



<b>Buttered Rustica Sourdough</b> toast or fruit toast nuttelex, vegemite, house-made jam, peanut butter or honey	7.5
<b>Black Ruby Bakery gluten free bread</b>	+2
<b>Avocado, Edamame &amp; Pea mash</b> with lemon and soft herbs on toasted sourdough (VG / GFO)	17
- Add pickled beetroot and dukkah (VG)	19
- Add pickled beetroot, spiced walnut and goat's cheese (V)	20.5
<b>Bircher Muesli</b> overnight oats with yoghurt, Granny Smith apples, nuts, seeds & seasonal fruit (V)	16.5
<b>Ricotta Hotcake</b> with poached peaches, sable crumb, peach syrup, vanilla cream & fresh raspberries (V)	19.5
<b>Carolina Greens Bowl</b> with mixed grains, ginger, spring onion, edamame, poached eggs, sesame and miso dressing (V/GF)	19.5
- Tofu instead of eggs (VG)	20
<b>Okonomiyaki-style Fritters</b> with shiro miso dressed salad, pickled ginger, sesame, nori, chili, vegan mayo and tonkatsu sauce (GF/VG)	18
- Add fried eggs	20
<b>Satay Soba Noodle Salad</b> organic soba noodles with vegetable salad, smoked tofu, creamy peanut dressing and pickled ginger (VG)	19
<b>Heirloom Tomato Bruschetta</b> on charred sourdough, with salsa verde, poached eggs, goat's cheese, chili salt and fresh herbs	19.5
<b>Beetroot-cured Tasmanian Salmon</b> with poached eggs, pickled zucchini, hash gems, toasted pumpnickel, capers and horseradish cream (GFO)	22
<b>Shakshuka</b> baked eggs in middle eastern spiced tomato and capsicum sauce with feta, dukkah and soft herbs (V)	20
- Add chorizo	24

**Free-Range Eggs on Rustica Sourdough Toast – Fried, poached or scrambled 12**

**Sides: (GF)**

Hash brown	4	Wilted greens with garlic & lemon	5
Goats cheese	4	Haloumi with lemon	5
Avocado with lemon & sumac	5	Streaky bacon	6
Chorizo	6	Smoked maple tofu	5
Beetroot cured salmon	6		

**Condiments: 2**

- Aioli
- Hot Sauce
- Tomato Relish
- Beetroot Relish

**Breaky Burger** streaky bacon, fried egg, rocket, dill pickle,  
mustard aioli and BBQ sauce on a milk bun 18  
- Tofu or haloumi instead of bacon (VO)

**Tofu Sandwich** smoked maple tofu with onion jam, fresh tomato,  
dill pickle, crispy cos and Dijon mustard on fresh sourdough (GFO/VG) 17

**Lambwich** six-hour braised lamb shoulder on grilled sourdough with  
beetroot relish, feta, dukkah and rocket salad (GFO) 22

**Jerk Chicken Burger** spicy Caribbean style grilled chicken on a  
milk bun with slaw, mustard aioli and Jenga fries 20

GF = Gluten Free  
V = Vegetarian  
VG = Vegan

GFO = Gluten free option available  
VO = Vegetarian option available  
VGO = Vegan option available

**We make everything possible on our menu in-house.**  
**We use free-range eggs; hormone-free meat, and all of our produce is locally sourced.**  
**We love to support local business, and thanks for supporting us too!**

15% surcharge on public holiday  
1% surcharge on all Eftpos transactions  
We cannot split bills during busy times, thanks

*Have a function coming up? enquire within!*

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### Coffee by Industry Beans

Black coffee	4	Coffee w milk	4.2
Batch brew	4.5	Bonsoy	.5
Decaf	.5	Milklab Almond milk	.5

Hot Chocolate by Mofo deluxe (Fairtrade & Vegan)	4.5
Chai by Calmer Sutra (Vegan)	4.5

### Tea by Teadrop 4.5

English Breakfast  
Earl Grey  
Lemongrass & Ginger  
Genmaicha  
Jasmine  
Peppermint  
Rooibos  
Chamomile

### Cold Drinks

Freshly squeezed OJ	7
House-made Lemonade	6
House-made Ice Tea	6
Hepburn Spring Mineral Water	5
Hepburn Spring Cola	5
Virgin Mary	8

### Bar (available from 12pm daily)

Bloody Mary	14
Mimosa	12
Aperol Spritz	15
Negroni	16

**Wine & Beer** – please see our bar menu or ask our friendly staff

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