

ALL DAY MENU

sourdough/raisin/g.f bread/5 seed/rye with a choice of yellow box honey/vegemite/peanut butter/kitchen jam	6.0
Pumpkin bread+maple butter+ginger syrup	7.0
sourdough crumpets with whipped ricotta+yellow box honey	11.0
2 eggs on sourdough	12.0
yeasted waffle: cinnamon sugar, housemade chocolate ice cream, coconut, cherry sauce	15.0
6 grain porridge, poached rhubarb, crunchy oats, lavender cream	15.0
momofuku bowl: david chang's pickled shiitakes, cucumber, radish, cucumber, raw tuna, yuzu kosho, cherry tomato, iceberg, edamame, buckwheat soba, roasted sesame dressing (vegan option avail)	18.0
winter fritter: pea+corn+halloumi fritter, smoked tomato labnah, winter herbs, pangratatto, pickled radish, poached egg	18.0
crispy hash, grilled snowpeas, rapini, pickled onion, eggplant kasundi, curry leaf oil, poached egg	18.0
open omelette: 3 eggs, jamon serrano, whipped feta, tuscan kale, salsa verde, smoked potato, colourful tomatoes, sourdough	19.0
mexi plate: jackfruit chilli, black beans, guacamole, tomato+cucumber salsa, fried eggs, salsa verde, corn tacos	20.0

SIDES: (3 sides for 11.0)

egg	3.0	roma tomato	4.0	smoked ocean trout	5.0
hummus	3.0	toulouse sausage	5.0	truffle cheddar	4.0
pickles+ferments	3.0	hash brown	4.0	mushrooms	4.5
bacon	5.0	haloumi	4.5	avo	4.0

ON TOAST

avocado on sourdough, shimchimi,, pickled daikon, herbs, cherry tomato, fingerlime poached egg	16.0
pan fried mushrooms, whipped garlic, warrigal green sauce, pickled fennel, poached egg, sourdough	18.0

BETWEEN BREAD

bacon+egg roll, tomato chutney, kewpie mayo, truffle cheddar, brickfields ciabatta roll	9.5
vego roll: egg, mushroom, hash brown, haloumi, tomato chutney, kewpie mayo, grilled silverbeet, brickfields ciabatta roll	13.0

TOASTIES (vegan cheese available)

vege lover: smoked eggplant, artichoke, mushroom, bbq'd eggplant, mozzarella	12.0
classic ham+cheese: gypsy ham, emmental cheese, mozzarella	11.0
the cuban: roast pork belly, dill pickles, gypsy ham, swiss cheese, hot sauce, long roll	12.0

LUNCH ADDITIONS

Southern fried chicken burger, comeback sauce, pickled slaw, iceberg 19.0

wagyu beef burger: tomato, lettuce, lots of cheese, EJ secret sauce (g.f avail) 19.0

(all burgers served with chips or small bowl)

BOWLS

broccolini bowl: crispy chickpeas, blanched+grilled broccolini, spinach, pomegranate, herbs, pickles, pumpkin hummus, harissa dressing (ve,gf) 15.0

pumpkin wedge bowl: black barley, tomato+cucumber salsa, spinach, tahini dressing, za'atar flatbread 16.0

(add poached chicken 5.0, boiled egg 3.0)

sweet potato/normal fries small 5.0 large 8.0

FOR THE CHILDREN

FOOD:

1 egg on toast 6.0

Egg and soldiers 6.0

Sourdough with Nutella+banana 6.0

Carrot sticks+hummus 4.5

Coconut yoghurt+fruit+seed bowl 6.5

Cheese toastie 6.0

Kids waffle+ice cream 9.0

Lil burger with chips 12.0

DRINKS

coffee regular 4.0 / large 4.5

white/black

(all black coffee is served on single origin which varies weekly)

extras:

shot / decaf / soy / almond / oat 0.5

filter coffee / cold brew 4.0

hot chocolate

affogato 5.5

iced coffee / mocha 5.5

tea (by teacraft) 4.0

english breakfast / earl grey / genmaicha / heal / organic peppermint / silver jasmine / chamomile

prana chai masala brewed with bonsoy 5.5

cold drinks

malted milkshakes 7.0 / kids 5.0

banana / cherry ripe / butterscotch / chocolate / choc mint / gingerbread / milo

/ lime and coconut / strawberry / vanilla / caramel

soft drinks 3.5

coke / coke zero / sprite

bottled sparkling water small 3.0 / large 5.0

remedy kombucha 4.5

cherry plum / raspberry lemonade / ginger and lemon / fingerlime / lemon, lime and bitters

house fresh juice 7.0

orange / carrot, apple, lemon and ginger / celery, silverbeet, lemon and cucumber / watermelon and mint

smoothies

mixed berry / date me / tropical / banana 7.0