



Kitchen & Eatery

Cubano Toastie 21
with slow cooked pork mojo,
pickles, swiss cheese,
leg ham, mustard & mojo dipping
sauce (gfa)

All Day Menu

Eggs on Sourdough Toast 15
(Poached / Scrambled / Fried)
with Hunter Valley Free Range Eggs (v, gfa)

Extras or build your own
Vegemite / Peanut Butter / Marmalade / Honey 2.5
House-made Seasonal Jam / GF Toast
Egg (poached / fried / scrambled) / Toast / 3.5
Tofu Scramble (vegan) 4.5
Haloumi / Roast Tomato / House-made Potato Rosti (gf)
/ House-made beans 5
Bacon / Chorizo / Avocado 5.5
Sesame Fried Chicken / House-cured Salmon 7

Bacon & Egg Roll 15
fried egg & bacon with BBQ/tomato sauce/chutney (gfa)

Breakfast Panini 22
with scrambled eggs, bacon, avocado, rocket &
tomato chutney (gfa)

Bircher Muesli Bowl 20
Overnight soaked puffed rice & quinoa muesli topped with
coconut yoghurt, granola & seasonal fruit (vegan, gf)

Herbed Eggs Benedict 25
with poached eggs, house-cured salmon, fennel,
crispy chats, pink pickled onions & tarragon hollandaise
on sourdough (gfa)
Add avocado / potato rosti / haloumi or any of our sides

Turkish Eggs 20
poached eggs, tahini yoghurt, harissa butter & fresh herbs
with sourdough (v, gfa)
Add bacon / chorizo / haloumi or any of our sides

Crispy Feta Fried Eggs 22
with hummus, house pickles, dukkah, chilli oil & housemade flatbread
(dfa, gfa, v)
Add haloumi / roast tomato / avocado or any of our sides

Seeded Avocado Toast 20
with seeded avocado, baba ghanoush, roasted pumpkin,
feta, roasted chickpeas & pomegranate on sourdough
(vegan available, gfa)
Add bacon / poached eggs / haloumi or any of our sides

Buttermilk Pancakes 25
with spiced poached pears, seasonal fruit, toasted almond,
salted caramel & citrus mascarpone (v)

House-Cured Salmon Bagel 23
housemade seeded bagel topped with beetroot cured salmon, herbed
cream cheese, pickles & capers
(gf bun available)

Caramel Pork Belly Banh Mi 25
slow braised pork belly, pate, pickled carrot, cucumber,
shallots, mayo & chilli jam on a bakery roll (gfa)

Sesame Fried Chicken Thai Green Curry 25
Thai green curry with seasonal veg, steamed rice &
sesame fried chicken

Japanese Soba Noodle Salad 24
with sweet potato, fried eggplant, cabbage, chilli,
herbs & roast sesame dressing (v, gf, vegan option available)
Add bacon / chorizo / poached egg / fried chicken

Sides
Salt & Vinegar Crispy Tates (gf, vegan) 9

See our counter for today's sweet & savoury baked goods
Ask our staff for today's specials

Kids Only Menu

Kids Pancakes with ice cream & maple syrup 11

Grazing Plate (gf, dfo available) 11
Cheddar, veggie sticks, ham, seasonal fruit & mini yoghurt

Cheese Toastie with crispy tates 10

Mini Crispy Tates (gf, df) 5

Please let a member of staff know of any allergens prior to ordering

We try our best to adhere to all dietaries and allergens however our dishes
may contain traces of nuts, peanuts, eggs, sesame & gluten

Hot Drinks

Cassiopeia Coffee
Espresso 4
Piccolo/Macchiato 4.2
Long Black 4.2 / 5.2
Cappuccino / Flat White / Latte 4.5 / 5
Mocha 5 / 6
Extra shot 0.5
Milk alternatives – Oat / Almond / Soy 1
Babycino 2

Bespoke Chai Latte 5 / 6
Chai Latte / Beetroot Chilli Chai Latte

Zokoko Hot Chocolate 5 / 6

Loose Leaf Tea Selection

English Breakfast / Green / Lemongrass / Earl Grey /
Grannies Garden/ Peppermint / Chai

5

Sublime Pine - *Pineapple, Pear, Apple, Lemon, Mint*
Kids size

5

Milkshakes

Vanilla bean / Salted caramel / Chocolate / Strawberry
All syrups made in-house
Kids size

8.5

Smoothie

Strawberry, banana, honey, pomegranate & coconut (df)
Kids size

9

5

Cold Drinks

Allie's Cold Pressed Juices

7

Valencia Orange
Watermelon - *Watermelon, Apple, Strawberry, Lime*
Gingered Apple – *Green apple, Lemon & Ginger*
Daily Greens - *Green Apple, Celery, Pear, Silverbeet,*
Lemon, Ginger

Matcha, Vanilla & Almond Iced Latte (df)

8.5

House-made Nashi Pear, Ginger & Mint Soda

8.5

10% surcharge on Sundays (eat in & takeaway)

15% surcharge on public holidays (eat in & takeaway)

