25

24

22



Please ask our friendly staff for the **MONTHLY SPECIAL**



24.5

Dr Marty's Crumpets (VGO) 11 W Butter + Choice of Spreads

Whipped Goats Curd Crumpets 13.5 Dr Marty's Crumpets w Whipped Goats Curd & Local Hóney + Fresh Berries 3.5

Toast (VGO) 8.5 Laurent Sourdough or Multigrain w Spreads + GFO 2

+ GF Fruit Toast 2.5

Eggs Your Way (GFO) 14 Poached/Scrambled/Fried On Laurent Sourdough or Multigrain Toast

Veggie Brekkie (GFO) (V) 24.5 Pumpkin Soup with Crispy Curry Leaves, Roasted Tomatoes, Sautéed Spinach, Eggs of Your Choice, Smashed Avo and Toasted Multigrain Bread

Breakfast Burito 20 Fried Eggs & Bacon, Cheese, Chorizo, Baby Spinach w House Kasundi & Avocado

Chilli Scramble (GFO) (V) 22 Jerry Joy Chilli Folded Eggs w House Made Chilli Sauce, Sauteed Mushroom, Labna, Spring Onion, dressed in Chilli Oil on Multigrain Toast + Chorizo / Bacon 6

Avocado Toast (V) (VGO) (N) W Beetroot Hummus, Smashed Avo, Feta, Dukkah, Roasted Tomatoes and House Pickled Golden Beetroot on Multigrain Toast

+ Poached Egg 3

+ Panko Crumbed Halloumi Chips 7

Wild Mushroom Hash (GF) (V) (VGO) Wild Mushroom on our House-made Rosti-style Hash w Kale, Salsa Verde, Citrus Goats Chéese Whip & a Poached Egg + Bacon 6

Tiramisu Hotcakes

W Buttermilk Hotcakes, Espresso Whipped Mascarpone, Sponge Fingers, Fresh Berries, Strawberry Fairy Floss, Oreo Crumble dusted w Chocolaté Powder and a side of Maple Syrup

Grilled Chicken Poke Bowl (GF) (VGO) 24 Moroccan Spiced Grilled Chicken Breast, Edamame, Pickled Cucumber, Slaw, Brown Rice, Green Beans, Shredded Nori, Pickled Ginger and side of Spicy Mayo -VGO: Grilled Portobello Mushroom

21 Turkish Eggs (V) (GFO) Dill Yoghurt, Roasted Tomatoes, Poached Eggs (3), Chilli Butter, Crispy Curry Leaves served with a side of Turkish Bread dusted w Sumac

Okonomiyaki (V) Japanese Ökonòmíyaki w Pickled Daikon, Shredded Cabbage, Edamame, Fresh Spring Onion, Miso Aioli & Okonomi Sauce + Bonito Flakes 1.5

24.5 Reuben Benny (GFO) Sliced Beef Pastrami, Sauerkraut, Swiss Cheese, Sriracha Mayo, Pickle Cucumber, Dijon Mustard, Poached Eggs (2), Hollandaise and Crispy Curry Leaves on Multigrain Bread

+ Sunny Side or Poached Egg 3

Angus Burger (GFO) 160g Black Angus Patty w American Cheese, Lettuce, Tomato, Pickles, Caramelised Onion and Jerry Joy's House Made Special Sauce on a Toasted Brioche Bun & a side of Fries

Portobello Mushroom Burger (GFO) (VG) 23 Roasted Field Mushroom, House Made Special Sauce, Pickles, Sliced Tomato, Caramelised Onion, Vegan Cheese, Cos Lettuce and Salsa Verde on Vegan Bun served w side of Fries

+ Double Patty 6 + Bacon 3 + Double Pickles 1.5 + Double Cheese 2

Chicken & Mushroom Parpadelle Creamy Chicken (Thigh) and Mushroom w Parpadelle, Chopped Parsley and Grated Grana Padano

Chicken Waffles 25.5 W Spiced Fried Chicken Thigh, Sriracha Mayo, Belgian Waffle (2), Maple Syrup, Pickled Cucumber, Onion, Mixed Sesame Seeds, Cabbage and Carrot Slaw

