

BRUNCH UNTIL 2PM

VEGAN autumn oats	19
house toasted oats & seeds, served with steamed oat milk, pecans, fresh pear, pomegranate, maple syrup	
VEGAN avocado toast (GFO)	18
w pomegranate arils, pistachio dukkha, cress, balsamic glaze, lemon & EITHER: labneh OR garlic hummus	
• add 2 poached eggs OR smoked mushrooms 4.5 ea	
V very happy eggs (GFO)	14
two @grazinggirls pasture, 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	
VEGAN Gf fritters	19
crispy fried chilli corn fritters w/ jalapeno aioli, house relish, avo, greens	
• add haloumi 6	
V ricotta hot cakes	19
w honeycomb butter & organic maple syrup	
• add smoked bacon & grilled banana 6.5	
V benedict (GFO)	20
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	

There are nuts in our kitchen.
The eggs are pasture free range from Grazing Girls
We preference local products when we can.
Specials & fresh daily home baked cakes and treats inside.

CHEF'S RECOMMENDATION

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 cauliflower	

SOMETHING SMALL

home made hash brown w relish 1 ; 2	4.5	8
LOCAL V wholly crumpets (1 or 2)	11	18
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

SIDES

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

LUNCH & LATE

Gf cheese duo (gfo)	23
Oveja al Romero, (manchego w/ rosemary crust), Charleston Jersey Brie, Chris' pear & ginger paste, lavash	
Gf jamon serrano board (gfo)	26
jamon serrano, rosemary manchego, olives, salsa roja, crusty bread	
fish tacos [2]	24
beer battered flathead, salsa roja, lettuce, house pickled onions, jalapeno aioli, served with chips	
barbacoa, pork tacos [2]	24
flour tortillas, house smoked bbq pork, salsa roja, house pickled onions, lettuce, jalapeno aioli, served with chips	
VEGAN smoked cauliflower tacos [2]	24
flour tortillas, smoke roasted cauliflower, piquillo peppers, house pickled onion, jalapeno aioli, 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:	
☞ crispy fried calamari	
☞ VEGAN smoke roasted cauliflower	
☞ slow smoked bbq pork	
☞ 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, jalapeno lime mayo + 2 ea	

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(GFO) gluten free bread available \$2 **Gf** gluten friendly **VEGAN** vegan (VE O) vegan option **V** vegetarian **☞** contains soy

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

SPECIALTY COFFEE & HOT DRINKS

Bear Bones Coffee

one-eighty by bear bones specialty coffee
notes of sticky fruit, nuts & chocolate Origins: Brazil & Colombia

espresso | piccolo | short mac 4
sml 6oz med 8oz mug 12oz

cappuccino, flat white, l. 4.5 5 5.5
black

latte 5 5.5

babyccino w/ marshmallow 2.7


extras 0.7
extra shot, decaf, vanilla, hazelnut, caramel, chocolate, bonsoy,
alt dairy co oat, alt dairy co almond, zymil

baristas breakfast 10
single origin espresso , piccolo & cold drip coffee


sassy pour over 6
individual MYO pour over coffee, choose your bean

coffee with malice 13
espresso with a shot of whiskey, vodka or gin.

white hot choc 6
White chocolate ganache, steamed milk
• add a shot of liquor 43 \$7

 hot chocolate 6
dark chocolate ganache steamed milk, marshmallows

spanish hot chocolate 7
creamy indulgent chocolate ganache, steamed milk & single
cream. thick & rich

 sassafigato 7.5
dark chocolate ganache 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 | forest berry | orange pekoe | lemongrass &
ginger

rainbow chai tea 6.5
a traditional blend of chai tea from byron bay, brewed on
steamed milk & served with local honey

ICED

iced chocolate, coffee or mocha 7.5
milk over ice w/ ice cream & cream

iced latte 5.5
double espresso & milk over ice

house made cold drip, black or milk 6
served over cold brew ice cubes

HRVST ST COLD PRESS JUICE

Made Here original orange 7

endless summer; pineapple, lemon, apple, 8

cayenne pepper

little green; kale, celery, spirulina, cucumber, pear & 8
ginger

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 6.5
ask us for available flavours

capi australian sodas & coke 5.5
soda + lemon & basil (sugar free) | coke & coke zero | tonic |
flamin' ginger beer | cranberry soda

BEER, CIDER & GINGER

ON TAP - ESTRELLA DAM - spanish lager 9

james squire NO ALCOHOL BEER 8

james boags light 8

newstead droughtie, mid 8.5

asahi 9

stone & wood Pacific ale 10

alhambra strong lager 12

newstead IPA 12

cheeki tiki dry apple cider 10

cheeki tiki pineapple 10

brookvale union ginger beer 12

BUBBLES & WHITE

la zona prosecco 12 - 55
king valley, vic

veuve ambal brut, blanc de 14 - 65
blancs
france

torres vina sol 11 19 50
penedes, spain (like-pinot grigio)

see saw sauv blanc 12 20 55
orange, nsw

trentham estate 12 20 55
chardonnay
murray darling, nsw

PINK & RED

casanova rose 12 20 55
france

sangre de toro garnaca 11 19 50
penedes, spain (like - pinot noir)

sangre de toro tempranillo .. 12 20 55
penedes, spain

bodegas valdemar conde ... 18 30 80
de valdemar rioja crianza
rioja, spain

torres seleccion de torres 20 34 90
celeste
penedes, spain

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