

ALL DAY BRUNCH 7am-2.30pm

Toast (vv, gfo)

Sonoma organic toast; white, soy linseed, rye sourdough, or walnut raisin served with fermented Pepe Saya cultured butter and choice of: - Strawberry Jam - Peanut Butter - Vegemite - Choc hazelnut spread **\$6.9**

Acai Bowl (gf)

Brazilian soft serve acai topped with seasonal fresh fruits, granola, goji berries, chia seeds, coconut chips, goji berries, and chia seeds served with honey (V) or agave (VV)

Regular \$18 Large \$22

Add Biscoff Spread 2 | Choc Hazelnut Spread 1 | Peanut Butter 1 | Passionfruit 1

Free Range Eggs on Toast (v, gfo)

2 free range eggs - 63° poached, scrambled, or fried on grilled organic sourdough toast | **\$15**

Eggs Benedict

2 free range organic 63° poached eggs, fresh spinach, home-made hash browns and hollandaise served on toasted organic sourdough with your choice of double smoked salmon, streaky bacon, or grilled ham off-the-bone | **\$23**

VEGAN OPTION w home-made plant based poached eggs, bacon and hollandaise (VV)

Mediterranean Big Breakfast (gfo)

2 free range organic 63° poached eggs, double rasher bacon, grilled haloumi, roasted cherry tomatoes, portobello mushroom, marinated avocado, sumac and lemon spiced labneh, pickled turnips, and toasted organic sourdough | \$31

VEGAN OPTION w Home-made plant based poached eggs, bacon, fetta and coconut based sumac and lemon spiced labneh (VV)

Scrambled Kimchi Chilli Eggs (v)

Soft scrambled eggs with house fermented chilli, traditional kimchi, assorted organic forest mushrooms, crumbed goat's feta, crispy shallots, and lime on toasted organic miche sourdough | **\$25**

Moroccan Shakshouka (v, gfo)

North African dish of baked free range eggs in our mild tagine sauce, peppers, herbs and spices, topped w feta and kiss peppers, served with toasted organic sourdough | **\$25**

Add Chorizo 6 | Bacon 5

VEGAN OPTION w Green Vie feta and house made plant based poached eggs

Truffle Mushroom Bruschetta (v)

Assorted organic medley forest mushrooms and kale cooked in white wine, fresh herbs and garlic, drizzled with black truffle and served with grated vintage cheddar and free range 63° poached egg on toasted organic sourdough | **\$23**

VEGAN OPTION w plant based home made poached egg and cheddar (VV)

Smashed Avo (gfo)

with miso dressing, whipped fetta, chimichurri, pomegranate pearls, heirloom tomatoes, topped with home made dukkah and crushed almonds on toasted organic sourdough | **\$21**

VEGAN OPTION w Housemade plant based poached egg and plant based fetta

Mediterranean Bowl (vv, gf)

Housemade falafel, roasted pumpkin, quinoa tabouli, seasoned avocado, cucumber ribbons, ajvar, tahini dressing, sumac onion and pickled cabbage | **\$25**



SIDES

Marinated avocado	\$4
Spinach	\$5
Halloumi	\$6
Hollandaise	\$4
Caramelised Onions	\$3
House Made Hash Brown	\$5
Forest Mushrooms	\$6
Roasted medley tomatoes	\$5
Bacon	\$5
Grilled Spanish Chorizo	\$6
Atlantic A-Grade Smoked Salmon	\$6
Bowl of chips with taco salt	\$9
Sweet Potato Chips with aioli	\$12

DESSERT

made to share

Edible Garden (v)

Vanilla bean panna cotta, chocolate brownie, raspberry compote, fresh berries, oreo crumbs, and iced ginger pfeffernusse | **\$26**

18k gold coffee flan (v)

Coffee flan, 18K gold sable biscuit, brown butter caramel, hazelnut cream | **\$23**

Taro Pancake (v)

Organic taro pancakes served with macadamia crumble, rum infused banana jam, roast shredded coconut, burnt butter caramel sauce and vanilla coconut ice cream topped with fresh berries and freeze dried berries | **\$26**

Labneh Chilli Eggs (gfo)

Spicy house made sumac and lemon spiced labneh, roast cherry tomatoes, spiced chorizo, fire roast peppers, 2 free range 63° poached eggs and house made Pepe Saya ghee served with toasted za'atar sourdough | **\$25**

Double Grain Porridge (vv)

Rolled oats and organic amaranth porridge with saffron poached pear, fresh organic berries, maple glazed roasted macadamia, crunchy muesli and raspberry compote | **\$21**

SANDWICHES & BURGERS

Bacon, Egg and Hash Brown Roll

2 free range fried eggs, streaky bacon, house made hash brown, melted cheese and tomato chutney served in an organic milk bun | **\$15**

Add Avocado 4

James' Version fresh tomatoes, spanish onion, fermented chilli and sriracha 4

VEGAN OPTION +\$2

plant based bacon, fried egg, cheese, and home-made hash brown served with tomato chutney in an organic potato bun

Add Avocado 4

Korean Angus Rib-Eye Steak Sandwich

Tender and juicy rib eye steak cooked in a bulgogi-style dressing, fire roasted peppers, vintage cheddar, jalapenos, scallions, spanish onions and aioli served on toasted organic sourdough | **\$27**

