

ALL DAY MENU

Served until 03:00pm

Organic sourdough or soy & linseed toast	7.00
Gluten free toast	8.50
Eggs your way on toast	10.50
Coconut chia pudding with mango puree, lychee & fresh berries	15.50
House made nuts and seeds granola with vanilla labne & berry compote	13.50
Add: Soy milk / Almond Milk	0.50 / 1.00
House made bircher w/ an almond & coconut crunch, apple, berries & dried cranberries	14.00
The Breakfast: Eggs on toast with avocado, spinach, mushrooms, roasted tomatoes & halloumi	21.00
Add meat: Bacon & pork chipolatas	24.00
No changes at any times.	
Ricotta pancakes with rhubarb & raspberry compote, vanilla mascarpone, seasonal berries & toasted pistachio	18.00
Twice cooked brioche French toast with fresh banana, chocolate sauce, vanilla anglaise & macadamia nut praline	18.00
Spanish omelette w/chorizo, capsicum, tomato, green apple jam & mixed leaves	18.50
Smashed avocado with tomato, radish & chives on soy & linseed toast	17.50
Add: Meredith marinated feta	20.00
Sautéed mixed mushrooms on soy & linseed toast w/ cauliflower, kale, goats cheese, crispy shallots & two poached eggs	21.00

Chargrilled eggplant w/ grain salad, preserved lemon, feta, candied walnuts, pumpkin hummus, dukkah & a poached egg 18.00

Eggs Benedict: house smoked rolled ham hock, beetroot puree, pickled lentils & béarnaise on toast 19.00

Pan seared Salmon w/ potato rosti, broccoli, roasted cauliflower, almond flakes & poached egg 21.00

The Reuben: corned beef, Swiss cheese, sauerkraut & seeded mustard mayonnaise on rye 18.00

Twice cooked pork belly on brioche bun with sriracha aioli, pickled cabbage, apple relish & a fried egg 19.00

Rare yellow fin tuna with potatoes, green beans, olives, tomatoes, aioli & a crispy poached egg 20.00

Smoked trout salad with baby cos, avocado, asparagus, radish, heirloom tomato, mango & honey rosemary dressing 21.00

Spice roasted butternut pumpkin with braised onion, kale, radish, grains, green beans & goats cheese 17.00

Kids egg & bacon on toast 7.50
Kids chocolate pikelets & strawberries 7.50

EXTRAS

Egg/ toast/ tomato/ kasundi relish 2.50
Spinach/ mushrooms/ roasted tomatoes/ potato rosti (vegan & gluten free) 3.50
Pork chipolatas/ halloumi/ avocado 4.50
Smoked salmon/ bacon/ Meredith feta 5.00

two birds one stone



DRINKS

FRESH JUICE

Orange/ Pink grapefruit/ Mixed 7.00

COLD PRESSED JUICE 7.00

Green (apple, celery, cucumber, spinach, kale)

Red (apple, spinach, beetroot, lemon, parsley)

Pineapple (apple, pineapple, lemon, mint)

COLD DRINKS

Still Water/Sparkling water 4.00/4.50

Cola/ Lemonade/ Ginger beer/

Lemon Lime Bitters 4.50

Kombucha 6.00

COFFEE

White/Black 4.00

Hot chocolate/Mocha 4.00/4.50

Iced coffee/Iced chocolate 6.50

+Soy / +Almond Milk 0.50/1.00

FILTER COFFEE

Batch Brew/ Cold Brew 4.00/4.50

V60 6.00

TEA

Earl Grey/ English breakfast/

Liquorice/ Lemongrass & Ginger/

Gunpowder Green/ Peppermint 4.50

Chai Tea / Chai Latte 4.50

No changes to the menu on weekends.

No Split Bills on weekends.