+ Crispy Bacon 6

Green Power Bowl (V) (VGO) (N) W Cucumber, Avocado, Spinach, Peas, Green Beans, Broccolini w Pistachio Pesto and Grated Grana Padano

+ Poached Egg 3

+ Panko Crumbed Halloumi Chips 7

IUNIOR'S



1 Dr Marty Crumpet w Spread (VGO) Slice of Toast w Spread (GF + 1) Cheese Burger & Fries w Rosemary Salt (GFO) Chicken Tenders & Fries w Rosemary Salt Fish & Chips w Rosemary Salt Cheese Toastie

Egg on Toast (GFO) 6 4.2 Waffle w Vanilla Icé Cream, Maple Syrup 15 15 and Fresh Berries 12 Hotcake (1) w Vanilla Ice Cream, Maple Syrup 15 and Fresh Berries 12

SIDES

1/2 Avocado / Grilled Halloumi / Hash Brown Bacon / Chorizo / Mushroom Extra Egg / House Chilli Sauce Aioli (VG) / Kasundi / Hollandaise Feta / Sauteed Spinach / Sauteed Kale

Goat Curd / Roasted Tomatoes Bowl of Fries 6 9.5 Bowl of Salad (VGO) Panko Crumbed Halloumi Chips w Vegan Aioli Grilled Chicken 7.5 Southern Fried Chicken (Thigh)



10



DRINKS MENU

FROM YOUR BARISTA

Sticky Chai by Prana Chai

Brewed Loose Leaf Pot Brewed Loose Leaf Latte



With Milk Bonacci Apostle Espresso Blend on Riverina's Full Cream or Skim	5
Black	5
Filter Cold Brew Batch Brew -Single Cup -Bottomless	5.5 5.0 6.5
Hot Chocolate Mork Original Dark 70% (dark) Juniors - Hush Blend (sweet)	5.5 4.5
Tea Chamellia Organic English Breakfast, Earl Grey, Gunpowder G Lemongrass & Ginger, Peppermint, Chamo	4.5 Freen, omile

+ Lactose Free Milk	0.8
+ Happy Happy Soy Boy	0.8
+ Milk Lab Almond Milk	0.8
+ Milk Lab Coconut Milk	0.8
+ Milk Lab Oat Milk	0.8
+ Large	0.6
+ Strong Coffee	0.3
+ Decaf	0.8
+ Mug	1.2

CHILLED ***

Milkshakes 8.2 | Kids 5.2 Chocolate, Fresh Strawberry, Fresh Banana, Vanilla Bean, Salted Caramel 8.2 Iced

Coffee, Chocolate, Mocha, Chai, Spider served w Vanilla Ice Cream

SMOOTHIES

Smoothies 9.2 Banana Banana, Yogurt, Cinnamon & Honey 9.2 Strawberry Strawberry, Yogurt & Honey Manao Beach 9.2 Mango, Passion Fruit, Pineapple & Orange Juice Green Cleanser 9.2 Spinach, Mango, Banana, Chia, Coconut Water & Toasted Coconut Flakes Blueberry Bananza 9.2 Banana, Blueberries, Yogurt, Cinnamon & Milk

FROM THE FRIDGE

Soft Drink Karma Cola Karma Lemmy Lemonade Karma Lemon Lime Bitter Karma Ginger Ale Karma Raspberry Lemonade	Noah's Juices Please see display fridge or ask our friendly staff for variety	Kombucha Pink Lady Apple Wild Berry Passionfruit	Bottled Water Bottled Water
5.3	5.4	5.8	3.7



5.0

WE TAKE ALL NECESSARY PRECAUTIONS TO AVOID CROSS CONTAMINATION IN THE KITCHEN BUT PLEASE NOTE THAT ALL FOOD MAY CONTAIN TRACES OF NUTS, GLUTEN, SOY, SESAME & DAIRY. PLEASE LET A STAFF MEMBER KNOW IF YOU HAVE ANY ALLERGIES.









