

breakfast - until 2 pm

sassafras

VEGAN Gf fruits & grains	16.9
maple infused quinoa, fresh melon, red berries, passionfruit, red apple, candied walnuts, puffed brown rice	
V Gf Df avocado	17.9
rye sourdough, crumbled feta, sticky balsamic, pistachio dukkah • add 2 poached eggs + 4.5	
V free range eggs	12.9
two free range eggs, poached, scrambled or fried, rye sourdough, roasted tomato, house relish • bacon & avo + 9.5 haloumi & avo + 8.5	
VEGAN Gf summer soul bowl	18.9
smoked cauliflower, smashed pumpkin, crispy fried chickpeas, roasted capsicum, mixed leaf & kale tabbouleh, romesco sauce [almonds]	
V Gf smoked eggplant bruschetta	16.9
house smoked, spiced eggplant, pomegranate arils, coriander, cherry tomatoes, spiced yoghurt, house made flat breads	
brekky burger	17.9
bacon, avo, soft fried egg, home made hash brown, aioli, house relish	
VEGAN Gf chilli corn fritters	18.9
crispy fried corn fritters w/ kale tabbouleh, house relish, avo • add chive sour cream + 2 add vegan feta + 4	
V ricotta hot cakes	16.9
honeycomb butter & organic maple syrup • crispy bacon & grilled banana + 6.5	
V smoked mushrooms	19.9
smoke roasted mushrooms, rye sourdough, spinach, goats chevre, herb butter, garlic shoots, poached eggs, paprika dust • add bacon + 5.5	
V eggs benedict	18.9
poached eggs, spinach & house hollandaise on ciabatta toast w/ either bacon OR avocado OR [smoked salmon + 2] • no toast? - make it on 2 hash browns w/ house relish + 4	
V waffle of the day	18.9
ask us what's on the waff today?	

Sides

house relish	1
hollandaise extra piece toast extra maple	2
feta chilli jam ice cream change to GF	2
one little poached egg	3
roasted tomato sautéed spinach	3.5
home made hash brown	4.5
two eggs avocado smoked mushrooms	4.5
bacon haloumi chorizo	5.5
smoked salmon	6.5

lunch after 11am

Df pinchitos, lemon & oregano chicken skewers	17.9
buttermilk flat bread, chimichurri, romesco, tomato & kale salsa	
Gf calamari salad	18.9
crispy cumin & paprika spiced squid, mixed leaves, fresh radish, tomato, avocado, spanish onion, roasted capsicum mayo	
Gf smoked brisket salad	21.9
mixed leaf salad, smoked mushrooms, semi dried tomatoes, house smoked brisket, asparagus, chimichurri, white balsamic dressing, chilli jam	
Df adobo wings 10 pieces	15.9
fried wings tossed in a spicy adobo glaze w/ fresh chilli & coriander	
VEGAN Gf sweet potato wedges	8
VEGAN Gf rustic potato fries	7
• add vegan aioli, herb mayo, chive sour cream or chilli jam + 2ea	
Gf barbacoa - pork tacos [2]	16.9
pork barbacoa, corn salsa, mixed leaves, avocado, aioli, blue corn tortillas	
VEGAN Gf smoked mushroom tacos [2]	16.9
smoked mushrooms, sautéed peppers & onions, vegan feta, avocado, capers, blue corn tortillas	
Df brisket bocadillo	16.9
smoked brisket, aioli, lettuce, coriander, chilli jam, chimichurri, romesco [almonds] in a seeded baguette	

*Please note, there are nuts in our kitchen, the eggs are free range & we choose local where we can.
Check out our fresh daily home baked cakes and treats.*

little people

Df FOR Kids pancakes, strawberries, organic maple	7.9
FOR Kids 1 egg scrambled, bacon, toast	8.9
VEGAN FOR Kids plain smashed avo on sourdough	7.9
Gf FOR Kids banana & strawberries w/ yoghurt & honey	7.9

café for dogs

VEGAN LOCAL hugo's doggy icecream	7.5
peanut butter & bacon flavoured single scoop ice cream	
VEGAN café chewie	5
dog chew, keep them occupied!	
VEGAN LOCAL peanut butter biscuit	1
hand made biscuit	
puppucino	4.5
frothed lactose free milk & hand made biscuit	



coffee

house blend

one-eighty by Bear Bones Specialty Coffee
notes of sticky fruit, nuts & chocolate Origins: Brazil & Colombia

the drop

Our second blend by Bear Bones
For a darker more intense cup, notes of stewed fruits, chocolate & caramel. Origins: Peru / Colombia

espresso / piccolo			3.8
	sml 6oz single	med 8oz single	mug 12oz double
cappuccino, flat white, long black	4	4.5	5
latte	-	4.5	5
babycchino			2.5
extras			0.6
extra shot, decaf, syrups, chocolate, bonsoy, alt dairy co oat, alt dairy co almond, zymil, milk lab coconut			

hot drinks

iced latte			5.5
double espresso & milk over ice			
hot chocolate			6
dark chocolate ganache (made on soy) steamed milk, marshmallows			
Spanish hot chocolate			7
creamy indulgent chocolate ganache, steamed milk & single cream. thick & rich			
sassafagato			7.5
dark chocolate ganache (soy) vanilla ice cream, double espresso			
turmeric latte	-	5.5	6.5
ground turmeric, pepper, ginger & spices, steamed on your milk of choice			
Pot of loose leaf origin tea			5
english breakfast earl grey sencha green jasmine green peppermint chamomile forest berry orange pekoe lemongrass & ginger			

cold press & chilled drinks

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 & cream			
cold press juice			8
/ refresh - strawberry, pineapple, mint / immune boost - beetroot, carrot, apple, ginger / green - kiwi, lemon, apple, kale, ginger / taste of summer - mango, passion fruit, blueberry, orange / melon madness - watermelon, strawberry & lime • make it a frappé + .50			
smoothie			8
mango passion banana honey cinnamon very berry • make dairy free +2			
milk shake			7.5
chocolate caramel strawberry vanilla • make it thick +2			

wine

	150ml	250ml	bottle
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sparkling

la zona prosecco	11	-	45
King Valley, Vic			
Enguera in a bubble brut	-	-	60
cava, spain, organic			

white

blanco house white	8	16	35
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			

pink

spy valley rose	11	19	45
marlborough, nz			

red

rossa house red	8	16	35
the protege pinot noir	13	21	60
holm oak, tas			
schwarz wine co. shiraz	13	21	60
barossa, sa			
casa lluch tempranillo	12	20	50
valencia, spain			

beer

classic & local beer	8		
asahi corona newstead session ale stone & wood pacific ale stone & wood garden ale			
premium craft & spanish beer	10		
two bays [GF] pale ale newstead IPA Alhambra Estrella Damm			
ginger beer & cider	9		
brookvale union ginger beer hillbilly apple cider			

a little bit of fizz

remedy kombutcha	6.5		
passion fruit ginger lemon peach			
capi premium australian sodas	5.5		
soda + blood orange & sage (sugar free) native tonic cola flamin' ginger beer cranberry soda			
home made spritz	5		
traditional lemonade lemon lime bitters strawberry lemonade			

alcohol available after 10am