

Bun and Toasties

Breakfast Bun

Organic fried egg, local cheddar, Honeylane Farm leaves, pickles, mustard mayo & apple relish in a turkish bun 16 add:

free-range bacon 7/avocado 5/halloumi 5

Roast Pumpkin and Feta Bun

Spiced roast pumpkin, feta, pepita pesto, mixed leaves & mustard mayo in a Gluten Free Precinct bun 18

S&P Tofu Wrap (Vegan)

Organic salt and pepper tofu, spiced roast broccoli, kale slaw, spinach, Honeylane pickles, spinach, mayo and green tahini served toasted 18

Salami Melt (GFO)

Hot Salami, Provolone, mixed leaves, mayo and pepita pesto on organic sourdough bread 18

Mushroom and Blue Cheese

Tarago blue cheese, garlic rosemary mushrooms, mornay and caramelised onion in CERES bakery sourdough 18

Kids Cheese (VGO/GFO) on CERES bakery sourdough Local Cheddar - simple 8 Add free-range Ham +5

Breakfast Pots

Feijoa and Pineapple Sago Pudding

Feijoa, apple and pineapple sago pudding with coconut, lime, lemongrass and makrout leaf 10

Schulz Yoghurt Pot (GF)

Lacto fermented berries, 'Honeylane' rhubarb, honey toasted seeds & puffed quinoa 8

Our Granola

Granola, Schultz yoghurt, fermented berries, rhubarb, honey, cacao nibs, cranberry, seeds & coconut 17

Organic Mixed Salad Bowl

(options change daily - see our display) Choose up to 3 salads 20

Make it your own with your choice of add ons:
Salt and pepper tofu 5
Halloumi 5
Avocado 5
Organic soft boiled egg 5
Free-range Ham 5
Free-range bacon 7

From the oven

Shakshuka

Madelaine's eggs, honeylane greens, tomato, feta, capsicum, sumac butter and toasted bread 25 (20min wait)

Spanakopita (side salad +7) Ricotta, feta, Madelaines's eggs, CERES organic greens in puff pastry with apple tomato relish 16

Frittata (side salad +7) Madeliane's eggs, seasonal vegetables, feta, cheddar, honeylane leaves & apple tomato relish 15

Sausage rolls (side salad +7)
House made with your choice of:
Lentil, potato and veg(vegan) 9.50
Kangaroo & pork (contains chilli) 11
(served with house tomato relish)

Gozleme (side salad +7) Spinach, leek and cheese Gozleme served with cacik (garlic yoghurt) 7.50

Soup of the day

Served with organic toasted sourdough 16 Add a cheese toastie +5

Special French Toast

Quince, blackberry, lemon myrtle custard, almond & pepita brittle 24

A 10% surcharge applies on Sunday's.



WELCOME - please find a table and order via QR code on tables or inside with your table number.

Smoothies (vegan)

Green

Apple, banana, mint, spinach, hemp seed & coconut milk (Vg,GF) 12

Wild berry

Blackberries, blueberries, strawberries, banana, chia & coconut milk (Vg,GF) 12

Bakery and Sweets treats

Housemade daily sweet and savoury
Organic Muffins 7
Selection of slices, cakes and cookies
(see inside display)

Coffee

Allpress Organic Brown Mill blend Schultz organic full cream cow's milks **Iced options available**

Flat white/Latte/ Cappuccino 5
Short black/long black/macchiato 4.5
Mörk Hot Chocolate 5
Mocha 5.5
Chai (house made loose leaf) 5
Matcha Latte 6
Babycino 2
Single Origin Batch brew 5
Single Origin Cold Brew 5
Dandelion latte 5

Extras: extra shot .60 Soy milk + .60 Oat + .60 Large +1

Tea

Organic leaves served in a pot 5
English breakfast
Earl grey
Spiced Green
Chamomile
Peppermint
Lemongrass & ginger
Immunity Tea

Wines By The Glass

(ask server for current selection) House White 12 House Red 12

Wines By The Bottle Sparkling

Tamburlaine Organic Premium Cuvee 50 Delinquente Pretty Boy Pink Pet Nat 45 Delinquente Tuff Nutt Blanco Pet Nat 45

White

Earth Mother Organic Pinot Gris NZ 2020 50 Macaw Creek Organic Riesling 2019 55

Rose

Miracle On The Wire Organic Rose 2022 45

Red

2020 Frederick Stevenson Pinata 45 2020 Sigurd Syrah 60

Beer and Cider

Hawkers Rovers 7
Hawker Pilsner 8
Hawkers Midi 7
Hawkers Sour 9
Trattore Pear Cider 8
Trattore Apple Cider 8

Housemade Merri Drinks

Housemade lemonade and fermented drinks please ask staff

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