

## hot

coffee - milk or black

espresso 3.7 small 4 medium 4.5 large 5 iced 5.5

one-eighty by bear bones specialty coffee

notes of nuts, sticky fruit & chocolate

current origins: brazil & colombia

single origin .6

batch brew 4.5 large 5.5

extra shot, decaf, syrups, chocolate .6

bonsoy, oat, almond, lactose free, coconut .6

babyccino 1.9

indulgent

hot chocolate 5.5

dark chocolate & soy milk ganache, milk, marshmallows

sassafagato 7.5

dark chocolate, vanilla ice-cream, espresso

coffee alternatives 5.5 large 6.5

turmeric latte | dandelion soy latte [lisd]

loose leaf origin tea 5

english breakfast | earl grey | sencha green |

jasmine green | peppermint | chamomile | forest berry

orange pekoe | lemongrass & ginger

pot of chai tea 6.5

byron bay rainbow chai, brewed on your choice of  
milk w/ wavell heights honey

## juices, smoothies & more

house made cold brew, black or milk 6

served over cold brew ice cubes

iced chocolate, coffee or mocha 7.5

milk over ice w/ ice cream & whipped cream

fresh to order cold press juice 7.5 [frappe +.5]

refresh - strawberry, pineapple, mint

immune boost - beetroot, carrot, apple, ginger

green - kiwi, lemon, apple, kale, ginger

taste of summer - mango, passion fruit, blueberry, orange

tropo - watermelon, pineapple, orange, passion fruit

smoothie 8 [dairy free +2]

made on real fruit, milk & ice cream

mango passion | banana honey cinnamon | very berry

milk shake 7.5 [kids 5] [make thick +2]

chocolate | caramel | strawberry | vanilla | espresso

## café for dogs

dog ice creams 7.5 | café chewie 5 | puppuccino 4.5

hand made biscuit 1



## a little bit of fizz

home made spritz 5

traditional lemonade | lemon lime bitters

strawberry lemonade

capi premium australian sodas 5.5

soda + blood orange & sage | native tonic | cola

flamin' ginger beer | cranberry soda

remedy kombucha 6.5

seasonal flavours

## fancy a tipple

stone & wood on tap - (schmidty 360ml)

pacific ale 8.5 | garden ale 8

good beer 8

asahi superdry | corona extra | newstead session ale

premium craft beer 10

two bays GLUTEN FREE pale ale | newstead ipa

ginger beer & not beer 9

brookvale union ginger beer | hillbilly apple cider

## wine



*our wines are vegan friendly & from sustainable makers*

la zona prosecco

11

45

king vally, vic

enguera in a bubble brut

60

cava, spain. [organic]

see saw sauv blanc

12

20

50

orange, nsw

high ground pinot grigio

11

19

45

high country, vic

trentham estate chardonnay

12

20

50

murray darling, nsw

spy valley rosé

11

19

45

marlborough, nz

the protégé pinot noir

12

20

50

holm oak, tas

schwarz wine co. shiraz

13

21

60

barossa, sa

casa lluch tempranillo

11

19

45

valencia, spain

*weekdays. please order at the counter*

*weekends. let us serve you at your table*

## breakfast / brunch

until 2pm

**muesli 16.9 [vegan on request]**

toasted granola w/nuts & dried fruits, sticky spiced black rice, poached pear & rhubarb compote, turmeric spiced coconut yogurt

**avo on toast 17.9 [vegan on request]**

rye sourdough, crumbled feta, apple balsamic, pistachio dukkah  
add 2 poached eggs + 4.5

**eggs on toast 12.9**

2 eggs, poached, scrambled or fried, sourdough rye, roasted tomato, house relish

add bacon & avo + 9 | add haloumi & avo + 8.5

**ricotta hot cakes 16.9**

w/ honeycomb butter & organic maple syrup

add crispy bacon & grilled banana + 6.5

**eggs benedict 18.9**

poached eggs, spinach & house hollandaise on ciabatta toast w/ either bacon or avo

house cured salmon gravlax + 2

no toast? - make it on 2 hash browns w/ relish + 4 [g.f]

**autumn soul bowl 18.9 [g.f & vegan]**

spice roasted pumpkin, confit garlic & leek puree, red quinoa & kale tabbouleh, toasted seeds, vegan feta

**the mighty mighty 23.9 [g.f]**

house-made meat balls, potato hash, spinach, tomato, pumpkin smash, eggs your way, tomato sugo, zataar spices

**chilli corn fritters 18.9 [vegan & g.f.]**

crispy fried corn fritters w/ spinach, house relish, avo, corn & coriander salsa

add chive sour cream + 2

add vegan feta + 2

**brekky burger 17.9 [g.f on request]**

apple tree smoked eye bacon, avo, soft fried egg, home made hash brown, aioli, house relish

**camp fire mushroom hash 19.9 [g.f]**

pan fried leek, roasted broccoli, potato & local mushrooms, wilted greens, poached eggs, cajun dust

add apple tree smoked eye bacon + 6.5

## sides

house relish + 1

hollandaise | extra piece toast | extra maple + 2

feta | chilli jam | ice cream | change to gluten free + 2

one little poached egg + 3

roasted tomato | sautéed spinach + 3.5

two eggs | avocado | garlic & thyme mushrooms + 4.5

home made hash brown + 4.5

bacon | haloumi | chorizo + 5.5

house cured salmon | grilled chicken + 6.5

apple tree smoked eye bacon + 6.5

## brunch / lunch & beyond

after 11am

**crispy fried paneer burger 16.9**

spiced fried paneer, onion bhaji, mango chutney, cos lettuce, curry sauce

**buttermilk fried chicken burger 16.9**

w/ cos lettuce, tomato, bacon jam, ivory bbq sauce

**bbq cheese burger 15.9**

hand pressed beef, cheddar cheese, mustard, carolina bbq sauce, pickles, red onion

bacon + 2.5 | lettuce & tomato + 2 | gluten free bun + 2

**rustic potato fries 4 | 7 [g.f.] [vegan on request]**

**sweet potato wedges 5 | 8 [g.f]**

**Dipping sauces 2**

vegan aioli, herb mayo, chive sour cream, house sweet chilli

**peking duck spring rolls 17.9**

asian style salad, orange sesame reduction

**salt & pepper squid 19.9 [g.f]**

on a thai style salad, toasted black sesame, house made sweet chilli glaze, herb & lime mayo

**crispy skin grilled salmon 26.9 [g.f]**

spice roasted pumpkin, confit garlic & leek puree, red quinoa tabbouleh, lemon

**vietnamese salad 21 [g.f]**

w/ rice noodles, crisp vegetables, soft herbs, toasted peanuts, nam jim dressing, chilli jam

w/ grilled beef | marinated tofu | buttermilk fried chicken

**vegan nachos 18.9 [vegan & g.f]**

red bean & charred corn salsa, house relish, smashed avo, vegan mozzarella, vegan aioli

swap vegan cheese & aioli to mozzarella & sour cream + 2

## little people

available all day

pancakes, strawberries, organic maple 7.9

1 egg scrambled, bacon, toast 8.9

plain smashed avo on sourdough 7.9

cheesy-mite fingers 6.9

sliced banana & strawberries w/ honey yoghurt 7.9

*please note there are nuts in our kitchen*

*The eggs are free range & we choose local where we can*

*fresh home baked cakes & savoury treats*

*can be found at our front counter*