

BRUNCH

Get Toasted

Your choice of toasted breads with house jam or peanut butter:
White / Organic Sourdough /
Organic Light Rye / Fruit **\$6**
Gluten Free Chia **\$7.50**

Just Eggs (GFO) **\$9.50**

Poached, fried or scrambled free-range eggs on your choice of toasted white, organic sourdough or organic light rye

Pink For Days (V) **\$13.50**

Whipped Cranberry Porridge with pear, pomegranate, macadamias, raspberry droplets and seeds

Bacon Bun (GFO) **\$12**

Fried free-range egg, bacon, swiss cheese, house spicy tomato relish and Kewpie mayonnaise on brioche
add haloumi \$3.50

Berry Good (V) **\$17.50**

French toasted croissant stuffed with blueberries and spiced ricotta, topped with roasted almonds and maple syrup

Smash Smash Smash (V) (GFO) (VGO) **\$18**

Bashed avocado on organic rye with free-range poached eggs, hummus, haloumi and lime, finished with chilli oil

add Barossa chorizo \$4

Mixed Bag (GFO) **\$21**

Free-range eggs your way, bacon, Barossa chorizo, potato rosti, mushrooms and tomato with toasted organic sourdough

Fruits and Pudd (VG) (GF) **\$14**

Sticky black rice with scorched pineapple, fresh kiwi, toasted sesame, cacao nibs and coconut cream

All You Need Is Leek (V) (GFO) **\$17**

Buttered leek and raclette layered sourdough with free range poached eggs, lemon aioli and smoked almonds
add bacon \$4

Tofu and Stuff (VG) (GFO) **\$15.50**

Satay tofu on a rye bun with organic kimchi, cucumber, toasted sesame, house vegan mayonnaise and leaves

Belly Bifana (GFO) **\$15**

Roast free range pork on a ciabatta roll with caramelised onions and American mustard

Falafels Up (GF) (V) (VGO) **\$17**

Almond Falafels and hummus with roast tomatoes and beetroot, cucumber ribbons, kasundi, Fleurieu labneh and seeds

Cluck Cluck **\$17**

Southern fried buttermilk chicken and maple bacon on toasted white with American cheddar and chipotle mayonnaise

V = Vegetarian / GF = Gluten Free / VG = Vegan
VGO = Vegan Option
GFO = Gluten Free Option add \$ 1.50

No split bills or menu changes on weekends.
Thanks :)

SIDES

Egg / Toast **\$2**
Bacon / Chorizo / Avocado **\$4**
Onkaparinga Creamery Chevre **\$4**
Haloumi / Potato Rosti **\$3.50**
Mushrooms / Tomato / Spinach **\$3**
Gluten Free Option **\$1.50**

KIDLETS

Crowd Pleaser (GFO) **\$7.50**

Free-range fried egg and bacon on white toast

Little Sweetie (V) (GF) **\$7.50**

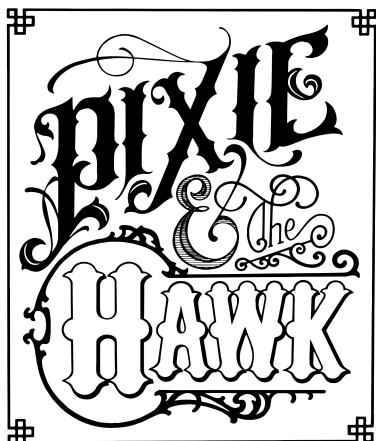
Seasonal fruits with Fleurieu yoghurt and honey

Triangles and Cheese (V) (GFO) **\$6.50**

Grilled swiss cheese sandwich



Please see over for our Drinks List



mug add \$1

DRINKS

Coffee

House blend - black/white	\$4
<i>Long black, latte, cappuccino or flat white</i>	
Espresso	\$3
Double Espresso	\$3.50
Macchiato	\$3.30
Long Macchiato	\$3.70
Piccolo	\$3.70
Mocha	\$4.50
<i>soy / lactose free add 70c</i>	
<i>almond / coconut add 70c</i>	
<i>decaf / extra shot add 70c</i>	
<i>mug add \$1</i>	
<i>single origin add \$1</i>	

Filter

V60 Pourover 400ml	\$8
Aeropress 230ml	\$6

Please see staff or our coffee specials board for information on current offerings

The Tea Catcher Brewed For 1 \$4.50

Organic Tea Catcher Breakfast
 Four Seasons Oolong
 Masala Chai
 Organic Green Bi Luo Chun
 Organic Peppermint
 Organic Chamomille
 Organic Lemon and Ginger

Other Hot Ones

House hot chocolate	\$4
House hot salted caramel	\$4
Organic matcha latte	\$5
House chai latte	\$4.50
Baby cino	\$1.50

Coldies

Iced latte / Iced black	\$5
House iced tea / Iced chai	\$5.50
Iced coffee - <i>Fresh espresso, house vanilla syrup, vanilla bean ice cream and Tweedvale milk</i>	\$6.50
<i>Vegan option add \$2</i>	
Iced Salted Caramel - <i>House salted caramel, salted caramel ice cream and Tweedvale milk</i>	\$6.50
<i>Vegan option add \$2</i>	
Iced Chocolate - <i>House chocolate sauce, double choc ice cream and Tweedvale milk</i>	\$6.50
<i>Vegan option add \$2</i>	
Black and Brew cold brew 330ml	\$7
Organic Coconut Water 330ml	

soy / lactose free / almond / coconut add 70c
decaf / extra shot add 70c

Juices

House cold pressed juice \$7

Check with friendly staff or the specials mirror for our current delicious offering

Local Lobethal fresh pressed Besa orange 330ml \$5
 Local Lobethal fresh pressed Besa apple 330ml \$5

Fizz

Organic Cola 330ml \$5
 Organic Ginger Beer 330ml \$5
 Sparkling Water 500ml \$4

Smoothies

Got Green \$7
Pineapple, spinach, coconut water and banana

Blue Springsteen \$7
Blueberries, banana, Fleurieu yoghurt, honey, lemon and milk