



Please note, there are nuts in our kitchen. The eggs are free range.
 We preference local products when we can.
 Check out our specials & fresh daily home baked cakes and treats.

brunch until 2pm daily

- VEGAN granola** 19
house made granola, malted oat milk, maple & vanilla coconut yoghurt, fresh seasonal fruits
- VEGAN avocado toast (GFO)** 18
w pomegranate arils, pistachio dukkha, cress, balsamic glaze, lemon & EITHER: labneh OR pickled garlic hummus (VE O)
• add 2 poached eggs OR smoked mushrooms 4.5 ea
- free-range eggs (GFO)** 13
two free-range eggs, roasted tomato, sassy relish, sourdough
• add bacon & avocado OR halloumi & avocado 9.5 ea
- VEGAN smoked mushrooms (GFO)** 21
smoked local mushrooms, caraway seeds, sourdough, garlicky hummus, balsamic glaze, fennel salad w/ greens & shaved golden beets
• add two poached eggs + 4.5
- brekky burger (GFO)** 19
smoked bacon OR grilled haloumi w lettuce, soft fried egg, aioli, homemade hash brown, cheese, house made bbq sauce
• add house smoked pastrami 6
- Gf arepa** 22
house made white maize arepa, slow smoked bbq pork, smashed avo, poached eggs, salsa roja
• Make it Vegetarian - swap pork for roasted peppers & smoked cauliflowerer
- VEGAN Gf fritters** 19
crispy fried chilli corn fritters w/ jalapeno aioli, house relish, avo, greens
• add chive sour cream 2
- ricotta hot cakes** 18
w honeycomb butter & organic maple syrup
• add smoked bacon & grilled banana 6.5
- free-range eggs (GFO)** 19
poached eggs, spinach, house hollandaise, sourdough w/ either bacon OR avocado OR [smoked salmon + 2]
• no toast? - make it on 2 hash browns w/ house relish 4

something small

- home made hash brown w relish (1 or 2)** 4.5 8
- LOCAL V wholly crumpets (1 or 2)** 10 17
EPIC, toasted, locally made wholly crumpet, served with either: butter, jam & local honey OR herbed creme fraiche & smoked salmon
- Made Here V banana & walnut bread** 8
w/ honeycomb butter
- For Kids Df V pancakes, strawberries, organic maple** 10
• add ice cream 2
- For Kids 1 egg scrambled, bacon, toast** 10

lunch & late available until 8pm Friday & Saturday Night

- V baguette** 11
crusty baguette, house made sea salt & thyme butter, local honey
- Gf cheese duo** 23
Oveja al Romero, (manchego w/ rosemary crust), Charleston Jersey Brie, Chris' pear & ginger paste, crisp breads
- Gf jamon serrano board** 26
jamon serrano, rosemary manchego, olives, salsa roja, crispbreads
- barbacoa, pork tacos [2]** 24
flour tortillas, house smoked bbq pork, salsa roja, lettuce, jalapeno aioli, served with chips
- VEGAN Gf smoked cauliflower tacos [2]** 21
flour tortillas, smoke roasted cauliflower, piquillo peppers, house pickled onion, garlicky hummus, avocado, herbs, served with chips
- Gf Df sassy salad (VE O)** 26
rocket, oak leaf lettuce, charred corn, red onion, grilled zucchini, avocado, semi dried tomato salsa w/ a garlic, paprika & lime vinaigrette & your choice of:
- VEGAN V crispy fried calamari**
- VEGAN V smoke roasted cauliflower**
- VEGAN V slow smoked bbq pork**
- VEGAN V blackened chicken**
- house smoked pastrami sammich** 17
toasted on thick cut white with sauerkraut, swiss cheese, horse radish mayo (sorry no changes)
- blackened chicken sammich** 17
toasted on thick cut white with swiss cheese, mango chilli chutney, lettuce, tomato & mayo (sorry no changes)
- VEGAN Gf sweet potato wedges, house seasoning** 8
• chive sour cream, house chilli sauce + 2 ea
- VEGAN Gf chips, house seasoning** 7
• vegan aioli, sambal lime mayo + 2 ea

sides

- MYO Breakfast surcharge** 5
create your own custom meal with the sides of your choice.
- house relish** 1
- one little poached egg** 3
- roasted tomato | sautéed spinach** 3.5
- two eggs | avocado | smoked mushrooms | hash brown** 4.5
- bacon | halloumi | house smoked pastrami** 6
- smoked salmon** 7.5
- bacon & avo | halloumi & avo** 9.5
- hollandaise | extra piece toast | extra maple** 2

