

## **ALL DAY BREAKFAST**

Toasted organic sourdough or gluten free bread, with a choice of house-made preserves, honey, vegemite or peanut butter. \$8.5  
Gluten free add \$1.50

House-made fruit and nut soda bread with ricotta and honey. \$10.5

Vegan & gluten free coconut & quinoa bircher, with raspberry & rhubarb compote, fresh berries and toasted nut crunch. \$15.5

Buttermilk pancakes w/ poached seasonal fruit, candied orange, ricotta cream and orange syrup \$18.5

House-made crumpets with lemon curd, fresh berries and roasted macadamia \$19.5

Mr Green toastie ~ w/ braised greens, gruyere cheese, seeded mustard & chive béchamel on grilled sourdough served with pickles and relish. \$18.50  
Add a fried egg \$3

Mr Ham toastie ~ w/ slow cooked ham hock, gruyere cheese, seeded mustard & chive béchamel on grilled sourdough served with pickles and relish. 19.5  
Add a fried egg \$3

Breakfast burger ~ House made buttermilk roll with pork pattie, fried egg, potato hash, cheese, spinach, mayonnaise and tomato kasundi. Served with kale chips \$18.5. Add bacon \$4

Classic Breakfast with poached or fried eggs, bacon, mixed mushrooms, slow roasted tomato, relish and grilled organic sourdough. \$23 NO CHANGES

Poached OR Fried eggs on organic sourdough \$12.5. Add your sides.  
Choose roast tomato, chat potatoes, mixed mushrooms, mixed greens \$3 each.  
Choose bacon, feta, chorizo \$4 each.

## **LUNCH**

Bruschetta of heirloom tomato, grilled asparagus, crispy prosciutto, two poached eggs and smoked paprika dressing. Served on grilled sourdough \$19.5

Warm salad of chorizo, pickled fennel, roquette, spelt, hummus & almond dukkah \$18.5

Eggplant kasundi with hummus, coriander, mint yoghurt & pomegranate. Served w/ house made wholemeal flatbread \$19.5

Slow cooked brisket sandwich with pickled cabbage, cheese, rocket, cucumber pickles, mayonnaise and spicy tomato sauce \$20

Mediterranean salad ~ Roasted and spiced sweet potato, zucchini, capsicum, pickled carrot, pearl couscous & roasted almonds. \$18.5

**Gluten free bread add \$1.5**

**Please see the blackboard for our daily specials**

**NO SPLIT BILLS PLEASE**

**SYNONYMOUS**

## **SINGLE ESTATE CHINESE TEAS \$4.5**

**Asia Beauty Oolong** - Grassy with spiced overtones.

## **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.

## **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

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

**Immune Boost**– Australian olive leaf, echinacea, rosehip, calendula and aniseed myrtle. Caffeine free

**Sencha** - Australian grown green tea.

**Foraging For Berries** - Rosehip, hibiscus, strawberry and blackberry.

## **SYNONYMOUS**

### **COFFEE AND HOT DRINKS**

Espresso / Macchiato \$3.5

Piccolo / Flat white / Latte / Cappuccino/ Iced latte \$4

Long black \$4

Mocha / Hot chocolate \$4

Chai latte organic spice mix \$4.5

Affogato \$5

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

Strong, Decaf ADD 50c

Single origin coffee available

### **COOL DRINKS**

Beloka Springs sparkling mineral water 500ml \$5.5

Hepburn Springs flavoured sparkling water-  
Lemon Myrtle / Quandong & green tea \$5.5

Parkers Organic Juices Raspberry apple / Blood orange/ Pineapple & mint. Local Logan brae cloudy apple juice \$5

Golden Knot pear and apple cider \$5.5

Local Bullabooch Kombucha- Black tea w/ mango.  
750ml bottle \$12.50. Glass \$5

Banana OR mixed berry smoothie \$7.5

Chocolate OR vanilla milkshake \$6.5