



## BRUNCH

### **Get Toasted** (V)(VGO)

Toast – Choice of 2 Spreads  
White Sandwich / Sourdough /  
Golden Sesame Sourdough **\$8.9**  
Gluten Free Chia **\$10.9**

### **Just Eggs** (GFO)(V) **\$13.5**

Eggs (Fried or Poached) – Toast  
(Sourdough, Golden Sesame or White  
Sandwich) – Local Micro Greens  
Scrambled Eggs add \$3.2

### **Going Bananas** (VG)(GF)(CN) **\$19.9**

Vanilla Panna Cotta – Dark Chocolate  
Mousse – Buckwheat Granola – Salted  
Coconut Caramel – Brûléed Banana

### **Mixed Bag** (GFO)(VO) **\$29.5**

Eggs (Fried or Poached) – Bacon –  
Barossa Chorizo – Potato Rosti –  
Tomato – Mushroom – Sourdough  
Scrambled Eggs add \$3.2

### **All You Need Is Leek** (GFO)(CN) **\$23.9**

Buttered Leek + Melted Raclette on  
Sourdough – Lemon Aioli – Poached  
Eggs – Smoked Almonds – Chives  
add Bacon \$6.9

### **Chilli In The Name** (V)(GFO) **\$23.9**

Chilli Scrambled Eggs – Toasted  
Golden Sesame Sourdough – House  
Sriracha – Lime Labneh –  
Parmesan – Fried Shallots  
add Haloumi \$6.5

### **Everyday I'm Trufflin'** (V)(GF)(CN) **\$24.9**

Poached Eggs – Potato Rosti – Onion  
Jam – Mushrooms – Truffle Hollandaise  
– Kale Chips – Saltbush Dukkah  
add Haloumi \$6.5

### **Sweet or Saucy?**

Cinnamon French Toast – Thyme + Maple  
Roast Apples – Ice Cream – Biscoff  
Milk Crumb – Strawberries (V) **\$23.9**

**OR**

French Toast – Southern Fried Chicken  
– Hot Honey – Ranch Butter **\$24.9**  
add Bacon \$6.9

### **Holey Bacon Bun!** (GFO) **\$18.9**

Double Bacon – Fried Egg – Relish –  
Kewpie – Cheddar – Toasted Bagel  
add Haloumi \$6.5

### **Theory Of Avolution** (VG)(GFO) **\$19.9**

Bashed Avocado – Toasted Golden  
Sesame Sourdough – Chilli Pickles –  
Ginger Whipped Pumpkin – Shiitake XO  
– Sesame Sago Crackers  
add Poached Egg \$3.2

### **The Monster Mac** (VO) **\$24.9**

Chipotle BBQ Pulled Pork Toastie –  
Mac + Triple Cheese – Pork Crackle –  
Rhubarb Hot Sauce  
add Fried Egg \$3.2

### **Masala On The Dance Floor** (GF)(VG) **\$23.9**

Butter Bean + Chickpea Tikka Masala  
– Seasoned Brown Rice – Kale Pakora –  
Lime Labneh – Fermented Cabbage –  
Crispy Chickpea Straws

### **Get Ready To Rrreuben!** (VO)(VGO)(GFO) **\$22.9**

Garlic Mushroom **OR** Crispy Mortadella  
Reuben Bagel – Beetroot Sauerkraut –  
Swiss Cheese – Pickles – Secret Sauce

### **You Had Me At Haloumi** (VGO)(GF)(CN) **\$25.9**

Grilled Haloumi, Brown Rice, Pickled  
Zucchini, Herb + Tomato Salad –  
Minted Dried Figs – Pumpkin Puree –  
Saltbush Dukkah – Pomegranate

#### **Please let staff know of any allergies\***

V = Vegetarian / GF = Gluten Free / VG = Vegan  
VGO = Vegan Option / VO = Vegetarian Option  
CN = Contains Nuts/GFO = Gluten Free Option add \$2  
\*While the best of care will be taken be aware allergens are  
present onsite

## SNACK

Potato Gems – Vegemite Salt – Lemon  
Aioli (VG)(GFO) **\$10.9**

Toasted Cream Cheese and Black  
Pepper Bagel – Onion Jam  
(V)(VGO) **\$11.9**

Toasted Raisin Spiced Bagel – Cream  
Cheese – House Fruit Preserve  
(V)(VGO) **\$11.9**

