

# ALL DAY EATS

## BREKKY

### TOAST + SPREADS | \$9.5

Local sourdough, butter, preserve or condiments 🌿

### EGGS ON TOAST | \$13.5/8.5

Scrambled, poached or fried free range local eggs on local sourdough 🌿  
make it gluten friendly +\$2

### BREKKY BUN | \$15.5

Chorizo patty, cheese, fried egg, onion, tomato, chimichurri and mayo in a panini  
make it gluten friendly +\$2 | add avocado +\$6

### CHILLI FRIED EGGS | \$20

House made sambal, two fried eggs, peperonata, sourdough 🌿  
make it gluten friendly +\$2 | add avocado +\$6

### AVO SMASH | \$25

Chunky avo on focaccia, corn salsa, baked ricotta, lime sour cream and a corn chip crumbed egg 🌿  
make it gluten friendly +\$2 | add chorizo +\$6

### BENNY AND THE EGGS | \$23

Grilled broccolini, English muffin, poached eggs, pink peppercorn hollandaise and baked ricotta 🌿  
add chorizo +\$6 | halloumi +\$6

### GREEN EGGS AND HAM | \$22

Poached eggs, ham hock terrine, spinach puree, fennel and orange salad 🌿  
add halloumi +\$6

### GRANOLA | \$19

Puffed quinoa granola, matcha yoghurt, orange, compressed strawberries and yoghurt shards 🌿

### FRENCH TOAST | \$25

Strawberries and cream stuffed brioche, macadamia crumble and caramilk ganache 🌿



vegetarian



vegan



gluten friendly

## LITTLE FOLKS

### DIPPY EGG | \$8.5

### EGG ON TOAST | \$8.5

### AVO ON TOAST | \$12

### FRENCH TOAST | \$12

### KIDS GRANOLA | \$9.9

A 17.5% surcharge applies on all public holidays  
1.4% card fee applies to all card transactions

## BIG BITES

### CHEEKY BEEF ROLL | \$22

Braised beef cheek, provolone, roasted onions and peppers in a roll with beef jus  
add chips +\$6

### PRAWN TOAST | \$23.5

Crispy prawn toast with sesame, Japanese mayo, red chilli and fragrant herbs  
add fried eggs +\$5

### TACOS TACOS TACOS | \$18

Falafel crumb, house slaw, pickled pineapple, avo and mojo verde in flour tortillas 🌿  
add halloumi +\$6 | add chorizo +\$6

### LOCAL MUSSELS | \$27

Tomato pesto, white wine, chickpeas and pine nut crumb 🌿  
add focaccia +\$3

### CHICKEN CAESAR SALAD | \$25

Poached chicken, 63°C egg, white anchovies, bacon, sourdough croutons, parmesan, cos lettuce tossed through Caesar dressing

### ROLEX | \$18.5

Ugandan inspired omelette, with bacon, onion and hot sauce rolled in a chapati  
make it vego, swap bacon for greens

### CAULIFLOWER | \$24

Roasted cauliflower, white bean puree, gremolata, hazelnuts 🌿 🌿

## SNACKS

### WHITE BEAN DIP | \$14

With focaccia, smoked paprika and dukkah 🌿

### CHICKEN EMPANADAS | \$14

Topped with mojo verde

### TOASTIE | \$12

Ham & Cheese

### CROISSANT | \$13

Ham & Cheese

### HOT CHIPPIES | \$6 / \$12

## EXTRAS

eggs  
rosti  
roasted tomato  
sautéed greens

\$5

avocado  
mushroom  
chorizo  
halloumi

\$6

bacon  
ham hock terrine

\$7

# BOTTOMS UP

## RETROGRADE

SPRING SEASONAL 2024



\$4.8



\$5/6



\$23

## FILTER



## PROGRESS ST

ESPRESSO BLEND



\$4.8



\$5/6



\$20

## CAN'T DECIDE?

LET THE BARISTA CHOOSE FOR YOU



## FEATURE SINGLE

CHECK WITH THE TEAM FOR TODAYS SINGLE



\$4.8



\$5/6



\$22+

### HOT DRINKS

teas	\$5
chai with soy	\$6
golden with almond	\$6.5
hot chocolate	\$5.5
babychino	\$2

### EXTRAS

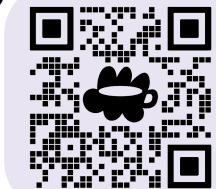
oat	\$0.8
soy / almond	\$1
tiger nut	\$1
decaf	\$0.5
extra shot	\$0.5

### ICED DRINKS

iced coffee	\$7.5
iced chocolate	\$7.5
iced mocha	\$7.5
iced latte/chai	\$6

Check out the drinks fridge for our range of juice, sodas & kombucha

## OUR IMPACT



We donate 20c from every cup of coffee we make to The Cup That Counts to support a coffee industry that's fair for everyone involved. We're tracking our carbon emissions with Sustain.Life and offset them 100%.

## BOOZE

We have a few staple beers, cider, wines and cocktails listed below, but also a terrific rotating selection with interesting skinsy natural wines, local spirits and limited release beers.

Ten Sixty One Cider	\$12
Devilbend, Tar Barrel, Banks & more	\$10+
Wine in a can	\$14
Wine by the bottle	\$45-\$70
Mimosa	\$14
Drops of Juniper Gin & Tonic	\$12.5
Folker Espresso Martini	\$18