
ALL DAY BRUNCH

caleb's toastie - chilli maple bacon, avocado, house made potato cake, spinach, aioli in toasted turkish bread	22
full breakfast - bacon, roasted mushrooms, tomato, house made potato cake, slow braised spiced beans sourdough toast, two free range eggs (gfo)	30
vegetarian breakfast - chilli maple halloumi, smashed avocado, roasted mushrooms, tomato, house made potato cake, slow braised spiced beans, fresh spinach, sourdough toast, two free range eggs (v) (gfo)	30
potato rosti - feta, poached egg, hollandaise, rocket, balsamic, choice of slow roasted lamb or mushrooms	26
pancakes - whipped lemon ricotta, passionfruit curd, pistachio praline and blueberry coulis (v)	22
roasted mushrooms - red pepper hummus, feta, baby spinach, parmesan and sourdough (v) (gfo)	24
chilli scrambled eggs - house made chilli sambal, hummus, tomato salsa, feta, crunchy jalapeños, sourdough toast (v) (gfo)	25
smashed avocado - whipped feta, beetroot puree, fresh radish, house made dukkha on sourdough toast (v) (gfo)	21
+ an egg	+4
fried chicken burger - potato bun, house slaw, salsa, dill aioli, shoestring fries	27
shakshuka - baked eggs, fragrant tomato and capsicum sauce, feta, coriander, two pieces of sourdough toast (v) (gfo)	22
winter vegetable soup - house made, seasonal veg, served with sourdough toast (gfo) (vg)	18
breakfast bun - two fried eggs, bacon, house made tomato relish	15
toasted turkish bread	
- roasted mushroom, spinach, crumbled feta (v)	15
- crispy bacon, fresh rocket, avo, sliced tomato	
croissants	
- cheese & tomato (v)	9
- ham & cheese	9
- ham, cheese & tomato	9.5

SIDES

one egg	4
shoestring fries, aioli (v)	9
corn fritters, parmesan, aioli (v)	12
side of bacon / two potato cakes / roasted mushrooms / slow roasted lamb	8
add feta / avocado / roasted tomatoes	5
toast with butter, vegemite, nutella or jam (sourdough or fruit toast)	8
gluten free bread	+3
change to scrambled eggs (we need two eggs for this)	+1
aioli / hollandaise / extra relish / second egg	+2

HOT DRINKS

<i>early bird blend by the roasting warehouse</i>	
flat white / cappuccino / latte / long	
black / long mac	5/6
espresso	4/5
chai / mocha / hot chocolate / turmeric /	
matcha / beetroot / 100% cocoa	6/7
<i>chai baba tea</i>	
english breakfast / earl grey / chamomile /	
peppermint / china green / chai	5

COLD DRINKS

<i>milkshakes</i>	
nutella / vanilla malt / choc mint / peanut	
caramel / chocolate	9
iced latte / iced long black / cold brew	6
iced coffee / chocolate / mocha / matcha /	
chai (served with ice cream)	7.5
iced ceylon orange pekoe tea	7

FRESHLY PRESSED JUICE

BOA - basil, orange, apple	9
WAM - watermelon, apple, mint	9
BLACK - beetroot, lime, apple, carrot, kale	9
fresh orange	9
fresh apple	9

HOUSE WINES

white - margaret river sauvignon blanc (herbaceous and floral)	11
red - margaret river cabernet merlot (vibrant, dark, rich plum, fruits and oak)	11
rose - margaret river (fresh and floral with hints of red berries)	11
sparkling - swan valley (elegant and crisp, notes of fresh pear)	11



FROM THE FRIDGE

soda	
cola / ginger ale / lemonade / grapefruit /	5.5
cranberry	
kombucha	
ginger turmeric / raspberry blossom /	7.5
tropical hops	

COCKTAILS

mimosa - prosecco, pulp free orange juice	12
aperol spritz - aperol, prosecco, soda	15
bloody mary - vodka, sage bloody mary mix, tomato	15
breakfast martini - gin, cointreau, lemon juice, marmalade	15
limoncello spritz - limoncello, prosecco, soda	15
stormy sage - whiskey, ginger beer, lemon	15
fizzy cosmo - vodka, cointreau, cranberry soda, vanilla syrup	18
espresso martini - vodka, kahlua, espresso, vanilla syrup	18
aperol negroni - aperol, sweet vermouth, gin	22
pimm's spritz - pimm's, prosecco, ginger ale, fresh fruit	15
g + t - local gin, artisanal tonic	13