



Buttered Rustica Sourdough or Fruit Toast 7.5

Nuttelex, Vegemite, Housemade Jam, Peanut Butter or Honey (vgo) (gfo)

Avocado, Edamame & Pea Mash 17

With lemon and soft herbs on toasted sourdough (vg) (gfo)

Add pickled beetroot and hazelnut dukkah (vg) (gf) 3

Add goats cheese 4

Add poached eggs 4

Granola Bliss Bowl 16.5

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

Carolina Greens Bowl 20

Mixed grains with ginger, spring onion, edamame, pickled daikon, poached eggs, sesame and miso dressing (gf)

Swap eggs for tofu (vgo)

Okonomiyaki - style Fritters 20

With miso dressed slaw, pickled ginger, sesame and nori mix, vegan mayo and tonkatsu sauce (vg) (gf)

Add fried eggs 4

Eggs in Purgatory 21

Baked eggs in a spicy tomato sugo with roast cherry tomatoes, parmesan and basil, served with sourdough toast (gfo)

Add streaky bacon 6

Brekkie Burger 18

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

Swap bacon for tofu or haloumi

Add hash brown 5

Pretty in Pink Salmon 23

Beetroot cured salmon, horseradish and beet labne, crispy potato, pickled beetroot and poached eggs with citrus dressed micro herbs (gf)

Tofu Sandwich 18

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

Lambwich 22

Slow braised lamb with garlic labne, quinoa tabouli, hazelnut dukkah & pickled beetroot on grilled sourdough (gfo)

Free-Range Eggs on Rustica Sourdough Toast 12

Sides

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

House-made Condiments 2

Tomato relish		Vegan mayo	
BBQ sauce		Hot sauce	
Mustard aioli			

(vg) vegan ~ (vgo) vegan option ~ (gf) gluten free ~ (gfo) gluten free option

15% surcharge on public holidays



Coffee by Industry Beans

Black Coffee	4
Batch Brew	4.5
Decaf	.50

Coffee with milk

Regular	4.2
Bonsoy	.70
MilkLab Almond Milk	.70
Minor Figures Oat Milk	.70

Tea by Teadrop

English Breakfast	4.5
Earl Grey	
Lemongrass & Ginger	
Genmaicha	
Jasmine	
Peppermint	
Chamomile	

Hot Chocolate

Koko Deluxe (vg) 5

Chai

Monk Bodhi Dharma (vg) 5.5

Cold Drinks

Freshly Squeezed OJ 7

Housemade Lemonade 7

Hepburn Springs Mineral Water 5

Virgin Mary 9

Two Boys Brew Kombucha 6.5

- hibiscus, chamomile, vanilla

- ginger, lemon myrtle, cinnamon, clove

Carolina Happy Hour

From 12pm-2pm Monday to Friday order a cocktail with a meal for only \$12!!

- Bloody Mary

- Aperol Spritz

- Americano

Beer & Cider

Golden Axe Apple Cider 10

Brick Lane Backyarder Lager 9

Kaiju Krush Tropical Pale Ale 10

Melbourne Bitter Longneck 12.5

Wine by the glass

Prosecco 10

House White 12

House Red 12

Cocktails

Bloody Mary 15

Vodka, horseradish and spicy tomato

Mimosa 12

Prosecco and fresh OJ

Brunswick Splice 16

Spiced rum, pineapple and ginger

Aperol Spritz 16

Prosecco, aperol and soda

Mexican Jumping Bean 16

Tequila, espresso and agave

Americano 14

Campari, vermouth and soda