SASSA FRAS

A 17.5% surcharge applies on public holidays
V= vegetarian VE = vegan GF= gluten free DF = dairy free O= option available chef's favourite

RICOTTA HOTCAKES V — 23
with honeycomb butter & organic maple syrup
add bacon & grilled banana $6.9
poached pear, rhubarb & ice cream $6.9

EGGS ON TOAST V, GFO — 17
two eggs your way, seeded sourdough, house relish
****chilli scramble w/ harissa oil & whipped goats cheese +$5**
add bacon & avocado $9.9 | halloumi & avocado $9.9

EGGS BENNY (FULL/HALF) GF — 18 /31
two house hash browns, spinach, poached eggs, house hollandaise, capsicum crumb
Choose: bacon | avocado | Norwegian smoked salmon | smoked pastrami | fried chicken w/fermented chilli sauce

CRISPY CHILLI CORN FRITTERS GF, VE — 25
zesty avocado mole, avocado, cherry tomatoes, rocket
add bacon $7 | poached egg $4

BREKKY BAGEL GFO, VO — 26
everything bagel, bacon OR haloumi, fried egg, rocket, house pickled onions, avocado, apple, fig & chilli relish, aioli
double bacon $4 | cheese $2 | double egg $4

TOASTED GFO — 12
cordelia st seeded sourdough, everything bagel or GF bagel, butter, boysenberry jam
add avocado $5

MISSY'S PICKY PLATE GFO, VO — 28
toasted sourdough, smoked cheddar, pickles, soft poached egg, smoked salmon, rocket, avocado mole
add halloumi $7

VIETNAMESE CHOOK SALAD GF, DF — 29
coconut & lemongrass poached shredded chicken, crunchy wombok slaw, fresh herbs, green beans, chilli, nuoc cham dressing, toasted peanuts

ELDERFLOWER GRANOLA V — 26
home made greek labneh, elderflower poached pear & rhubarb, brown butter vanilla granola, hazelnuts, bluevale homestead honey

AVO TOAST V, VEO, GFO — 24
seeded sourdough, avo, pistachio dukka, pickled onions, cherry tomatoes, poached egg, whipped rosemary goats cheese, avocado mole, rocket, harissa oil

BLACKENED BRISKET ROSTI GF, DF — 29
slow-cooked chilli con carne, soft poached egg, potato rosti, avocado mole, coriander chilli salad
add extra egg $4 | halloumi $7

SMOKED GARLIC MUSHROOMS GF, V — 29
garlic butter smoked mushrooms, cheesy fried polenta, whipped rosemary goats cheese, rocket, crispy leek, harissa oil
add poached egg $4 | bacon $7

BRISKET PASTRAMI BAGEL GFO — 32
200g house smoked brisket pastrami, everything bagel, sauerkraut, swiss cheese, pickles, pickle-juice mayo
BIG New Yorker double brisket & cheese — 44
side chips $5

CHOOK SANDWICH GFO — 28
200g coconut & lemongrass poached chicken, seeded sourdough, crunchy wombok slaw, pickled cucumber, pickle juice mayo
side chips $5

PEKING DUCK CIGARS — 28
hand-rolled duck springrolls, (3), davidson plum bbq sauce, kewpie mayo, fried shallots, wombok slaw

KIDS / SMALL BITES

pancakes w/ maple & ice cream	15
fried chicken, chips, tomato sauce	15
nutella & banana crepes GF	15
kids brekky: scrambled egg, bacon, toast	16
triple hash: 3 hash browns + tomato relish	13
chips w/ house seasoning, vegan aioli OR tomato sauce	13
kids orange or apple juice	5.9

EXTRAS / MYO +$5

extra slice toast | change to GF bagel | maple | relish	2
hollandaise	3
poached or fried egg	4
hash brown | goats cheese	4.5
avocado | spinach | cherry tomatoes	6
halloumi | bacon | smoked mushroom | scrambled eggs	7
smoked salmon | pastrami	9

CABINET TREATS

croissant	8.9
ham & cheese croissant	13.9
pork, pumpkin & nduja sausage roll w/ relish	14.9
banana & walnut bread w/ honeycomb butter	14

check out the freshly made cakes & cookies

MUST TRY

AFFOGATO GF — 16
coffee doppio + soft serve
CHOOSE: CHOCOLATE, PISTACHIO, NUTELLA

SOFTIE — 9
soft serve with topping of your choice & waffle cone pieces

BOOZY BRUNCH $65PP
choose any meal and get 1 hour of bottomless bubbles: prosecco, mimosas or lager

PICKY BITS $49PP
high tea got a glow up!
Pre-book for this one!
check out the website for details.

