



Buttered Rustica Sourdough toast or fruit toast and spreads
(Nuttlex available)

- Vegemite, house-made jam, peanut butter or honey
- Black Ruby - Gluten Free Bread

Avocado, soybean and pea mash with lemon and soft herbs on toasted sourdough (**VG/GFO**)

- Add house-pickled beetroot and dukkah (**VG**)
- Add house-pickled beetroot, spiced walnut and goats cheese

Bircher Muesli with Granny Smith apple, Greek yoghurt, blackberry compote, summer fruits and toasted almonds (**GF**)

Banoffee French Toast with dulcé de leché, vanilla whip, banana brûlée and candied pecans

Sautéed Seasonal Greens on sourdough with poached eggs, buckwheat tabouli, tahini yoghurt, dukkah and pomegranate (**GFO**)

Okonomiyaki-style Fritters with shiro miso dressed salad, pickled ginger, sesame, nori, chilli, vegan mayo and tonkatsu sauce (**GF/VG**)
- Add fried eggs

Fried Spiced Cauliflower, smoked eggplant puree, grilled haloumi, chickpea, chard, pomegranate and toasted almonds (**GF/VGO**)

Heirloom Tomato Bruschetta on charred sourdough, with slow-roasted romas, basil, salsa verde, poached eggs, goats cheese and chilli salt

House-cured Tasmanian Salmon Gravlax with Jenga fries, poached eggs, radish and fennel salad, and tartar sauce (**GF**)

Chipotle Black Bean and Chorizo Baked Eggs with cheddar, hash gems, charred corn and jalapeño salsa, served with a soft tortilla (**GFO**)
- Avocado instead of chorizo (**V**)

7

+2

15

17

18

16

17

18

16

19

17

18.5

19

19.5

21

Eggs on Toast (fried, poached or scrambled)

10.5

Sides: (GF)

House-made hash brown	4	Wilted greens with garlic & lemon	4
Goats cheese	4	Haloumi with lemon	4
Smokey chipotle black beans	5	Avocado with lemon and sumac	5
House smoked belly bacon	5	Thyme slow-roasted tomatoes	5
Chorizo	5	Tasmanian salmon gravlax	5
Smoked maple tofu	5	Hand cut chips with chipotle aioli	7

(available from 1:30pm on weekends)

Condiments:

2

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|------------------|-------------------|
| - Chipotle aioli | - Hot sauce |
| - Relish | - Beetroot relish |

Carolina Breaky Burger - House-smoked bacon, fried egg, rocket, dill pickle, mustard aioli and BBQ sauce on a house-made brioche bun (**VO**)

17.5

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

15

Lambwich – Six-hour braised lamb shoulder on grilled sourdough with beetroot relish, feta, fennel and rocket salad (**GFO**)

18.5

Carolina Cheese Burger - Blue cheese stuffed beef patty, aged cheddar, pickles, tomato, lettuce, onion jam and chipotle aioli on a house-made brioche bun, served with hand-cut chips (**VO**)

20

Smoked maple tofu salad with Asian greens, fresh herbs, roasted peanuts, crispy rice noodles and tangy satay dressing (**GF/VG**)

15

GF = Gluten free

V = Vegetarian

VG = Vegan

GFO = Gluten free option available

VO = Vegetarian option available

VGO = Vegan option available

Coffee by Industry Beans

Black coffee	3.8	Coffee w milk	4
Batch Brew	4	Bonsoy	+ 50c
Batch refill	2.50.	Milklab Almond milk	+ 50c
Decaf	+ 50c		
Iced	+ 50c		

Single Origin	4.5
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Hot Chocolate by Mofo deluxe (Fairtrade & VG)	4.5
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Chai by Calmer Sutra (VG)	4.5
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Tea by Larson & Thompson	4.5
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English Breakfast

Earl Grey

Lemongrass & Ginger

Genmaicha

Jasmine

Peppermint

Rooibos

Cold Drinks

Freshly squeezed OJ	6.5
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House-made lemon & lime fizzy	6
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Hepburn Organic Cola	5
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Hepburn Organic Ginger beer	5
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Virgin Mary	7
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Bar (available from 12pm)

Bloody Mary	12
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Mimosa	12
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Aperol Spritz	15
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Negroni	15
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Wine & Beer – please see our bar menu or ask our friendly staff for the weekly menu