

eat

toast [v] 6.9

sourdough, turkish or gluten free
w/ cultured butter, house jam & honey

artisanal fruit toast [v] 7.9

w/ honeycomb butter

sassy muesli [gf, vegan] 15

w/ minted coconut yogurt, peach compote &
fresh seasonal fruits

avo on toast [vv O / gf O] 16.9

on rye sourdough w/ crumbled feta, apple
balsamic & pistachio dukkah
add two poached eggs + 4

eggs on toast [v] 10.9

2 free range eggs, roasted tomato,
rye sourdough toast, cultured butter
add bacon & avocado +7.5
add avocado & halloumi +7.5

ricotta hot cakes [v] 15.9

w/ honeycomb butter, organic maple syrup
candian hot cakes + 3

french toast [v] 17.9

drenched brioche, fresh blueberries,
macerated strawberries, citrus curd, pistachio
crumb, double cream

eggs benedict 18.9

poached eggs, spinach & hollandaise on
turkish toast w/ either bacon or avocado or
house-cured salmon gravlax

big breakfast 23.9

thick-cut eye bacon, beef & maple sausage,
eggs, corn fritter, avocado, relish, roasted
tomato, sourdough toast

soul bowl [vegan, gf] 17.9

sesame roasted baby carrots, baby beetroot,
spice roasted chickpeas, avocado, wombok &
pea shoot salad, red wine reduction dressing
+ grilled buttermilk chicken or haloumi 5.5

breakfast served until 2pm daily

chilli corn fritters [vegan, gf] 17.9

crispy fried fritters w/ spinach, house relish,
avocado, corn & coriander salsa
add chive sour cream + 2

brekky burger 16.9

thick-cut eye bacon, avocado, soft fried egg,
tangy mayo, house relish, lettuce, home made
hash brown

veg stack [v] 17.9

potato cake, roasted red peppers, garlic &
thyme mushrooms, melted mozzarella,
poached egg, tomato chilli sugo

sides

house relish (it's on us)
hollandaise | extra toast | extra maple 2
ice cream | change to gluten-free bread 2
one poached egg 2.5
roasted tomato | sautéed spinach 3
two poached eggs | avocado 4
garlic & thyme mushrooms 4
home made hash brown 4.5
fried chicken | sautéed beef 5.5
bacon | haloumi | maple beef sausage 5.5
house-cured salmon gravlax 6
bacon & avocado 7.5
avocado & halloumi 7.5
sweet potato wedges, herb salt, aioli 8
beer batter fries, herb salt, aioli 7

little people

pancakes w/ strawberry & maple [v] 7.9
1 egg scrambled, bacon, toast 8.9
avo on toast, one slice [vegan, gfo] 7.9
cheesy-mite fingers [v,gfo] 6.9
cheese burger, fries 10
chicken tenders, fries, simple salad 10

kids shake 5

chocolate, vanilla, caramel, strawberry

kids juice from bottle 4

apple, pineapple or orange

kids hot chocolate 4

babycinno 1.9

eat

BURGER + FRIES + BEER = \$20*

cuban sandwich 16

slow roasted pork shoulder, berkshire leg ham, swiss cheese, dill pickle, mojo spiced aioli on turkish

veggie burger [v] 15

mushrooms, smoked sesame cheese, roasted peppers, marinated eggplant, halloumi, lettuce, tomato, tangy mayo, beer & onion jam

buttermilk fried chicken burger 15

w/ cos lettuce, creamy slaw, crispy bacon & house relish

fancy beef burger 16

house made beef patty, beer battered onion rings, lettuce, tomato, cheddar, onion jam, tangy aioli

bees knees bacon butt 14

crispy bacon, maple syrup, HP sauce, lettuce & tomato

+ beer battered fries 3

+ sweet potato wedges 4

+ bacon | fried egg | cheese or avo 2ea

the daily jaffle, served w/ veggie crisps 11

tomato & feta bruschetta [v] 11

w/ basil, chive & balsamic glaze
add house cured salmon + 5.5

peking duck spring rolls [4] 15

w/ hoisin dipping sauce & asain salad

grilled halloumi board [v] 11

w/ basil & cashew pesto, cherry tomato, apple balsamic

deli style cheese board [v] 29

cheddar, blue & brie cheeses, cold cut of the moment, chutney, lavosh, cornichons

vegan nachos [vegan, gf] 17

red bean & charred corn salsa, house relish, smashed avocado, smoked sesame cheese

not so vegan nachos [gf] 18

spiced beef mince, red bean salsa, mozzarella, smashed avocado, chive sour cream

dukkah spiced lamb rump [gf] 21

spiced green beans w/ peppers, capers & pickled figs, basil & cashew pesto, baby beetroots

soul bowl [vegan, gf] 17.9

sesame roasted baby carrots, baby beetroot, spice roasted chickpeas, avocado, wombok & pea shoot salad, red wine reduction dressing
+ grilled buttermilk chicken or haloumi 5.5

chilli lime prawns 16

marinated & grilled tiger prawns, kale, cucumber & orange salad, sweet chilli dressing, garden herbs, fresh lime

vietnamese salad [gfo] 16

w/ rice noodles, crisp vegetables, soft herbs, peanuts, nam jim dressing, chilli jam, w/ sautéed beef [gf] or w/ marinated grilled tofu [gf] or w/ buttermilk fried chicken

