BAGEL OR WRAP

GLUTEN FREE WRAP optional \$3.50 extra

Benny- Smoked salmon, avocado or bacon with \$18.00 scrambled eggs, spinach and hollandaise (VO)

BLT- Fresh sliced tomato bacon and lettuce with Aioli

\$22.00

\$16.00

Flora- Leaume and beetroot pattie. Roast pumpkin, Carmelised onion and roquette with Rosemary & Thyme Mayonnaise (V, VEO)

Salad- lettuce, tomato, onion, carrot, shallot. \$15.00 beetroot relish and cheese (V. VEO)

\$16.00 Chicken Waldorf - Chicken with celeru, walnuts. mauonnaise and roquette

Smoked Salmon - Dill cream cheese, lettuce, capers, \$17.00 onion and fresh smoked salmon

Pulled pork -Our signature 34-hour slow-cooked pulled pork, paired with zesty jalapeño mayo and crisp apple slaw

\$21.00











FOOD MENU 9AM - 2PM DAILY

10% Surcharge Sunday and 15% Public holidays

SALAD

\$20.00 Harissa Cauliflower salad with mixed lettuce roast sweet potato, cucumber, cranberries, cous cous, seeds, mint and Tahini dressing (V. GFO)

Crisp Orchard Salad A fresh and vibrant mix of \$17.00 house grown oranges shaved fennel, crisp wombok, purple cabbage, crunchy almonds, and creamu avocado, tossed in our signature honeu mustard dressing (GF. V. VEO)

Add smoked salmon + \$6

TOASTIES

Your choice of Turkish, GF or Sourdough Double Smoked Ham, Cheese, Tomato and shallots \$15.00

Garlic Mushrooms, Spinach, Feta and mozzarella \$15.00 cheese (V)

Chicken, red pesto, caramelised onion, mozzarella, and \$16.00 roquette

\$2 extra for GF Bread

KIDS

Grazing plate - Rice crackers \$15 Scrambled Eggs and toast \$14,Tasty Cheese, hummus, seasonal fruit (GF) \$9 Cheese Toastie (GFO) Toast- with your choice of Crepe with maple Syrup and ice vegemite, honey, jam (GFO) cream (GF)

BRUNCH

Smashed Avocado

\$20.00 one slice sourdough with avocado. Persian feta.

caramelised onion, roast sweet potato and babu spinach, fresh herbs, crispu chickpeas and lemon (VEO and GFO)

ADD BACON OR SALMON + \$6.00

Banana Bread

\$17.00

Banana bread, liahtlu toasted, served with silku vanilla mascarpone, tangu berru compote, a drizzle of pure local honey and Persian rose floss. (V. GFO)

Frittata of the dau

\$25.00

served warm with roquette.

Gin beetroot relish, lemon and your choice of avocado or smoked salmon (GF, VO)

Granola bowl

\$15.00

Granola served with fresh fruit, bee pollen, berry compote and coconut yoghurt (VEO, DF, GF)

PASTRIFS

Shhmoakesy's Gourmet Pie - served with \$13.00 Chutneu See our staff for pie flavours

\$12.00 House made sausage roll served with Chutneu

Vegan Sausage Roll - with sauce

\$13.00

Spinach, Carrot, Tofu, Onion, Pecan nuts, Brown Lentils, Pinto Beans, Rolled oats, Spices, Garlic, Soy Sauce, Black Sesame seeds, Almond milk (VE)

Mushroom Lentil Pie

\$13.00

Mushrooms, Brown Lentils, Tomato Puree, Olive Oil, Onion, Celery, Soy Sauce, Cashew Paste, herbs and Almond milk (VE) -

\$12.00 QUICHE OF DAY

ADD SALAD 6

SWEET TREATS

Choose from our selection of house made cakes and Tarts available on display the café

| Cake of the day | \$8.00 |
|---|---------|
| Cheesecake of the day | \$9.00 |
| Tart selection | \$8.00 |
| Slice of the week | \$8.00 |
| Scones with Jam and cream | \$10.00 |
| Gluten Free Cakes | \$9.00 |
| Banana Bread | \$8.00 |
| Strawberries and Cream - Bagel with mascarpone, | \$16.00 |
| Macerated Strawberries and crushed pistachios | |
| Vegan cakes (GF, Vegan, DF, Refined Sugar Free) | \$8.50 |
| Choco Date | |
| Blue Chocolate fudge | |
| Peanut caramel crunch | |

COLD BEVERAGES

Milk Shake
Chocolate, Banana, Strawberry, Vanilla,
Lime, Caramel
Alternative milk and Ice cream \$1

| Italian Soda | \$6.00 |
|----------------------|--------|
| Strawberry | |
| Flderflower and Rose | |

| Iced latte | \$7.00 |
|-----------------|--------|
| Iced coffee | \$8.00 |
| Iced Matcha | \$8.00 |
| Iced Long Black | \$7.00 |
| Iced Chai | \$7.00 |



TREATS AND DRINKS

7.30AM - 3PM DAILY

10% Surcharge Sunday and 15% Public holidays









POT OF TEA \$5.50

English Breakfast,
Green Jasmine,
Peppermint,
Green Sencha,
Lemon Grass & Ginger,
Earl Grey,
Chamomile

HOT BEVERAGES

DANES CARIBBEAN ORGANIC ESPRESSO COFFEE

CUPS - SMALL \$5 - LARGE \$5.50

TAKE AWAY - SMALL \$5.00 MEDIUM \$5.50 JUMBO \$6.50

Extra shot sweet syrups, & chai \$0.50

Sticky Chai made on milk or hot water \$6.50

Chai Latte - powder \$6.50

Matcha Latte \$6.50

Baby Chino \$3.00

Hot chocolate \$6.00

Affogato \$9.00 Vanilla bean ice cream with a shot of Danes Caribbean Organic Espresso

Milk Alternatives ,
OAT, SOY, ALMOND, LACTOSE \$1.00

SMOOTHIE- FRAPE

Revitalise Smoothie

\$12.00

Blueberries, banana, acai,

boysenberries and coconut water (VE)

Thai Pineapple delight Frape

A refreshing blend of sweet pineapple,

\$12.00

aromatic basil, and coconut cream.

(VE)

Banana Smoothie

Honey, cinnamon, chia and milk of

\$10.00

your choice (VEO)

Lemon Cream Frape - Zesty Lemon

and ice cream Frape (VEO)

\$10.00