ALL DAY BRUNCH MENU

TUESDAY - SUNDAY 8.30AM-2PM

THE O.G 19 (GFA)

Two eggs cooked your way, two pieces of bacon & two pieces of toast

GOLDEN TOFU SCRAMBLE 21 (GFA/ VGN)

Seasoned scrambled tofu with pan fried onion, garlic & cherry tomatoes, served on toasted rye with avocado, topped with greens, pickled onion, coriander and fresh lime **+ hashbrown 3.5**

THE PORTIES WRAP 21

Scrambled eggs, bacon, haloumi, spinach, tomato, feta & hollandaise in a toasted wrap + **hashbrown 3.5**

CRUMPET 26 (GFA)

Fried egg, haloumi, chorizo, corn, black beans, feta, coriander, pickled onions, chilli honey, on a toasted crater crumpet w/ lime

+ bacon (1) 3 + avo 4

SMASHED IT 25 (GFA) (V) (VGA)

2 poached eggs, avocado, cherry tomatoes, confit garlic turmeric hummus, feta, pomegranate, toasted seeds on rye toast with lemon & greens

+ bacon (2) 6 + hash 3.5

THE BENNY ROYALE (GFA) 25

2 poached eggs on 2 pieces of toast, topped with sumac hollandaise and black sesame seeds. Please choose from the following:

- smoked salmon, fried capers & dill + 2

- grilled bacon & jalapeno jam

TROPICAL WAFFLES 24 (GF/V)

2 buttermilk waffles topped with seasonal summer fruit, vanilla icecream, passionfruit drizzle, citrus curd, roasted macadamias, coconut flakes and maple syrup

GRINGO BOWL 28 (GF) (VGA)

Mexican grilled chicken, coconut & lime rice, jalapenos, cherry tomatoes, corn, black beans, smashed avocado, sour cream, creole aioli, coriander, lemon & corn chips. **Make it vegan with jack fruit instead!**

ARANCINI BALLS 20 (GF/V)

Mushroom, caramelised onion, feta arancini balls w/ sticky balsamic, crumbled feta, toasted pine nuts with aioli, and seasonal salad **+ chips 5**

WHAM BAM THANK YOU LAMB 27 (VGA)

Tender yiros-style lamb, spinach, beetroot, roasted capsicum, red onion, confit garlic tumeric hommus, feta & yoghurt dressing in a toasted wrap with fries

Make it vegan w/ falafels instead or Make it a bowl!

SESH BURGER 26 (GFA)

House-made beef pattie, American cheese, grilled bacon, jalapeno jam, tomato, beetroot, greens & aioli on a toasted bun with fries

+ fried egg 3.5 (change to grilled chicken)

DUKKAH BOWL 27 (GF)

Housemade pea and spinach falafels w/ quinoa, mixed greens, roasted capsicum, red onion, tomato, cucumber, with a confit garlic turmeric hummus, sticky balsamic, aioli, pomegranates, dukkha, and crumbled feta

Change to grilled chicken +5

WE ARE HAPPY TO ACCOMODATE CHANGES WHERE WE CAN, JUST ASK !

SWAP ANY EGGS TO SCRAMBLED + $1 BECAUSE YOU GET MORE!

EXTRAS

shrooms | tomato | beans | avo 4 ea
hash brown | spinach 3.5 ea
grilled haloumi | chorizo 6 ea
serve of bacon (2 rashers) 6
smoked salmon 6 | extra egg 3.5
extra piece of toast 2
hollandaise/ jalapeno jam 2

VGA - Vegan available VGN - Vegan

V - Vegetarian GF - Gluten Free

GFA - Gluten free available (you need to tell us)

Please note that we have a 10% surcharge on weekends. This helps cover the higher wages our staff earn for working on these days.

****WE DO NOT LIST ALL THE INGREDIENTS IN OUR DESCRIPTIONS, SO PLEASE ADVISE STAFF OF ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS WHEN ORDERING** MANAGEMENT DOES NOT GUARANTEE MEALS ARE WITHOUT TRACES OF ALLERGY ITEMS**