

## WARM PASTRY & PIES

<b>Gourmet Pie</b> - served with tomato Chutney, BBQ or tomato sauce	\$13.50
See our staff for pie flavours	
<b>ADD SALAD OR Fries \$6</b>	\$13.50
<b>House made sausage roll</b> served with Chutney	\$16.50
<b>Vegan Curry Filo</b> Garam Masala inspired curry with tender potatoes, sweet peas and carrots, lightly simmered into a velvety textured filling wrapped in tumeric glazed crispy filo. served with mint and coconut yoghurt (VE)	\$16.50
<b>ADD SALAD OR Fries \$6</b>	
<b>Butter Chicken Filo</b>	\$16.50
Succulent chicken cooked in a creamy tomato sauce spiced with curry, tumeric and chilli wrapped in filo pastry. served with mint yoghurt	
<b>ADD SALAD OR Fries \$6</b>	
<b>Pumpkin Chilli Rolls</b>	\$13.00
Golden flaky pastry wrapped around a unique pumpkin, chilli ricotta blend that has been perfectly seasoned to create an addictive vegetarian filling. (V)	
<b>ADD SALAD OR Fries \$6</b>	

## KIDS

<b>Grazing plate</b> -toasted turkish fingers ,Tasty Cheese, hummus, seasonal fruit and cucumber Batons (GFO)	\$16	<b>Scrambled Eggs and toast (GFO)</b>	\$15
<b>Toast-</b> with your choice of vegemite, honey, jam, peanut butter (GFO)	\$10	<b>Crepe with maple Syrup and ice cream (GF)</b>	\$12
		<b>Cheese Toastie (GFO)</b>	\$10

**Allergen Notice: We're happy to help with dietary needs—please speak with our team before ordering.  
As allergens are used in our kitchen, we cannot 100% guarantee that meals are free from traces of allergens.**



## FOOD MENU

**9AM - 2PM DAILY**

**10% Surcharge Sunday  
and 15% Public holidays**

**We use mostly spray-free organic produce —  
grown at The Rustic nest and sourced from local  
legends we trust: Alan Foods, Zesting Farm, Sumerlees  
Farm, Danes Coffee, Riverina Dairy milk  
and artisan bakeries.  
Everything is made fresh to order, from scratch, fresh  
simple food at its best.**

## TOASTIES

<b>Your choice of Turkish, Sourdough or Wrap \$2 extra for GF Bread</b>	\$17.00
<b>Bacon and Egg Sandwich</b> Local free range eggs fried, served with bacon, smoky tomato relish and cheese	\$16.50
<b>Double smoked ham</b> , cheese and tomato with shallots	\$16.50
<b>Flora</b> - Red pesto, roast pumpkin, spinach and spanish onion (V, DF)	\$17.50
<b>Chicken Waldorf</b> - Chicken with celery, walnuts, mayonnaise and roquette (DFO)	\$19.00
<b>Rissole sandwich</b> with mustard, cheese, house made pickles, roquette and caramelised onion	

## BRUNCH

<b>RHUBARB &amp; CARDAMOM COMFORT BOWL</b> Warm cardamom-poached, house-grown rhubarb layered with house-made granola and coconut yoghurt (VEO, DF, GF)	\$18.00
<b>FIG AND RASIN SOURDOUGH</b> Fig & Raisin Batard is a handmade white sourdough, made decadent with the addition of deliciously moist figs, raisins, currants and sultanas. toasted and served with Butter and housemade fig compote or marmalade (V, VEO)	\$13.00
<b>MAPLE-KISSED SOURDOUGH CRUMPETS</b> Warm, sourdough crumpets topped with fresh strawberries, toasted pecans and brown sugar cream, finished with a gentle drizzle of maple syrup.	\$21.00
<b>MANOR HOUSE SAVOURY CRUMPETS</b> Scrambled eggs, spinach & hollandaise — choose smoked salmon, bacon or avocado.	\$23.00
<b>SUNRISE FRITTER STACK</b> Sweet potato and corn fritter topped with smashed avocado, tahini yoghurt, pickled onion, mint, organic micro greens, pomegranate and lemon (V, GF) <b>MAKE IT EXTRA: SMOKED SALMON +\$7   BACON +\$6</b>	\$25.00
<b>GARDEN FRITTATA WITH GIN BEETROOT RELISH</b> Served warm with lemon-dressed baby spinach, sea salt & EVOO, gin beetroot relish — choose avocado or smoked salmon. (GF, DF, VO)	\$25.00
<b>GOLDEN HARVEST BOWL</b> Warm Turmeric Rice, Roast Vegetable medley, organic lettuce, pickled onion, roast chickpeas, fresh herbs, lemon and Tahini Lime Dressing (VE, GF) <b>MAKE IT EXTRA: SMOKED SALMON +\$7   BACON +\$6</b>	\$18.00
<b>SOUP OF THE DAY</b> Served with Warm Roti Bread (V, GFO)	\$18.00

## SWEET TREATS

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

Cake	\$9.00
Cheesecake	\$10.00
Tart selection	\$9.00
Scones with Jam and cream	\$10.00
Gluten Free Cakes	\$10.00
Banana Bread	\$8.00
Vegan cakes	\$9.00
(GF, Vegan, DF, Refined Sugar Free, contains nuts)	
PLEASE NOTE NUTS ARE USED IN SOME OF OUR CAKES	

## COLD BEVERAGES

Milk Shake	\$10.00
Chocolate, Banana, Strawberry, Vanilla, Lime, Caramel	
Alternative milk and Ice cream \$1	
Iced latte	\$8.00
Iced coffee	\$9.00
Iced Matcha	\$10.00
Iced Long Black	\$9.00
Iced Chai	\$10.00
Iced Mocha	\$11.00



## 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  
WITH AUSTRALIAN INDEPENDENT FARM MILK  
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 \$7.00

Chai Latte - powder \$6.50  
Matcha Latte \$6.50  
Baby Chino \$3.00  
Hot chocolate \$6.00  
White Hot Chocolate \$6.00  
Affogato \$12.00 Vanilla bean ice cream with a shot of  
Danes Caribbean Organic Espresso and Biscotti

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

## SPECIALTY DRINKS

Strawberry Matcha Coconut Cloud, Strawberry Syrup	\$12.00
Mont Blanc Coffee with cold foam Long black with vanilla bean cold foam, nutmeg and orange zest	\$12.00
Banana Smoothie Honey, cinnamon, chia and milk of your choice (VEO)	\$11.00
Lemon Cream Frape - Zesty Lemon and ice cream Frape (VEO)	\$10.00