$5 Short Macchiato \$5.2 Long Macchiato \$5.5 Single Espresso \$4.5 Batch Brew \$5.2

BARISTA BREAKFAST

One + One \$10 Batch Brew Hot + Cold \$12

SOMETHING NEW

COCO ESPRESSO \$6.8

Espresso poured over iced coconut water

COCO MATCHA \$7.7

Ceremonial matcha blended with refreshing iced coconut water

COCO CACO \$7.7

Even Darker 80% cacao x coconut water over ice

ONE + ONE \$10

Single Origin espresso + milk coffee of choice. Served side by side

VANILLA COLD CREAM COLD BREW \$7

21HR Cold Brew topped with vanilla cold cream

COFFEE OVER ICE

Espresso Tonic \$6.8
Iced Latte \$6.8
Affogato \$6.7
Iced Long Black \$6
Iced Mocha \$7.8
Iced Dirty Chai \$7.8

iced! FILTER COFFEE

Cold Brew \$6.9 Cold Drip \$6.9

chilled! HOUSE-MADE BOTTLE

Salted Caramel Latte \$7.5 Hazelnut Nutella Latte \$7.5

SPECIALITY

Organic Chai Latte \$6 Ceremonial Matcha \$6 Organic Sticky Chai \$6.8 Matcha Affogato \$6.9

ORGANIC TEA

Loose Leaf Tea Pot \$6

English Breakfast, Earl Grey, Peppermint, Blueberry Sencha, Champagne Oolong + Hibiscus Mint

CACAO

Hot Chocolate \$6

Junior Dark 50% / Dark Milk & Salt \$60% / Original
Dark 70% / Even Darker 80%

Chilli Choc \$6

Chilli Infused chocolate

Mint Choc \$6

Milk chocolate pair w/ peppermint oil

Lamington \$7

Coconut milk pair with Dark Milk & Salt 60% cacao, topped with whipped cream

Breakfast Hug \$7

Perfect combo of chai and cacao

ADD YOUR TWIST

Medium 70c / Large \$1

Make it iced \$1

Extra Shot 0.90c

Decaf 0.90c

Alternate Milks \$1

Almond/ Soy/ Macadamia/ Oat/ Coconut / Lactose Free

Svrup 0.90c

Caramel/ Vanilla/ Hazelnut/ Pumpkin Spiced

Vanilla Cold Cream \$2

Dairy Free Ice Cream + Cream \$3