*More light bites available – see display fridge*

### **ADD ON** (not sold separately)

Gluten Free Option **\$2**  
Aioli / Sweet Chilli **\$2.5**  
Egg / Toast **\$3.2**  
Relish / Truffle Hollandaise **\$3.2**  
Sauteed Kale / Roast Tomato **\$4.2**  
Potato Rosti / Mushrooms **\$4.9**  
Smashed Avocado **\$5.5**  
Haloumi / Mac + Triple Cheese **\$6.5**  
Barossa Chorizo / Bacon **\$6.9**  
Southern Fried Chicken + Aioli **\$8.9**

### **KIDS** (under 12 years only)

**Crowd Pleaser** (GFO) **\$10.9**  
Fried Egg – Bacon – Toast

**Little Sweetie** (VG)(GF) **\$12.5**  
Coconut Ice Cream – Brûléed Banana –  
Chocolate Mousse

*No swaps on menu items – we have a small kitchen*

**No split bills on weekends**

*Public holiday 15% surcharge applies  
Thanks kindly for your understanding*

**PLEASE SEE OVER PAGE FOR DRINK LIST**



## DRINKS

### Coffee

- House Blend – white \$4.5  
latte, cappuccino, flat white  
House Blend – black \$4.2  
Espresso \$3.7  
Double Espresso \$3.9  
Macchiato \$3.9  
Long Macchiato \$4.2  
Piccolo \$4.2  
Mocha \$4.7  
soy / lactose free add \$1  
almond / coconut / oat add \$1  
decaf / extra shot add \$1  
mug add \$1  
single origin add \$1

### Filter

- V60 Pourover 400ml \$9  
Aeropress 230ml \$6  
Batch Brew \$5

Please see staff or our coffee specials board for information on current offerings

## The Tea Catcher Brewed For 1 \$4.5

- Organic Tea Catcher Breakfast  
Four Seasons Oolong  
Assam Earl Grey  
Masala Chai  
Organic Green Bi Luo Chun  
Organic Peppermint  
Organic Chamomille  
Organic Lemon and Ginger  
Rose Petal

### Other Hot Ones

- Baby Cino \$2.5  
House Hot Chocolate \$4.5  
House Hot Salted Caramel \$4.5  
Organic Matcha Latte \$5  
House Chai Latte \$4.7  
House Turmeric Latte \$4.7  
Eggnog Latte \$4.7  
Turkish Delight Latte \$5.5  
Pandan Latte \$5.5  
Blue Pea Butterfly Berry Latte \$5.5

### Coldies

- Iced Latte \$6  
Iced Black \$5.5  
House Iced Tea \$6  
Iced Chai / Iced Turmeric / \$6  
Iced Coffee \$8  
Vanilla ice cream - espresso - milk  
Vegan option add \$2.5  
Iced Salted Caramel \$8  
Vanilla ice cream - salted caramel sauce - milk  
Vegan option add \$2.5  
Iced Chocolate \$8  
Choc fudge ice cream - choc sauce - milk  
Vegan option add \$2.5  
House Cold Brew 300ml \$5

soy / lactose free / almond / coconut add \$1  
oat / decaf / extra shot add \$1  
mug add \$1 / large coldies add \$2

## Smoothies

- Got Green \$9.9<sub>(VG)(GF)</sub>  
Pineapple, spinach, coconut  
water and banana  
Let's Mango \$10.9<sub>(VG)(GF)</sub>  
Mango, passionfruit, coco quench  
and berry swirl  
Pink Goes With Everything \$10.9<sub>(VG)(GF)</sub>  
Watermelon, Strawberry Sorbet and Mint

### Juices

- House cold pressed juice \$8.5  
Check with friendly staff or the specials board for our current delicious offering  
Local Lobethal fresh pressed Besa orange 330ml \$5  
Local Lobethal fresh pressed Besa apple 330ml \$5

### Bottles

- Mischief Cola \$5  
Mischief Ginger Ale \$5  
Sparkling Water 500ml \$5  
Kombucha \$6.5

We acknowledge and pay our respects to the Kurna people, the traditional custodians whose ancestral lands we gather on. We acknowledge the deep feelings of attachment and relationship of the Kurna people to country and we respect and value their past, present and ongoing connection to the land and cultural beliefs.