

BEVERAGES

ALL COFFEES REG \$4 LARGE \$5 Extra \$0.5
Chai Latte /turmeric Latte/Hot chocolate \$5
TEAS: lemon grass, EBT, earl grey, green, rooibos, chamomile \$4
ICED coffees or COLD BREW \$5

COLD DRINKS

JUICES \$5 (300ml)
Choice of Orange, Pineapple, or Cloudy apple
GUARAPO \$5
fermented pineapple probiotic beverage
JAMU \$5
turmeric, ginger, galangal, tamarind, black pepper, coconut oil
FRESH DETOX JUICES \$7
Ginger, lemon, season fresh vegie, super greens, fresh fruit

SWEET TREAT

FRENCH TOAST \$14
Brioche, fruit purée, coconut yoghurt, coconut flakes, chai syrup
GRANOLA \$14
With fruit puree, coconut yoghurt, nut milk
B&B&JAM \$5
GF bread or sourdough
BANANA BREAD \$6
Served toasted with drizzle of chai syrup
Add butter \$1
BREAD AND BUTTER PUDDING \$6
Dairy free, served hot with date syrup
MUFFIN \$6
Gluten free, baked with berries
FINANCIER \$4
Egg white, almond flour, coconut sugar
BROWNIE \$4
Gluten free, rich fudgy treat made with pure cocoa
CROISSANT \$4
ALMOND CROISSANT \$6
Available only on week ends
SANDWICHES
BACON EGG ROLL \$8
Ciabatta roll, bacon, 1 egg, served with crisps
BREKKIE ROLL \$12
Ciabatta, egg, bacon, cheddar, aioli, tomato served with crisps
BLAT \$12
Ciabatta Classic, bacon, avo, salad, aioli, tomato, served with crisps
HALOUMI VEGGIES \$12
Ciabatta, aubergine, zucchini, onion jam, aioli and haloumi

ADD-ON:

Butter: \$1 Jam: \$2
Egg, tomato roasted, spinach, feta, mushroom, bread: \$3
Mashed avocado, bacon, chorizo, haloumi: \$5
Smoked salmon: \$7
NO SPLIT BILLS. MINIMUM \$10 CARD PAYMENT. NO MENU
CHANGE ON BUSY DAYS, SUBJECT TO SURCHARGE
10% SURCHARGE ON PUBLIC HOLIDAYS

BREAKFAST- BRUNCH

AVOCADO on org. sourdough \$9
add a poached egg \$3
SCRAMBLED / POACHED EGGS \$11
2 eggs on sourdough bread or GF bread
add side salad \$5
add bacon \$5
add avocado \$5
VEGIE BREKIE \$15
2 poached eggs, mushrooms, feta, avocado, onion jam, season
vegies, salad, sourdough
VEGAN BREKIE \$14
Tempeh, mushrooms, mashed avocado, onion jam, season vegies,
mixed leaves salad, shrub dressing, sourdough
LITTLE BAY BEACH BREKIE \$17
2 poached eggs, bacon, mashed avocado, mushroom, onion jam,
roasted tomato, aioli, sourdough
EGGS BENEDICT \$12
2 poached eggs, org. sourdough, Miso hollandaise
add bacon \$5
add chorizo \$5
add smoked salmon \$7
EGGS FIORENTINE \$14
2 poached eggs, sourdough, miso hollandaise, spinach
add mushrooms \$3, roasted tomatoes \$3, or bacon \$5
OMELETTES (3 eggs)
Mushroom, truffle oil, butter and org. sourdough \$17
Chorizo, chilli oil, butter and org. sourdough \$18
Salmon, butter and org. sourdough \$19
add a bowl of side salad \$5
STACKS
Sourdough, bacon, avo, 2 poached eggs, mushroom, leaves
\$17
Sourdough, chorizo, feta, 2 poached eggs, aioli, greens, leaves
\$17
Sourdough, salmon, avo, 2 poached eggs, lemon sauce, leaves
\$19
SALADS
SUMMER \$15
Mixed leaves, cucumber, tomatoes, baby spinach, seeds, berry
dressing
MEDITERRANEAN \$19
Feta, chorizo, tomatoes, olives, cucumber, shaved greens, mixed
leaves, lemon dressing
CESAR SALAD \$19
Lettuce, mixed leaves, crouton, crispy bacon, Cesar dressing,
poached egg
BALI \$19
Tempeh with kaffir-lime peanut sauce, tomatoes, avocado,
cucumber, mixed seeds, mixed leaves, house coleslaw, shaved
greens, berry dressing