



## ALL DAY BREAKFAST

**Smashed avocado** 14.00  
cherry tomatoes, lemon & toasted seeds on ciabatta toast  
+ marinated fetta 3.50  
+ poached egg 3.00

**Slow cooked beans** 16.50  
danish fetta, basil oil, dukkah & watercress on ciabatta  
+ poached egg 3.00

**Shak Shuka** 16.00  
Israeli baked eggs, spicy tomato & red capsicum ragout, labne, parsley, smoked paprika, ciabatta toast

**Toast** 7.00  
house made raspberry jam  
multigrain, sourdough, ciabatta  
- Fruit toast + 1.00  
- Dr Marty's crumpets w. honey + 1.00

**Breaky brioche** 12.00  
scrambled egg, bacon, tomato relish, baby spinach

**Magic mushroom omelette** 19.50  
Field, shitake & oyster mushroom omelette, thyme, chive, goats curd & multigrain toast

**Bircher muesli** 13.50  
fresh strawberries, apple, yoghurt, toasted almonds, honey

**Oat porridge** 13.50  
rhubarb, pecans, maple syrup or  
banana, date, honey, cinnamon

**Lite & Easy** 19.50  
Poached eggs, avocado, mushroom, wilted baby spinach, grana padana aged parmesan, multigrain toast

**Brioche french toast** 17.50  
blueberry compote, banana, vanilla ice cream & toasted almonds

**Big breakfast** 22.00  
(sorry no alterations)  
Eggs of your choice on sourdough, pork & fennel sausage, middle bacon, mushroom, hash brown, grilled tomato

**Slow cooked pork benedict** 19.50  
marinated pork shoulder, poached eggs, apple cider holly, watercress, apple, fried shallots on sourdough

**Dill pancakes** 19.00  
house cured salmon filet, poached egg, beetroot relish, micro herbs, lemon, chive labne

**Kale scrambled eggs** 16.50  
w. cherry tomatoes & fetta cheese on ciabatta toast

**Free range eggs on sourdough toast**  
poached or fried 9.50  
scrambled 10.50

## SIDES/EXTRAS

Gluten free multigrain, relish, soy or almond milk as substitute 1.00

Extra egg, natural yoghurt, hollandaise, hash brown 3.00

Marinated fetta, labne, wilted spinach, grilled tomatoes, fruit compote 3.50

Middle bacon, smashed avocado, oven baked mushrooms 4.50

House cured salmon, slow cooked beans, pork & fennel sausage 5.50

## ALL DAY LUNCH

**Asian chicken burger** 16.50  
vietnamese slaw, avocado, mixed leaves, citrus mayo & ketchup manis

**The prov bbq beef burger** 16.50  
tasty cheese, homemade pickles, beetroot, tomato, bbq sauce, leaves

**Pulled pork brioche roll** 16.50  
tasty cheese, slaw & bbq sauce & roquette

**Roast vegetable tart** 15.50  
w. goats curd

**Chicken nasi goreng** 18.50  
crunchy bean shoots, fried egg, asian herbs, crispy shallots, green chilli

**Sticky korean beef soft tacos** 16.00  
beef rib, avocado, pickled veg, coriander, sriracha sauce

**Grilled chicken super salad** 19.50  
w. quinoa, broccoli, roast pumpkin, cranberries, walnuts, coriander, fetta, avocado & pomegranate

**Thai beef salad** 17.50  
crispy noodles, cashews, snow pea sprouts, fresh asian herbs, fried shallots

**Open danish sandwich** 15.50  
house cured salmon, cream cheese, cucumber, capers, red onion & salad leaves on multigrain  
+ poached egg 3.00

**Tarragon chicken ciabatta** 11.00  
avocado, tasty cheese & mixed leaves

**Marinated mushroom ciabatta** 11.00  
red capsicum, fetta & baby spinach

**BLT open sandwich** 14.50  
bacon, lettuce, tomato & mayo tossed together on ciabatta  
+ avocado 3.00

## JAFFLES

Banana & nutella 9.00

Slow cooked tomato, goats curd, basil 9.50

Homemade baked bean, grana padana parmesan 10.00

## KIDS MENU

One egg on toast 7.00  
poached or fried / scrambled +1.00

Kids big breakfast 11.00  
one egg, bacon, hash brown & ketchup

Kids pancakes, maple syrup 7.50  
Scoop ice cream 3.00

Coco pops, milk 5.00

Homemade sausage roll, ketchup 7.50