

Wholesome

Yoghurt Bowl \$16 GF/VA

Warm winter fruit compote, greek or coconut yoghurt, puffed grains & toasted pepitas

Overnight Oats \$16 V

Overnight macadamia milk oats, green apple chia, salted macadamia crumble, poached pear, almond & maple panna cotta

Not another avo \$18 VA

Sourdough, qld avo, quick pickle, seasonal herb evoo, mustard seeds, pepitas, nigella seed

Eat Your Greens \$20 GF/VA

Wilted seasonal garden greens, caramelised pumpkin slices, poached egg, seasonal herbs, semidried pesto

Eggs Your Way \$16

Eggs, sourdough, tomato kasundi, you add the rest.....

Big Breakfast \$23

Two free range eggs, pork and fennel patty, bacon, mushroom, seasonal greens, sourdough, tomato kasundi

Wicked

Tuna Omelette \$18

Sourdough, sirena tuna in chili oil, cottage cheese free range eggs

Frenchy \$18

Sweet creamed brioche, whipped caramelised banana butter. add a rasher of bacon you know you want to \$3

Stackhouse \$18 GF/VA

Pork fennel patty, fried egg, triple cheese mix, chili cucumber pickle, tomato kasundi, sesame seed bun,

Brisket \$22 GF/VA

Slow cooked memphis brisket, sourdough, poached egg, house herb evoo, seasonal pickle

Sides /Add ons

egg \$3, brisket \$10, bacon \$5, sourdough \$2.50, gf bread \$1, seasonal greens \$5, mushrooms \$5 pumpkin \$5, pork and fennel patty \$5, pickle \$3, banana butter \$3

CABINET

Toasties

The Bae \$12

Triple cheese, bacon, sweet smokey BBQ, egg

Fresho \$14

Deli meat, spinach, semidried pesto, triple cheese

Harvest \$14 VA

Grilled butternut, spinach, semidried pesto, pepper mayo

Memphis \$18

Slow cooked memphis brisket, triple cheese, dill chili cucumber pickle

Old Faithfuls

Croissant \$10

Filled with ham cheese and tomato

Banana Bread \$6

Thick slice buttered caramelised, with cream

Sourdough Fruit Loaf \$5.5

Buttered and toasted, with cream

Toasted Sourdough \$10

Buttered and toasted, with condiments

Our sourdough is made from Emmer wheat, an ancient grain lower in gluten and higher in protein. VA - Vegan available

FOOD MENU

"Eat your greens.....or don't. We won't tell."

BEVERAGE MENU

4oz Pic \$4.10 | 8oz Std \$5.75 | 12oz Lrg \$6.75 | 14oz Iced \$6.80

COFFEE

*Crave by Veneziano
Dark Chocolate / Nutty / Caramel*

Piccolo Latte

Short, punchy shot with warm, silky milk

Flat White

Espresso with smooth, velvety milk

Latte

Espresso, silky milk, fine layer of foam

Cappuccino

Espresso, thick foam, dusted cocoa

Long Black

Double espresso over hot filtered water

Short Macchiato

Espresso shot stained with milk foam

Long Mechiato

Double espresso marked with textured milk

Magic

Double ristretto filled with flat milk to 3/4

Mocha

Espresso and artisanal chocolate with milk

Gold Brew

12 hour brew house blend

TEA

*Tea Drop
Gully Rise*

English Breakfast

Pure black tea

Supreme Earl Grey

Marigold, lemon peel, bergamont

Peppermint

Peppermint Leaf

Honeydew

Green tea, honeydew, apricot

Matcha

Ceremonial, Organic, Kagoshima

Hot Chocolate

GOLD FOAM \$1.50

SYRUP \$1.00

ALT MILK \$1.00

GOLD DRINKS

*Juices \$5.5, Soft Drink \$4
Water still or sparkling \$4.5, Ice Tea \$5.5*