

WARM PASTRY & PIES

Gourmet Pie -	
served with tomato Chutney, BBQ or tomato sauce See our staff for pie flavours	\$13.50
ADD SALAD OR Fries \$7	
House made sausage roll	\$13.50
served with Chutney	
Vegan Curry Filo	\$16.50
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)	
ADD SALAD OR Fries \$7	
Butter Chicken Filo	\$16.50
Succulent chicken cooked in a creamy tomato sauce spiced with curry, tumeric and chilli wrapped in filo pastry. served with mint yoghurt	
ADD SALAD OR Fries \$7	
Pumpkin Chilli Rolls	\$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)	
ADD SALAD OR Fries \$7	

KIDS

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



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

Your choice of Turkish, Sourdough or Wrap	
\$2 extra for GF Bread	
Bacon and Egg Sandwich	\$17.00
Local free range eggs fried, served with bacon, smoky tomato relish and cheese	
Double smoked ham , cheese and tomato with shallots	\$16.50
Flora - Red pesto, roast pumpkin, spinach and spanish onion (V, DF)	\$16.50
Chicken Waldorf - Chicken with celery, walnuts, mayonnaise and roquette (DFO)	\$17.50
Rissole sandwich with mustard, cheese, house made pickles, roquette and caramelised onion	\$20.00

BRUNCH

RHUBARB & CARDAMOM COMFORT BOWL	\$18.00
Warm cardamom-poached, house-grown rhubarb layered with house-made granola and coconut yoghurt (VEO, DF, GF)	
FIG AND RASIN SOURDOUGH	\$13.00
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)	
MAPLE-KISSED SOURDOUGH CRUMPETS	\$21.00
Warm, sourdough crumpets topped with fresh strawberries, toasted pecans and brown sugar cream, finished with a gentle drizzle of maple syrup.	
SUNRISE AVO STACK	\$25.00
Sweet potato and corn fritter topped with smashed avocado, tahini yoghurt, pickled onion, mint, organic micro greens, pomegranate and lemon (V, GF)	
MAKE IT EXTRA: SMOKED SALMON +\$7 BACON +\$6	
GARDEN FRITTATA WITH GIN BEETROOT RELISH	\$25.00
Served warm with roquette, gin beetroot relish — choose avocado or smoked salmon. (GF, DF, VO)	
GOLDEN HARVEST BOWL	\$26.00
Warm Turmeric Rice, Roast Vegetable medley, organic lettuce, pickled onion, roast chickpeas, fresh herbs, lemon and Tahini Lime Dressing (VE, GF)	
MAKE IT EXTRA: SMOKED SALMON +\$7 BACON +\$6	
SOUP OF THE DAY	\$20.00
Served with Warm Roti Bread (V, GFO)	

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.

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 \$6.00

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 \$5.50 - LARGE \$6.00

TAKE AWAY -

SMALL \$5.00 MEDIUM \$6.00 JUMBO \$7.00

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 \$12.00
Cloud, Strawberry Syrup

Mont Blanc Coffee with cold foam
Long black with vanilla bean cold
foam, nutmeg and orange zest

Banana Smoothie
Honey, cinnamon, chia and milk of
your choice (VEO)

Lemon Cream Frape - Zesty Lemon
and ice cream Frape (VEO)