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COFFEE & CHOC

Espresso, Short Mac, Long Black	5.1
Flat White, Cappuccino, Latte	6.2
Magic, Piccolo	5.5
Mocha	6.2
Barista's Breakfast: *espresso, piccolo, cold brew*	12.9
Almond, Lactose Free, Soy, Oat	+.6
Syrup: Vanilla, Caramel, Hazelnut	+1
Mug / Large	+1
Extra Shot	+.9
Decaf: Sugar Cane Process	+.7
Hot Chocolate: Dark or Mint	6.2
Cold Brew	7.5
Iced Latte, Iced Long Black	7.5

TEA, CHAI & SPECIALTY LATTES

Origin Teas, Loose Leaf: Earl Grey | English Breakfast | Jasmine Green Sencha | Peppermint | Lemongrass & ginger	6.2
Chai Tea by Rainbow Chai	7.3
Chai Latte, Turmeric latte	6.3
Matcha Latte (hand-whisked)	6.5

SMOOTHIES, SHAKES & FLOATS

Cocoloco Smoothie VE 13
mango, pineapple, mint, coconut, apple juice

Strawberry Banana Smoothie VE 13
strawberries, banana, coconut water, apple

Milkshakes | Thickshakes 9.9 | 11.9
vanilla | choc | caramel | strawberry
cookies & cream | espresso

Milk Float 11.9
soft serve + milk over ice + flavour of choice
Chocolate / Coffee / Vanilla / Mocha / Matcha / Chai

ORGANIC COLD PRESS JUICES

Orange	12.2
Energise Green: pineapple, silverbeet, spinach, lime, mint	12.2
Immunity: orange, pineapple, carrot, turmeric, lemon, celery	12.2
Tropical: orange, mango, passionfruit, lucuma	12.2
Collagen + Juice - mandarin raspberry	12.9

CAFE FOR DOGS

Hand Made Biscuit | 150g pack	2.9 | 10.9
Puppuccino & Biscuit	5.9
Chicken Necks (2)	7.9
Peking Duck Wing	7.9
Beef Bully Stick	8.9

WINE

SPARKLING

Cloudbreak Blanc De Noir 15 | 60
Adelaide Hills, SA - crisp pink apple, dry finish

Silverleaf Sparkling Brut 15 | 60
Margaret River, WA - organic, lightly floral, sweet finish

Veuve Clicquot Yellow Label Champagne 149
Champagne, FR. - fresh, well balanced, dry finish

WHITE

Cloudbreak Sauvignon Blanc 15 | 25 | 60
Adelaide Hills, SA - high altitude, guava & fruit salad notes

Villa Calapiano Pinot Grigio 15 | 25 | 60
Veneto, Italy - light, semi-fragrant, lemon citrus flavours

Churchview Est. Chardonnay 15 | 25 | 60
Margaret River, WA. - stonefruit, lengthy citrus acidity

ROSE

Not Your Grandma's Rose 15 | 25 | 60
Barossa SA. - textural, clean, fresh, pale & dry

RED

Cloudbreak Pinot Noir 15 | 25 | 60
Adelaide Hills, SA - light-bodied & fruity w/ a hint of spice

Patrick 'P Series' Shiraz 15 | 25 | 60
Limestone Coast, SA - soft, elegant & approachable

SPECIALTY - HOT

Nutella Hot Choc	8.9
Pistachio Hot Choc	8.9

WATER

Chill-filter sparkling water 750ml	5.5
Capi mineral water 750ml	9.5
Bottled water 600ml	4.9

SPECIALTY - COLD

Pistachio Cold Brew 13
cold brew, vanilla, lemon, pistachio cold foam, sea salt

Bee Sting Monte Blanc 13
cold brew, orange syrup, honey cold foam

Matcha Cloud 13
coconut water, strawberry honey cold foam

Creme Brulee Iced Latte 13
espresso, milk, ice, custard, bruleed sugar top

SODAS

Traditional Lemonade	8
Strawberry Lemonade	8
Lychee & Dragonfruit	8
Lemon Lime Bitters	8
Coke, No Sugar, Diet	5.7
Frekl Zero Sugar Ginger Beer	7.9
MAKE IT DIRTY: + Lime & Cold Foam	12

BEER

James Squire Zero Lager	9
Boags Premium Light Lager	9
Great Northern Super Crisp Lager	10
Asahi Super Dry Lager	11
Your Mates Larry Pale Ale	12.9
Stone & Wood Pacific Ale	12.5
Cheeki Tiki Apple Cider	12.5
Brookvale Union Ginger Beer	13

COCKTAILS

Clementine Vodka Smash vodka, orange, lemon, honey, thyme	21
Maple Spiced Carajillo espresso, tequila, maple, licor 43	21
Mimosa prosecco, orange Juice	16
Aperol Spritz aperol, prosecco, soda, orange	19
Limoncello Spritz limoncello, prosecco, soda, lemon	19
Bloody Mary tomato juice, pickle brine, tabasco, lime, vodka, tahine	21

SPIRITS

Noosa Vodka | Ink Gin | Tequila 13
Beenleigh Rum | Beenleigh White Rum
Monkey Shoulder Whisky | Jack Daniels Whisky