

ALL DAY BREAKFAST

Toasted organic sourdough or gluten free bread, with a choice of house-made jam, marmalade, honey, vegemite or peanut butter. \$8.5 GF Add \$1.5

Vegan and gluten free warm black rice and coconut pudding, ginger syrup banana and mixed nuts. \$14.5

Scrambled eggs with sourdough and house made relish. \$14.5
Add ham \$4. Add mushroom \$4

Fried eggs, field mushroom, roast potato, wilted greens and salsa verde with sourdough. \$18. Add prosciutto \$4

Breakfast burrito with braised beans, black rice, corn and chickpeas, tomato & coriander salsa, sour cream and a fried egg. \$16.5. Add chorizo \$4

Chorizo burger with sautéed kale, potato and sage hash, caramelised onion, garlic aioli and cabbage pickle. \$18.5. Add a fried egg \$3

Brioche French toast with seasonal poached fruit, candied orange, roasted almonds, fig syrup and mascarpone. \$18

Pickle and two cheese toastie OR cheese and tomato toastie. \$12.5
Made on organic wood fired sourdough. Add ham OR corned beef \$3

House-made apricot, ginger and poppyseed soda bread with ricotta and honey. \$10.5

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

ANONYMOUS

LUNCH

Anonymous mixed plate with corned beef, prosciutto & carved ham. Cheddar, Brie and Blue cheese, house-made pickles and compote. Served with fig and caraway soda bread.
Single \$20 Share \$39

Nasi Goreng- Savoury rice w/ mixed vegetables, fried egg and spicy sambal \$17.50

Rueben toastie w/ slow cooked corned beef, American cheddar, cabbage slaw, dijon mustard & pickles. Served on organic sourdough \$18.5

Warm roasted pumpkin and quinoa salad with marinated feta, olives and beetroot pickle. \$17.5

Veggie burger with beetroot and chickpea patty, charred onions, tomato, fennel slaw, mayo and tomato chutney. \$18.5

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

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SINGLE ESTATE CHINESE TEAS \$4.5

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 450ml pot \$6 - with fennel and cardamon. Brewed for 6mins.

HERBAL AUSTRALIAN BLENDED TEAS \$4.5

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

Immune boost- Echinacea, olive leaf, calendula & aniseed myrtle.

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

Spring Harvest - Amber roasted barley, buckwheat, lemongrass, ginger and rosehip.

Roasted Green Mango - Olive leaf, calendula & mango pieces with Australian grown Sencha OR **Sencha**- Australian grown green tea

Foraging for berries - Rosehip, hibiscus, strawberry and blackberry

COFFEE AND HOT DRINKS

Espresso / macchiato \$3.5

Piccolo / Flat white / Latte/ Cappuccino / Long black \$4

Traditional Iced Latte \$4

Mocha / Hot chocolate \$4

Chai latte organic spice mix \$4.5

Affogato \$5

Large size/ Almond milk/ Soy milk ADD \$1

Strong or Decaf ADD 50c

Single origin coffees available.

COOL DRINKS

Beloka Springs sparkling mineral water 500ml \$5.5

Parkers organic juices-

Pineapple and mint OR Raspberry & Apple \$5

Parkers organic Ginger beer OR Lemonade \$5

Local Logan Brae cloudy apple juice \$5

Parkers organic Kombucha- Carrot, ginger & tumeric \$5.5

Local Bulla booch kombucha- Black tea & mango
750ml bottle \$12.50 by the glass \$5.5

Local Hillbilly apple cider \$5.5

Mixed berry OR banana smoothie \$7.5

Chocolate OR vanilla milkshake \$6.5