

ALL DAY BREAKFAST

Toasted organic wood fired sourdough, baguette or gluten free bread, with a choice of house-made jam, marmalade, honey, vegemite or peanut butter. \$8

Burnt fig and cinnamon muesli with almonds, pumpkin seeds and coconut served with seasonal poached fruit and yoghurt. \$9.5

Scrambled eggs with carved ham, tomato relish, herb roasted tomato and sourdough toast. \$17

Breakfast burrito with braised beans, black rice, grilled corn and chickpeas, tomato coriander salsa, sour cream and a fried egg. \$15.5

Chorizo burger with sautéed kale, potato and sage hash, garlic aioli and cabbage pickle. \$17

Brioche French toast with seasonal poached fruit, candied orange, roasted almonds, fig syrup and mascarpone. \$16.5

Pickle and two cheese toastie or cheese and tomato toastie. \$9.5
Made on organic wood fired sourdough. Add ham or corned beef \$3

House-made date and walnut soda bread with orange walnut butter. \$9.5

House-made gluten free spiced pumpkin loaf with jam and mascarpone. \$10.5

ANONYMOUS

LUNCH

Anonymous mixed plate with corned beef, prosciutto & carved ham. Smoked Cheddar, Brie and Blue cheese, house-made pickles and compote. Served with fig and caraway soda bread.
Single \$18 Share \$35.5

Bruschetta with house made ricotta, roast garlic, basil oil, fresh tomato and spanish onions with mixed leaves and sweet pickles. \$15

Lamb burger with beetroot chutney, cucumber, baby spinach, tomato and garlic sauce. \$17

Sauteed mushrooms on garlic and herb toasted sourdough served with a rocket, roasted capsicum and goats cheese salad and beetroot chutney. \$16.5

Vietnamese pork meatball salad with carrot, cucumber, fresh chilli, coriander, cashew and black sesame verde and aioli. \$17

Please see the blackboard for our daily specials

Gluten free bread add \$1.5

Please be advised that limited menu changes are available

NO SPLIT BILLS PLEASE

ANONYMOUS

SINGLE ESTATE CHINESE TEAS \$4.5

Peony White King - A flavoursome full bodied white with a nutty finish.

Bulang Roasted Pu'er - A semi fermented dark tea with notes of pear and oak.

Asia Beauty Oolong - Grassy with spiced overtones.

Jasmine Pearls - A young green tea scented with jasmine.

BLACK LOOSE LEAF BLENDED TEAS \$4.5

Organic English Breakfast – A traditional blend of organic Sri Lankan Ceylon & Assam black tea.

French Earl Grey – A fragrant and refined tea made with China black tea blended with marigold, rose petals, blue cornflower & hibiscus.

Punjabi Spiced Chai - with fennel and cardamon. Brewed for 6mins.

HERBAL AUSTRALIAN BLENDED TEAS \$4.5

Spring Harvest – Herbal blend of amber roasted barley, lemongrass, buckwheat, rosehip, calendula and ginger. Caffeine free

Unwind – 100% organically grown in Australia. Calming and soothing herbal blend of peppermint, lavender, lemongrass, passionflower & lemon myrtle. Caffeine free.

Lemon & Ginger – Lemongrass, ginger and lemon myrtle. Caffeine free.

Roasted Green Mango - Olive leaf, calendula & mango pieces with Australian grown Sencha.

Sencha - Australian grown green tea.

ANONYMOUS

COFFEE AND HOT DRINKS

Espresso \$3

Piccolo / Macchiato \$3.5

Flat white / Latte \$3.5

Cappuccino / Long Black / Hot Chocolate \$3.5

Cold Drip / Traditional Iced Latte \$4

Mocha \$4

Chai latte organic spice mix \$4.5

Affogato \$5

Large size ADD \$1

Strong, Soy or Decaf ADD 50c

COOL DRINKS

Beloka Springs sparkling mineral water 500ml \$5

Organic Juices

Apple raspberry / Pineapple & mint / Local cloudy apple juice \$4.5

Ginger beer / Lemonade / Lemon, lime & bitters \$4.5

Passionfruit OR Ginger Kombucha \$5

Hillbilly apple cider \$5

Mixed berry OR banana smoothie \$7.5

Chocolate OR vanilla milkshake \$6.5