



MENU

The Big Breakfast

Free range eggs, chorizo, mushrooms, spinach, roast tomato, halloumi tapioaca fritter, served with toast and pepe saya butter. Add a hashbrown \$3.



Eggs Benedict (GF)

Served on halloumi tapioca fritters with your choice of bacon or mushrooms. Smoked salmon instead for \$5.



Shakshuka (V) 21

Spiced tomato sauce baked with 2 eggs, topped with Persian feta & chargrilled bread. Add Bacon, Chorizo or Halloumi \$5. Vegan option - Served with tofu and mushrooms.



Piggy in a farm 24

Corn fritter, house-made bacon onion chutney, persian fetta, crispy bacon, mix leaf, smashed avocado and pumpkin hummus.

Vegan Feast (VE) 25

Scrambled tofu, pumpkin hummus, cherry tomatoes, avocado, nuts, pickled cabbage, spinach, mushrooms and chargrilled bread. Add hash brown \$3.

Dukkah Eggs

Cherry tomatoes, mixed leaves and persian feta salad topped with 2 dukkah eggs, harissa labne and chargrilled bread.

Eggs Your Way

Free range eggs served with toast and pepe saya butter.

Bircher Muesli

Overnight oats topped with seasonal fruits and a side of honey with your choice of milk.



Bacon & Egg Roll

Charcoal bun, smashed avo, baby spinach, cheese, bacon, fried egg and Sriracha aioli. (Vegetarian option - swap bacon for haloumi).

20 UpSouthBowl (GF/V)

Roasted pumpkin, spiced cauliflower, quinoa, chargrilled spanish onion, spinach, topped with persian feta and balsamic vinegar.

- Add Chargrilled Chicken \$5
- Add Grilled or Smoked Salmon \$7



19

15

Indonesian Nasi Goreng

Jasmine rice, carrots, green beans, onion, garlic and sweet soy sauce. Served with chargrilled chicken and a free range fried egg. Vegetarian option - 2 fried eggs instead.

Maple & Ricotta Pancakes (V) 25

Pancakes served with Caramelised banana, berry compote, orange & ricotta whip, maple syrup, and fresh berries. (Add Nutella \$2 or Crispy Bacon \$5).

Smashed Avocado (V) 18

Smashed avo on toast topped with persian feta, cherry tomatoes, red radish, toasted almond flakes and balsamic glaze. Add 2 free range poached eggs or Bacon or Chorizo, or Halloumi \$5.

Smokey Brisket Sando 28

12 hour slow cooked beef brisket, smokey bbg sauce, house-made slaw, swiss cheese. Served with rustic potato chips (or sweet potato chips \$2.5)

Rustic Chorizo 24

Pan fried chorizo, cherry tomatoes, halloumi, green beans, corn, served with a fried egg and white sourdough.



To Share

Rustic Potato Chips	4.5 8.50
Sweet Potato Chips	5.5 9.5
Halloumi Tapioca Bites	13



Kids Pancakes (V)

2 pancakes served with maple syrup, butter and icing sugar.

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Kids Eggs on Toast (V)

Free range poached, scrambled or fried on white sourdough.

Kids Smoothie (GF/V/VE)

Banana | Mango | Berry



\$5 each

Bacon | Chorizo | Halloumi Scrambled tofu | 2 hashbrowns Tapioaca fritter | Smoked salmon

\$4 each

10

10

Avocado | Mushrooms | Persian Feta

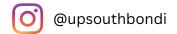
\$3 each

Pumpkin hummus | Orange Ricotta Whip | Extra free range egg | Extra toast | 1 hashbrown

\$2 each

Siriracha aioli | Mayo | Onion jam |

GF - Gluten free option available **V** - Vegetarian option available **VE** - Vegan option available



COFFEE & TEA



COFFEEE & TEA

TEA SPECIALTY LATTES

	Reg.	Lrg.	Iced	
coffee or tea	4.5	5.0	6.0	

Long Black | Flat White | Cappuccino | Espresso | Piccolo

Peppermint Chamomile
Sencha Green Tea Early Grey
Lemongrass & ginger English Breakfast

Lg/Iced
6.5
5.5
5.5
5.5
5.5

Alternative Milks +80c Extra Shot +50c Syrups or Decaf +80c

Vanilla | Caramel | Hazlenut | Maple

ALCOHOLIC DRINKS

Corona	9	Sparkling Ponte Prosecco, Veneto Italy	10/42
Bondi Beach Beer XPA	9		
Stone & Wood Pacific Ale	9	White Viilla Sandi Pinot Grigio, Veneto Italy	10/46
Young Henry's Cider	8	-	
		Rose Villa Aix Coteaux d'Aix en Provence France	10/44
Aperol Sprtiz	16		
• •		Red Moppitty Estate Shiraz, Hilltops NSW	11/52
Mimosa	15		
		More alcoholic beverages available in our display	v fridge :)



BAKED G • DS

Warm Chunky Cookies (Nutella filled, NYC Choc Chip, White choc macadamia, Matcha, Biscoff Lotus)	6.5
Chewy Chocolate Brownie	6.5
(Add ice-cream \$4) Carrot Cake & Walnut w Cream Cheese Frosting	8.50
Cinnamon Scroll w Cream Cheese Frosting	8.50

DRINKS



FRESH JUICES

Classic OJ (Freshly cold pressed) 8
Watermelon 8
Immunity Booster (Carrot Orange 9
Ginger) 9
Antioxidant Party (Beetroot Carrot Apple, Ginger) Petox Green (Cucumber, Celery, Lemon, 9
Apples)

More soft drinks and beverages available in our fridge :)





ACAI

Acai Bowl
Topped with strawberries, banana, gourmet granola and coconut flakes.

Extra Toppings \$2

Peanut Butter | Nutella | Vegan Protein | Extra Granola | Extra Fruit

Extra Drizzle \$1

Honey | Condense Milk | Maple Syrup | Passionfruit

Extra Sprinkle \$1

Coconut Flakes | Cacao Nibs | Chia Seeds | Goji Berries



Antioxidant Acai

Acai blended with your choice of banana or mixed berries and H20.

Banana Lover 12
Banana, vegan protein, peanut butter,
cacao nibs, cinnamon and almond milk.

Basic Berry B**** 12 Mixed Berries, honey, chia Seeds and coconut

Mango Tango
Mango, greek yoghurt, honey and almond
milk.

Detox Green 12 Mango, baby Spinach, Cucumber, Honey, chia seeds and H20.



MILKSHAKES

Milkshakes | Thick shakes 10|12 Nutella | Strawberry | Vanilla Malt