



MORNING CLASSICS

ALL DAY

TOASTS (GFO)

Sourdough (white or soy linseed), fruit toast, croissant, gluten-free (+2.0)

Choice of spread: jam, peanut butter, honey, vegemite, butter

HOUSE SAUSAGE AND EGG ROLL

brioche bun, sausages, caramelized onion, cheese, fried egg, aioli

Add: Tomato sauce, bbq sauce, capsicum chilli chutney

BREKKY BURGER (GFO)

brioche bun, fried egg, hush-brown, bacon, cheese, avocado,

spinach, house capsicum chilli chutney, aioli

CAULIFLOWER AND PUMPKIN FRITTERS (GF) (DF)

Cauliflower + butternut pumpkin, black beans hummus, corn chilli

salsa, avocado, aioli, radish salad, pecorino cheese

Add: poached egg (+3.0), smoked salmon (+5.0)

EVES CHILLI EGG (GF)

sourdough toast, poached egg, garlic yogurt, crumbled colcannon,

spinach, capsicum chilli chutney, burnt butter, candied nuts, chilli

oil, crispy leeks

EGGS BENEDICT (GFO)

Poached egg, potato croquettes, sautéed spinach, crispy leek,

hollandaise sauce

Add: Roasted mushroom (+5.0), smoked salmon (+5.0), bacon

eggs(+5.0), House Pulled Pork (+5.0)

GREEN AVOCADO TOAST (VG)

Sourdough toast, avocado, sautéed green seasonal vegetables,

mixed quinoa, radish, cherry tomato, beetroot, dukkah, lemon

dressing

EVES BREAKFAST (DF) (GF)

Romesco sauces, octopus, poached egg, black beans, chorizo,

gremolata migas, spinach, confit shallot, sherry caramel vinegar

HUEVOS ROTOS (GFO) (VO)

Soft fried egg, cauliflower pure, crispy roasted potato, ratatouille-

style vegetables, chives, chili oil, feta, soy dressing

SAUCY MUSHROOMS (VG) (GFO) (DF)

Sourdough toast, ricotta, mixed mushrooms, spinach, poached

egg, candied nuts, truffle oil

EGGS YOUR WAY ON TOAST (GFO)

Two poached, scrambled or fried eggs, crispy leek, chives, and

pecorino cheese

ACAI BOWL (DF) (V)

Acai, house spice granola, coconut yoghurt, fresh berries, seasonal

fruits, coconut flakes, pickled grapes, pickled black berries,

candied nuts

Add: peanut butter (+1.00), small cup of milk (+0.50)

CIABATTA

TOASTIES

EVES PORKY TOASTY (GFO)

Ciabatta loaf, mustard, chipotle sauce, tasty cheese, iceberg

lettuce, slow-cooked pork, ham, gherkin, caramelized onion,

maple syrup

CHICKEN TOASTY (GFO)

Ciabatta loaf, avocado, aioli, apple slaw salad, candied nuts,

marinated grilled chicken, tasty cheese, capsicum chilli chutney,

pecorino cheese

VEGAN TOASTY (GFO)

Ciabatta loaf, cauliflower, roasted pumpkin, beetroot relish,

avocado, capsicum chilli chutney, iceberg lettuce, corn salsa

HAM, CHEESE & TOMATO TOASTY (GFO)

LUNCH

EVES CHEESE BURGER (GFO)

Grass-fed beef mince pattie, iceberg lettuce, caramelized onion, tomato, gherkins, fried egg, cheese, bacon, beetroot relish, bbq sauce, chipotle sauce on a warm brioche burger bun

Add: fries(+4.0)

CHICKEN BURGER (GFO)

Buttermilk fried chicken, iceberg lettuce, camembert cheese, cranberry compote, tomato, avocado, pickled red onion, aioli on a warm brioche burger bun

Add: fries(+4.0)

PORK TACOS

Slaw, cooked pork, black bean hummus, avocado, pickled red onion, corn chilli salsa, chilli oil, crispy leek, aioli, pecorino cheese

GRILLED STEAK FILLET (GF)

250g grass-fed beef eye fillet steak, romesco sauce, crispy roast potato, cauliflower, confit onion, ratatouille-style vegetables, chives, sherry caramel vinegar

CRISPY BARRAMUNDI (GF)

Pan-Fried barramundi, cauliflower puree, beetroot, radish salad, sautéed green seasonal vegetables, agrodolce sauce, burnt butter, lemon wedges

NOURISH BOWL (GF) (VG)

marinated grilled chicken, black bean hummus, roasted pumpkin, mixed quinoa salad, avocado, beetroot relish, dukkah, boiled egg, green seasonal vegetables, soy dressing

MUSHROOM RISOTTO (VG) (VO)

Pumpkin pearl barley, risotto, sautéed mixed mushrooms, gremolata migas, asparagus, pecorino cheese, truffle oil

MINI'S MEALS

CHICKEN TENDERS (GFO)

Buttermilk fried chicken, with fries, tomato sauce

KIDS CHEESEBURGER (GFO)

warm brioche burger bun, beef patties, tasty cheese with fries, tomato sauce

SWEETS

BANANA BREAD (VG)

Toasted Banana bread, whipped ricotta, caramelized orange, seasonal fruits, pickled grapes, chocolate crumb, coconut flakes, maple syrup, vanilla ice cream

RICOTTA WAFFLES (GF)

House gluten-free ricotta waffles, seasonal fruits, blueberry and apple compote, candied nuts, pickled blackberries, vanilla ice cream, maple syrup

SIDES & EXTRAS

Sauces/dressing 2.0

Smashed/Sliced avocado 3.0

Roasted mushroom 4.0

Poached/scrambled/fried 3.0

Feta/ricotta 5.0

Hush brown 2.0

Bacon 4.0

Truffle Fries - aioli, parmesan cheese, truffle oil (14.0)

(VO) vegan option, (GFO) Gluten free Option, (VG) vegetarian, (DF) Dairy Free

If you have food any allergies please inform our staff before ordering. We will do our best to accommodate, but cannot guarantee against cross-contamination

10% surcharge on weekends and 15% surcharge on Public holidays

20.0

19.0

20.0

42.0

28.0

25.0

27.0

7.0

14.0

18.5

21.5

21.5

20.5

18.5

22.0

20.0

22.0

14.0

18.0

18.0

17.5

17.5

15.0

14.0

15.0

13.0

19.0