

turmeric bircher muesli 16
passionfruit, chia seeds, goji berry,
hazelnuts, cranberry, coconut yoghurt,
fresh berries, toasted coconut & almond
flakes, lemon balm (df, v, vgo)

acai and granola bowl 16
acai, banana and coconut water sorbet,
fresh berries, house made granola,
coconut yoghurt, cocoa nibs (df, v, vg)

porridge 16
oat, quinoa and oatly oat milk porridge,
seasonal toppings, please ask staff for
details (df, v, vgo)

uncle drew toastie 14
shaved istra ham, spicy bbq pulled pork,
manchego cheese, gherkins, dijon
mustard, crème fraîche

ham & cheese toastie 11
shaved istra ham, swiss cheese, roma
tomatoes, tomato & capsicum relish

veg toastie 13
halloumi, oven roasted pumpkin, s/d
tomatoes, mama's ajvar, pesto

reuben toastie 13
pastrami, pickles, onion jam, red
cabbage, cheddar, dijon mustard

smoked chicken toastie 13
shaved smoked chicken breast, swiss
cheese, beechwood smoked bocconcini,
spiced cauliflower, garlic butter

avo breakfast 18
avocado, mint & goat feta smash,
multigrain toast, heirloom tomato &
olive salsa, micro wasabi, house made
dukkah, balsamic reduction (v, gfo)

add poached egg +3
add pan fried salmon fillet +8

omelette 19
spicy sichuan pepper & apple cider
braised pork hock, kipfler potatoes,
manchego cheese, coriander, sambal
oelek, toasted ciabatta (gfo)

egg & bacon sandwich 15
fried free range eggs, istra bacon,
tomato & capsicum relish, sourdough

poached eggs & greens 19.5
sautéed seasonal greens & spiced
cauliflower, house made hummus, sumac,
spiced sesame seeds, poached eggs,
toasted pita, pomegranate, pistachio
crumbs (gfo, dfo, v, vgo)

add pan fried salmon fillet +8

chilli eggs 19
scrambled eggs with chilli, parsley &
goat feta, multigrain toast, fresh
avocado, halloumi, cherry tomatoes,
balsamic glaze (gfo,v)

add sujuk (cured spicy beef sausage) +3

flathead brioche 22
panko crumbed fresh flathead fillets,
old fashioned tartar sauce, wild rocket,
tomatoes, cucumber, house cut chips

spicy pork hock roll 19
sichuan pepper & apple cider braised
pork hock, pork pâté, carrot & daikon
pickles, coriander, baby cos, brie,
house cut chips

chicken schnitzel wrap 16
free range chicken schnitzel, kewpie
wasabi mayo, baby cos, avocado,
cucumber, pomegranate

veggie brioche bun 19
mt byron black lentils, brown rice,
carrots, pea & corn patty, brioche bun,
capsicum & tomato relish, rocket leaves,
roast zucchini & peppers, rocket &
parmesan salad(v, dfo, gfo, vgo)

crunchy peanut & quinoa salad 19
quinoa, peanuts, cashew, red onion,
capsicum, red cabbage, carrots, edamame,
coriander, pomegranate, pomelo, peanut
butter, soy & ginger dressing (df, v,
vg, gf)

add pan fried salmon fillet +8

house made potato gnocchi 22
tomato, basil, buffalo mozzarella,
australian evo oil (v)

wagyu mince & chianti ragù 24
fresh tagliatelle, parsley, parmigiano
reggiano

arancini 12
tomato, basil, taleggio & porcini
mushroom, truffled cheddar (v)

soup of the day 13
please ask staff for details

sides

tomato & capsicum relish (gf) 2

poached/fried egg (gf) 3

halloumi (gf) 3

sujuik - cured spicy beef sausage (gf) 3

scrambled eggs (gf) 4.5

istra bacon (gf) 5.7

wild oregano & potato hash 6

avocado, mint & goat feta smash (gf) 6

sautéed seasonal greens, spiced
cauliflower & sesame seeds (gf) 6

house cut chips 9

***all food can be prepared
take away**

***pick up orders welcome,
please call us on 94892077**

***limited home delivery
available, please ask staff
for details, minimum order
\$20**

(v) vegetarian (vg) vegan
(df) dairy free (gf) gluten free
(gfo) gluten free option
(vgo) vegan option (dfo) dairy free
option

***no changes to menu or split bills
during busy periods**

***15% surcharge applies on all public
holidays**

***please inform staff of any dietary
requirements**

house blend by dukes coffee roasters		almighty organic juice 300ml	5.5	all good organic sparkling water 4.5
seasonal blend black	3.8 milk 4	guava, lime, basil		red grapefruit
s/o guest roaster	4.8 milk 5	carrot, orange, turmeric		blood orange
batch brew	4	beetroot, blackcurrant, ginger		black currant
mörk specialty hot chocolate		fresh juice	7	capi
original dark 70%		#1 orange		mineral water 250ml
4.5		#2 seasonal mix (ask staff)		mineral water 750ml
dark milk & river salt 65%		super smoothies (v, vg, df)	9	liberty kombucha 330ml
5.5		#1 - banana, chia seeds, goji berries, activated almonds, almond milk, blueberries, dates, coconut yoghurt(gf)		5.2
iced drinks		#2 - mango, chia seeds, banana, goji berries, activated almonds, maple syrup, coconut water, dates, coconut yoghurt(gf)		kakadu plum & ginger
iced coffee/chocolate(w/ milk & vanilla ice cream)	5			lemon & coconut
24hr cold brew coffee	5			blood orange
tea by calmer sutra	4.5	#3 - peanut butter, banana, chia seeds, goji berries, almonds, dates, coconut yoghurt, oat chocolate milk		
black tea: evermore, lady melba				
green tea: leafy green		shakes	7	
herbals/tisanes: peppermint ginger grass, floral fields		#1 mixed berry & vanilla		
house made fresh chai latte/tea	4.5	#2 nutella and espresso		
turmeric latte with oatly (vg)	4.5	#3 mork dark chocolate & river salt		
add		#4 vanilla bean		
mocha	+ .50	#5 peanut butter		
bonsoy soy milk	+ .50	karma cola organic soft drinks	4.5	
oatly oat milk	+ .50	karma cola, lemmys lemonade,		
milklab almond milk	+ .70	gingerella ginger beer		
large	+ .50			