

RISE AND SHINE

Organic Sourdough Toast \$9

2 slices of multi-seed, dark rye or gluten free served with vegemite, peanut butter, organic honey or seasonal jam.

Eggs 'n' Toast \$13

Two free-range eggs cooked to your preference on buttery organic sourdough toast, with options of multi-seed or dark rye.

Goldilock's Oats \$22

Delicious oat porridge topped with juicy peaches, Canadian maple syrup, crunchy pepitas, sweet raisins, toasted almonds, and mixed berry coulis, finished with a sprinkle of cinnamon. Perfectly cozy & just right!

Chilli Scramble \$22

Three free-range scrambled eggs paired with locally crafted chili oil, crispy shallots and house-pickled onions on toast, topped with a blistered mini capsicum and fresh coriander. Add a side of avocado for just \$6!

Happily Avo. After \$24

An elevated smashed avocado with house-pickled onions, Meredith goat cheese, house-candied lemon, and a poached egg on toasted organic sourdough, finished with a sprinkle of sumac for a delicious touch!

 Vegetarian  Gluten Free

 Vegan  Dairy Free

 Halal

Six's Sourdough English Muffin \$6

Our house-baked sourdough English muffin jazzed up with your choice of toppings: vegemite, peanut butter, organic honey, seasonal jam, or Nutella. Pick your fave!

Want to amp it up? Toss on an egg, cooked to your liking, for just \$3.50.

Bloody Mary Benedict \$24

Indulge in a brunch delight with 2 free-range poached eggs and bacon on house-made potato rosti, topped with Bloody Mary Hollandaise sauce. Feeling light? Grab a half serve for just \$12.50, and if you're feeling fancy, swap that bacon for smoked salmon for just an extra \$5!

Make it veggie by swapping the bacon for smashed avocado

Field of Dreams \$26

Gourmet sauteed mushrooms, plump cherry tomatoes, creamy Meredith goat cheese and a zaatar-encrusted poached egg all lounging on toasted organic sourdough topped of with a luxurious drizzle of truffle oil.

SIDES

Free-range bacon	\$6
Smoked salmon	\$8
Avocado with sumac & sea salt	\$6
Sautéed mushrooms	\$6
House-made potato rosti 	\$6
Free-range egg	\$3.5
Meredith goats cheese	\$4
Bloody Mary hollandaise sauce	\$3

A LITTLE DIFFERENT

Pao de Queijo [Say: pown dee kayjoh] \$12

A cheesy delight! Enjoy our freshly baked Brazilian cheese bread balls with house-made Dulce de leche. Please allow 20 minutes for a taste explosion! 4 per serve

Coxinha 4 per serve [Say: ko shin ha] \$16

Marinated shredded chicken and cream cheese wrapped in spiced mashed potatoes and coated in breadcrumbs, served with a spicy Jalapeno dipping sauce.

Crepioca \$22.5

Delight in a light and fluffy tapioca crepe with a crunchy spring salad. Choose from either pulled chicken or house-made forest mushroom duxelles (paste)

Caldo Verde Sopa \$17

Cozy Potato, chorizo and kale soup served with a sidekick of house-baked focaccia.

LOOK OUT FOR
SPECIALS
 COMING SOON

KINDA HUNGRY

Green Queen \$19

Enjoy a vibrant bowl featuring quinoa, mixed salad leaves, fresh avocado, toasted almonds, roasted pumpkin, poached egg, healthy seeds, and green goddess dressing! For an upgrade, add chicken or smoked salmon for \$6!

Quesadilla \$16

Free-range ham, creamy avocado, zesty ajvar (that red capsicum magic), a splash of sriracha, and a sprinkle of cheesy goodness!

The Atlantic Layer \$20

Smoky salmon, dill cream cheese, tangy capers, leafy greens and buttery avocado in a lightly toasted round croissant.

Six's Famous Reuben \$19

New York pastrami, sauerkraut, gooey Swiss cheese and Six's Legend Sauce on organic dark rye. This classic is crowned with a pickle slice that says "Dill with it!"

Spicy Chic. Toastie \$17.5

Free-range chicken breast, Kewpie mayo, chives, melty cheese and sriracha on Cobb Lane organic multi-seed.