Add thick cut potato chips 5 | fried egg 3.5 | caramelised onions 3

Nashville Chicken Schnitzel Sandwich

Tender chicken breast golden fried in our signature spicy Nashville sauce, complemented by creamy mayo, tangy pickles, and fresh lettuce served in an organic milk bun | **\$21**

Add thick cut potato chips 5 | bacon 5

Vegan Beef Burger

Grilled Beyond Meat patty with fresh spinach, tomato, caramelised onion, house pickles, melted soy cheese, house made smokey chipotle mayo sauce | **\$22**

Add thick cut potato chips 5

KIDS

Scrambled Eggs and Hashbrown - served with white toast and pepe saya butter | **\$12**

Chicken Tenders - served with sweet potato chips or thick cut chips | **\$12**

Pancakes - served with macadamia crumble, seasonal fruits, ice cream and maple syrup | **\$12**

Ham, Cheese, Tomato Sandwich - served on white toast | **\$8**

5% Surcharge Saturday (vv) vegan - (v) veg - (gfo) gluten free option - (gf) gluten free
12% Surcharge Sunday Please advise staff of any allergies or dietary requirements
15% Public Holidays gf may not be suitable for coeliacs due to risk of cross contamination

COFFEE

	S	M	L
Short black	4.0	-	-
Piccolo/Macchiato	4.0	-	-
Long Black	4.5	5.5	6.5
Flat white/Latte/Cappuccino	4.5	5.5	6.5
Hot Chocolate	4.5	5.5	6.5

Extras

Extra shot	0.6
Almond Soy Lactose Free	1.0
Oat Coconut Honey	
Hazelnut Caramel Vanilla Syrup	0.6

ICED DRINKS \$8.5

Coffee | Chocolate | Mocha | Matcha | Chai | Turmeric

TEA Bodhi Certified Organic \$5.0

Sticky Chai | English Breakfast | French Earl Grey | Japanese Sencha | Lemongrass & Ginger

SPICED LATTES \$4.5 | \$5.5 | \$6.5

Turmeric
Smooth bodied and laced with the mellow sweetness of ginger and cinnamon.
Benefits: improves digestion, boosts immunity, and promotes weight loss.

Matcha
From the tea fields of Japan, the Matcha has a special umami flavour.
Benefits: Boosts metabolism, enhances memory, and increases relaxation.

Rooibos
From the fields of South Africa, this full-bodied brew has a gentle nutty flavour.
Benefits: Helps with skin and hair health, helps with digestion, and inflammation.

Chai
From India, the chai mix is a complex, spicy, and incredibly tasting signature blend.
Benefits: Boosts energy, and immunity, improves metabolism, and prevents bloating,

Beetroot Cocoa
A rich and velvety brew, the botanical beetroot flavour melds deliciously with cocoa, finishing with a warming ginger kick.
Benefits: A good source of calcium, iron, and potassium

Taro
From South-East Asia, this root vegetable blend allows you to enjoy the softly sweet and nutty flavours with a ginger tinge.
Benefits: Improves function of digestive system and contributes to healthy weight loss

COLD PRESSED JUICE \$9.0

Sunsoaker

Watermelon, Pineapple, Orange, Passifruit

Healer

Carrot, Orange, Ginger, Lemon, Aloe Vera

Supergreens

Kale, Celery, Ginger, Cucumber, Apple

SMOOTHIES \$12

Breakfast (vv, gf)

Medjool dates, banana, peanut butter, cocoa, cinnamon, protein powder, MCT oil and almond milk

Powerhouse (vv, gf)

Spirulina, banana, organic vanilla bean paste, vanilla protein, chia seeds, and coconut milk

Tropical (vv, gf)

Pineapple, mango, banana, spinach, and coconut milk

Acai (vv, gf)

Organic acai, fresh banana and coconut water

MILKSHAKES \$9.0

Using premium vanilla-bean ice cream

Banana | Chocolate | Vanilla | Caramel | Strawberry

VEGAN MILKSHAKES \$9.0

Using premium coconut based ice cream

Banana | Chocolate | Vanilla | Strawberry

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WINE AND BEER

Sparkling & Champagne

	Glass	Bottle
Gancia Prosecco Doc Brut, Italy	12	55
Martini Sparkling Prosecco, Italy	11	50
Moet&Chandon Imperial, Champagne		120
Peter Drayton Sparkling, Hunter Valley	11	50

White Wine

Sequent Riesling, Clare Valley		60
Peter Drayton Chardonnay, Hunter Valley	9	40
821 South Marlborough Sauvignon Blanc, NZ	9	40

Red Wine

Peter Drayton Shiraz, Hunter Valley	9	40
Peter Drayton Tempranillo, Hunter Valley	9	40
Tomich Woodside Pinot Noir, Adelaide Hills	14	75

Beer

Asahi Super Dry	11
Corona Extra	11
Carlton Zero	9
Heineken Zero	9

SOFT DRINKS

Soft Drinks 6
300ml glass

Red Bull 5

Ginger Beer 8.50
200ml glass

Cocktail Cans 9

San Pelligrino Sparkling 1L 12

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