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(GFO) gluten free bread available \$2 gluten friendly vegan (VE O) vegan option vegetarian

a 15% surcharge applies on public holidays | amex card fee of 1.7% applies & a 1.1% card fee applies on all other eft transactions



specialty coffee & hot drinks

specialty coffee - house blend

one-eighty by bear bones specialty coffee
chocolate Origins: Brazil & Colombia

notes of sticky fruit, nuts &

espresso | piccolo | short mac

4

sml 6oz med 8oz mug 12oz

cappuccino, flat white, long black

4.5 5 5.5

latte

- 5 5.5

babycino w/ marshmallow

2.7

extras

extra shot, decaf, vanilla, hazelnut, caramel, chocolate, bonsoy, alt dairy co oat, alt dairy co almond, zymil

0.7

baristas breakfast

single origin espresso, piccolo & cold drip coffee

10

filter

ask our baristas for rotating feature coffee selection - served black

4.5

coffee with malice

espresso with a shot of whiskey, vodka or gin.

13

white hot choc

White chocolate ganache, steamed milk

• add a shot of liquor 43 \$7

6

fully licensed, from 10am

hot chocolate

dark chocolate ganache steamed milk, marshmallows

6

spanish hot chocolate

creamy indulgent chocolate ganache, steamed milk & single cream. thick & rich

7

sassafagato

dark chocolate ganache vanilla ice cream, double espresso

7.5

turmeric latte

ground turmeric, pepper, ginger & spices, steamed on your milk of choice

5.5

6.5

pot of loose leaf origin tea

english breakfast | earl grey | sencha green | jasmine green | peppermint | chamomile | forest berry | orange pekoe | lemongrass & ginger

5

rainbow chai tea

a traditional blend of chai tea from byron bay, brewed on steamed milk & served with local honey

6.5

cold coffee

iced chocolate, coffee or mocha

milk over ice w/ ice cream & cream

7.5

iced latte

double espresso & milk over ice

5.5

house made cold drip, black or milk

served over cold brew ice cubes

6

HRVST ST cold press juice

Made Here original orange

7

endless summer; pineapple, lemon, apple, cayenne pepper

8

little green; kale, celery, spirulina, cucumber, pear & ginger

8

ruby tuesday; melon, rhubarb, apple, pear, lime

8

smoothies

smoothies

9.9

/ acai, blueberry, banana, apple juice, coconut water, granola
/ banana, honey, cinnamon, coconut ice-cream, milk, coconut
/ mango, coconut ice-cream, coconut water, toasted coconut

shakes

fancy shakes

9

/ chocolate ganache, whipped cream & coco pops
/ caramel sauce, whipped cream, salted pretzel crumbs
/ real strawberries, whipped cream, strawberry powder
/ cookies and cream, vanilla milk, whipped cream & oreos
/ vanilla malt, whipped cream & maraschino cherry

house made spritz & soft drinks

home made spritz & iced teas

6

traditional lemonade | lemon lime bitters | strawberry lemonade
mango iced tea | peach iced tea | lemon iced tea

liberty kombutcha

ask us for available flavours

6.5

capi premium australian sodas

soda + lemon & basil (sugar free) | tonic | cola | flamin' ginger beer | cranberry soda

5.5

puppucino

frothed lactose free milk & hand made biscuit

4.5

VEGAN LOCAL hugo's doggy icecream

peanut butter & bacon flavoured single scoop ice cream

7.5

VEGAN café chewie

dog chew, keep them occupied!

5

VEGAN LOCAL peanut butter biscuit

hand made biscuit

1.5

café for dogs