Hot Chips \$6.5 or 13

Rocking Six's Legend Sauce like a superstar or getting cozy with a classic tomato sauce!

COFFEE

Espresso - Single Origin	\$5.5
Long Black / Long Mach.	\$5.5/\$6.5
White Coffee	\$6/ \$7
Mocha	\$6 / \$7
Magic	\$6
Iced Latte	\$7/ \$8
Espresso & Tonic	\$7.5
Batch Brew	\$5.5 / \$6.5
Cold Brew	\$5.5 / \$6.5
Guest Roaster +\$1	
Soy / Almond / Oat / Lactose Free +\$1	
Extra Shot +\$1	
Syrups (vanilla, caramel, hazelnut, lavender) +80c	

TEA LEAVES & TISANES \$6 per pot

Her Magesties / Organic Earl Grey /
Chai / Peppermint / Lemongrass & Ginger /
Passion Berry / Jasmine Green / White Peony /
Cinnamon, Apple & Chamomile

GRAPES

Pondalowie

Pinot Grigio 2024 [Regional Victoria]

Fresh and crisp with inviting orange blossom, honeysuckle and nashi pear aromas.

\$12.5 gls / \$37 btl

Oyster Bay

Sauvignon Blanc 2024 [Marlborough]

Passionfruit and tropical fruit flavours work in harmony with an abundant bouquet.

\$12.5 gls / \$37 btl

Vineyard Blend

Shiraz/Cabernet 2021 [Bridgewater]

Medium-bodied with red berry fruits, vanilla, cinnamon, cedar and chocolate.

\$12.5 gls / \$37 btl

'Old Clones'

Shiraz 2017 [Bridgewater]

Dark plum, blackcurrant and berry fruits, spice, chocolate and liquorice. Dense and complex, with exquisite balance and incredible length.

\$60 bottle

SIGNATURE DRINKS

Dulce de Leche latte	\$7.5/ \$8.5
Mixed berry iced matcha (oat milk)	\$8
Lavander & White choc shake	\$10
Reserve Coffee Menu	\$7 - \$35

COFFEE FLIGHT \$12.5

Single espresso, flat white & filter of our current guest roaster offerings.

OTHER DRINKS

7 Spice Chai latte	\$5 / \$6.5
Hot Chocolate	\$5 / \$6.5
Iced Coffee or Choc.	\$8.5
Golden (Turmeric) Latte	\$7 / \$8
Matcha Latte (oat milk)	\$6 / \$7

HAPPY HOUR

FRI. & SAT. ARVO

3-5PM

\$6 BEER, WINE, CIDER

\$12 LE GRAND FIZZ

SPRITZ

SPARKLES

Grant Burge - NV [Barossa Valley]

Biscuity, strawberry & peach characters
\$14 piccolo

Bollinger [Champagne, France]

Special Cuvee Brut NV Champagne
\$120 bottle

SUNRAYSIA PREMIUM JUICES \$5.8

Orange / Apple / Cranberry / Pineapple / Mango

SMOOTHIES

Marley \$10

Banana, mixed berries, oat milk, hemp seed, chia seed garnish

Like a Sunrise \$10

Mango sorbet, pineapple, coconut water, peach syrup, coconut

Banana \$11.50

Banana, oats, cinnamon, vanilla syrup, honey, oat milk

THICK SHAKES \$6 / \$9.5

Chocolate / Strawberry / Caramel / Vanilla /

Choc. Hazelnut / Coffee (+50c)

KRÉOL (0 SUGAR SOFTIES) \$6.5

Mango/Lime

Raspberry/Lime

Pineapple/Lime

Passionfruit & Orange

BEER

Bentspoke

Canberra Pale Ale \$10

Crankshaft IPA \$13.5

Hop Nation

Rattenhund Pilsner \$9

Moon Dog

Lager \$9

Mountain Goat

Steam Ale \$9.5

Heaps Normal

Quiet XPA 0.05% \$8

CIDER

Black Hops

Ginger & Apple Cider \$9.5

Kaiju

Golden Axe Apple Cider \$9