

**Buttered Rustica Sourdough / Fruit toast 7.5**

Nuttelex, vegemite, housemade jam, peanut butter, honey

*Black Ruby Bakery gluten free bread*

**Avocado, Edamame & Pea Mash 17**

With lemon and soft herbs on toasted sourdough (vg)

Add pickled beetroot and dukkah (vg) + 2

Add goat's cheese (v) + 4

**Granola Bliss Bowl 16.5**

House made granola, seasonal fruit, coconut yoghurt, pumpkin seed butter with blueberry compote (vg)

**Carolina Greens Bowl 20**

Mixed grains, ginger, spring onion, edamame, pickled daikon, smoked maple tofu, sesame and miso dressing (v/gf)

Eggs instead of tofu (vg)

**Okonomiyaki-style Fritters 18**

Shiro miso dressed salad, spring onion, pickled ginger, sesame, nori, chilli, vegan mayo and tonkatsu sauce (vg)

Add fried eggs + 3

**Parmesan French Toast 21**

With grilled asparagus, poached eggs, salsa verde and pine nut pan grattato (V)

Add bacon + \$5

**Cured Tasmanian Salmon 23**

Horseradish and beetroot labne, hash gems, pickled beetroot, poached eggs with lemon-dressed spring greens (gf)

**Breakkie Burger 17**

Streaky bacon, fried egg, rocket, dill pickle, mustard aioli & BBQ sauce on a milk bun

Tofu or halloumi instead of bacon

Add Hash brown +4

**Lambwich 21**

Braised lamb with garlic labne, soft herbs, quinoa tabouli salad, dukkah & pickled beetroot on grilled sourdough

**Reuben Toastie 17**

Corned beef, sauerkraut, Russian dressing, swiss cheese & dill pickle

**Tofu Sandwich 17**

Smoked maple tofu with onion jam, fresh tomato, dill pickle, crispy cos and Dijon mustard on fresh sourdough (vg)

**Satay Soba Noodle Salad 16**

Organic soba noodles, fresh vegetable salad, smoked maple tofu, creamy peanut & lime dressing (vg)

Add fried egg + 2

**Free-Range Eggs on Rustica Sourdough Toast 12****Sides:**

Goats cheese	4	Wilted greens with garlic & lemon	5
Avo with lemon & sumac	5	Halloumi with lemon	5
Hash brown	4	Streaky bacon	6
Beetroot cured Salmon	6	Smoked maple tofu	4

**Condiments 2**

Tomato relish		Vegan mayo
BBQ sauce		Hot sauce
Mustard aioli		

(V) vegetarian ~ (VG) vegan ~ (GF) gluten free



### Coffee by Industry Beans

Black Coffee	4
Batch Brew	4.5
Decaf	.50

### Coffee with milk

Regular	4.2
Bonsoy	.50
Milklab Almond Milk	.50
Oatly Oat Milk	.50

### Cold Drinks

Freshly Squeezed OJ	7
Housemade Lemonade	6
Housemade Iced Tea	6
Hepburn Springs Mineral Water	5
Hepburn Springs Cola	5
Virgin Mary	8

### Tea by Teadrop

4.5

English Breakfast
Earl Grey
Lemongrass & Ginger
Genmaicha
Jasmine
Peppermint
Chamomile

### Monk's Chai (vegan)

4.5

### Hot Chocolate

4.5

Koko Deluxe (vegan)

### Booze

Bloody Mary	14
Mimosa	12
Aperol Spritz	15
Negroni	16

### Beer & Wine

Please see bar menu or ask our friendly staff