

WARM PASTRY & PIES

GOURMET PIE \$13.50

Tomato chutney, BBQ or tomato sauce. Ask our staff for today's flavours

HOUSE-MADE SAUSAGE ROLL \$14.00

Smoky tomato relish or BBQ sauce

VEGAN CURRY FILO **VE** \$16.00

With mint coconut yoghurt

PUMPKIN, CHILLI & RICOTTA ROLL **V** \$14.00

ADD fries, sesame slaw or side salad \$7.50

TOASTIES

Your choice of Turkish, sourdough or wrap · \$2 extra for GF bread

BACON & EGG ROLL \$17.00

Free-range egg, bacon and cheese with smoky tomato relish

SUMMER RISOLE SANDWICH \$24.00

House-made rissole, pineapple jalapeño relish, beetroot, fried egg, lettuce, cheese and onion on toasted Turkish or sourdough

HAM, CHEESE & TOMATO \$17.00

Double smoked ham, cheese, tomato and shallots

GREEK OLIVE & CAPSICUM **VE** \$19.50

Hummus, roasted capsicum, Sicilian olives, pickled red onion, baby spinach, oregano and sumac

CHICKEN CAESAR WRAP \$21.00

Chicken breast, shaved prosciutto, mixed leaves, Parmesan, crispy capers and lemon Caesar dressing



FOOD MENU

9AM – 2PM DAILY

Order & pay at the counter · collect from the window



KIDS

GRAZING PLATE **GFO** \$16.50

Rice crackers or toasted Turkish fingers, cheese, hummus, fruit and cucumber

SCRAMBLED OR FRIED EGGS & TOAST **GFO** \$15.00

TOAST **GFO** \$10.00

Vegemite, honey, jam or peanut butter

CHEESE TOASTIE **GFO** \$10.00

HAM & CHEESE TOASTIE **GFO** \$11.00

CREPE, MAPLE SYRUP & ICE CREAM \$12.50

GF V

10% surcharge Sundays · 18% public holidays

BRUNCH

SUMMER GRANOLA BOWL **VEO DF GFO** \$18.50

House-made granola, coconut yoghurt, strawberry & rhubarb compote, passionfruit and walnuts

FIG & RAISIN SOURDOUGH **V VEO** \$13.00

Toasted, with butter and house-made marmalade

STRAWBERRY & MISO CARAMEL CREPES \$22.50

V GF

Three warm crepes, fresh strawberries, warm miso caramel, macadamias and chantilly cream

TAJÍN AVO FIESTA **V VEO** \$24.50

GF corn & sweet potato fritter or toasted sourdough, sliced avocado, Tajín yoghurt, pickled red onion, pomegranate, rocket and lemon

GARDEN FRITTATA **GF DF VO** \$25.50

Served warm with roquette and gin beetroot relish — choose avocado or smoked salmon

SUMAC POTATO & PEA SALAD **GF VO** \$25.50

Chilled sumac potatoes, peas, mixed leaves, cucumber, pickled red onion, crispy capers and dill, lemon yoghurt dressing. Topped with smoked salmon or avocado

SUNSHINE RICE BOWL **GF DF V VEO** \$24.50

Warm rice, roasted sesame dressing, mixed leaves, slaw, pickled carrot, jalapeño pineapple chutney, fried egg, slivered almonds, coriander and lime

EXTRAS: smoked salmon +\$9 · bacon +\$6.50 · prosciutto +\$6.50 · avocado +\$5

ALLERGEN NOTICE — We use nuts, peanuts, sesame, gluten, dairy, egg, soy and fish in our kitchens. Please tell our team about any allergy **before you order**. We can't guarantee any dish is free from traces of allergens.

V vegetarian · **VE** vegan · **VO / VEO** vegetarian / vegan option · **GF** gluten free · **GFO** gluten-free option · **DF** dairy free
Contains nuts: granola bowl, crepes, rice bowl · **Contains sesame:** rice bowl, sesame slaw, side salad, Greek olive & capsicum (hummus)

Mostly spray-free, organic produce, grown at The Rustic Nest and sourced from trusted local legends.

SWEET TREATS

Choose from our house-made cakes and tarts on display

CAKE	\$10.00
CHEESECAKE	\$11.00
TART SELECTION	\$9.50
SCONES Strawberry jam and vanilla bean cream	\$12.50
TOASTED BANANA BREAD With butter	\$10.50
GLUTEN FREE CAKES	\$11.00
VEGAN CAKES <small>GF VE DF</small> Refined sugar free, contains nuts	\$10.00

Nuts are used in some of our cakes. Ask us before you choose.

COLD DRINKS

MILKSHAKE Chocolate, banana, strawberry, vanilla, lime or caramel. Alternative milk & ice cream +\$1	\$11.00
ICED LATTE	\$8.50
ICED COFFEE	\$9.50
ICED LONG BLACK	\$9.50
ICED MATCHA	\$11.00
ICED CHAI	\$11.00
ICED MOCHA	\$11.50



TREATS & DRINKS

7.30AM – 3PM DAILY

Order & pay at the counter · collect from the window

POT OF TEA \$6.00

Mayde Tea is naturopath-founded — Australian organic loose-leaf blends.

ADAPT (herbal, caffeine free)

Ashwagandha, gotu kola, nettle, brahmi & spearmint

AUSTRALIAN NATIVE (herbal, caffeine free)

Lemon myrtle, hibiscus, lemongrass, strawberry gum, aniseed myrtle & peppermint gum

RESTORE (herbal, caffeine free)

Lemon myrtle, marshmallow leaf, echinacea, hibiscus & rosehip

SERENITY (herbal, caffeine free)

Chamomile, rose, passionflower & lavender

GREEN SENCHA, JASMINE & ROSE (green tea)

EARL GREY · ENGLISH BREAKFAST (black tea)



10% surcharge Sundays · 18% public holidays

HOT DRINKS

Danes Caribbean Organic Espresso

CUP	Small \$5.50 · Large \$6.00
TAKEAWAY	S \$5.00 · M \$6.00 · Jumbo \$7.00
STICKY CHAI	\$7.50
CHAI LATTE	\$7.00
MATCHA LATTE	\$7.00
HOT CHOCOLATE	\$6.00
WHITE HOT CHOC	\$6.50
BABY CHINO	\$3.50
AFFOGATO	\$12.50

Vanilla bean gelato, espresso and house-made biscotti (contains nuts)

Extra shot, syrups & chai +\$0.50 · Oat, soy, almond or lactose-free milk +\$1.00

SUMMER SPECIALS

MISO CARAMEL ESPRESSO SHAKE Vanilla ice cream, espresso and miso caramel drizzle (contains soy)	\$12.50
PASSIONFRUIT LEMON FRAPPÉ <small>VE</small> Passionfruit sorbet and passionfruit blended with country-style lemonade and ice	\$13.00
STRAWBERRY COCONUT SMOOTHIE <small>VEO</small> Strawberries, banana, honey and chia with coconut water or milk of your choice	\$11.00

ALLERGEN NOTICE — Milks, cakes and syrups may contain dairy, nuts, soy or gluten. Please tell our team about any allergy **before you order**. We can't guarantee anything is free from traces of allergens.