



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, 10.00
grana padana parmesan

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