short crust pastry pie or quiche

please ask for todays flavours
served w/ salad 13.9
w/ salad & fries 16.9

café for dogs

puppuccino 4.5

w/ 2 hand made dog treats

café chewie [vegan] 5

gourmet denta stick

hugo's ice-creams 7

carob; strawberry; peanut butter & bacon

hand made dog treats 3.5

5 biscuits

drink

bear bones espresso

piccolo, single espresso, short macchiato 3.5
small coffee (6oz) (single shot) 4
medium coffee (8oz) (Single shot) 4.5
large coffee (12oz) (double shot) 5
jumbo coffee (17oz) (triple shot) 6.5
hot chocolate, hot mocha (12oz) 5
affogato, vanilla ice-cream, double espresso 5
sassaffogato, dark chocolate, vanilla ice-cream, double espresso 5.5

cold brew, made in house, black or milky 5.5

extra shot, decaf, caramel, vanilla, hazelnut syrup + 0.5
bonsoy, almond milk, lactose free, coconut milk + 0.5

coffee alternatives (8oz) 5, (12oz) 6

turmeric latte, beetroot cacao latte, matcha cacao latte
dandelion soy latte [lsd]

pot of origin tea 5

english breakfast, earl grey, sencha green, jasmine green, peppermint
liquorice mint, chamomile, forrest berry, lemongrass & ginger, orange pekoe

pot of chai tea 5.5

byron bay rainbow chai, brewed on bonsoy w/ a side of honey



drink

freshly squeezed cold press juice 7, frappe + 0.5

strawberry, pineapple, mint
beetroot, carrot, apple, ginger
kiwi, lemon, apple, kale, ginger
orange, pawpaw, pine, lime
mango, passion fruit, blueberry, orange
watermelon, pineapple, orange, passion fruit
create your own up to 4 ingredients

smoothie 7.9 [dairy free w/ coconut ice-cream + 2]
made on milk & ice cream
mango passion or banana honey cinnamon or very berry

coco berry bliss [df] 9
frozen berries, coconut water, coconut ice-cream

iced chocolate, coffee or mocha 7.5
milk over ice, ice cream, whipped cream

iced latte / long black 5 [+ 0.5 alternate milks]
double shot espresso, milk or water poured over ice

old fashioned milk shakes 7
chocolate, caramel, strawberry, vanilla, espresso [make thick + 2]

soft drinks 4.7

diet ginger beer / ginger beer, sarsaparilla, lemon lime & bitters
organic cola, diet organic cola, organic lemonade,
blood orange sparkling mineral water, peach iced tea

san pellegrino sparkling water 5, 7

kombucha 5.5 ginger lemon, lemon lime & mint, raspberry ginger

drink

wine

by glass or bottle

sparkling

prosecco nv, la zona, king valley, vic	9 / 44
nv brut blanc de blancs chevalier monopole nuits-saint georges, france	55

white

sauvignon blanc, spy valley, marlborough, nz	10 / 48
sauvignon blanc, some young punks, clare valley, sa	50
pinot grigio, castel torre, veneto, Italy	7.5 / 38
fiano, small batch , juniper estate - margaret river, wa	11 / 50
chardonnay, trentham estate, murray darling, nsw	8.5 / 38
riesling, some young punks, clare valley, sa	48
moscato, la zona, king valley, vic	7.5 / 38

rosè

rosè, alliance loire, loire valley, france	10 / 48
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red

pinot noir, kimi, marlborough, nz	10 / 48
tempranillo, casa lluch, valencia, spain [organic, vegan]	8 / 40
montepulciano, coppiere, abruzzo, Italy	7.5 / 38
shiraz cab - sauv blend, some young punks, clare valley, sa	50
shiraz, yelland & papps, barossa valley, sa [vegan]	10 / 48
shiraz mataro blend, some young punks, clare valley, sa	50
malbec, jed, mendoza, argentina	50
cabernet sauvignon, angas & bremer, langhorn creek, sa	9 / 44

drink

beer

bottle or can

pale ale, fortitude 2.8 pacer, 375ml	2.8%	6.9
session ale, newstead, 375ml	3.4%	7.9
lager, corona extra, 355ml	4.6%	7.5
lager asahi super dry, 330ml	5.0%	7.5
passionfruit gose, [sour] green beacon 375ml	4.1%	9
amber ale newstead, 330ml	4.8%	8.5
xpa, ballistic brewing, 330ml	4.8%	8.5
wheat, wayfarer, green beacon 375ml	4.9%	8.5
porter, newstead 375ml	5.0%	9
ipa, newstead 375ml	6.4%	9
ginger beer, brookvale union, 330ml	4%	9

cider

lobo cloudy apple cider 330ml	4.5%	8.5
lobo trad, cloudy apple cider 330ml	4.5%	8.9

spirits – house pick

gin	9
vodka	9
scotch whiskey	9
bourbon whiskey	9
spice rum	9
white rum	9
tequila	9

drink

cocktails

sage advice 12

white rum, sage syrup, lemon juice, bitters, sparkling water

bad moon rising 12

beetroot juice, lemon, spiced rum, egg whites, sugar syrup

trip to La Paz 12

tequila, grapefruit juice, orange bitters, ginger, sugar syrup

country club 15

shiraz gin, st germaine, lime, cucumber, watermelon, sparkling

field day 15

bourbon, watermelon, lemon, mint, sugar syrup, jalapeño garnish

basil brush 15

shiraz gin, lime, basil, sugar syrup

lawn flamingo (carafe) 26

vodka, rosè, raspberries, lemon, mint, sugar syrup

ask the barman 12

let us surprise you, just ask the barman!

what is sassafras:

sassafras albidum:

a very fragrant tree, native to north america. the roots, leaves, twigs & branches are all useful for culinary, medicinal, aromatic & construction purposes. it was it's use as the main ingredient in root beer that it's most famous for.

