

## BREAKFAST

<b>WOODFIRED WHITE TOAST</b>   Cultured Butter. Spreads <a href="#">veo</a>	<b>11</b>
<b>EGGS ON TOAST</b>   Fried. Scrambled. Poached <a href="#">gfo, v</a>	<b>16</b>
<b>APPLE QUINOA BIRCHER</b>   Toasted Hemp Seeds. Apple. Pomegranate. Nut Granola. Maple <a href="#">ve</a>	<b>19</b>
<b>SMASHED AVOCADO</b>   Nahm Jim. Seeds. Cucumber. Cabbage. Toast <a href="#">gfo, ve</a>   Add Poached Eggs +\$6	<b>21</b>
<b>BUTTERMILK HOTCAKES</b>   Banana. Miso Butterscotch. Ice Cream. Milk Crumble. Maple <a href="#">v</a>	<b>23</b>
<b>CHORIZO BEANS</b>   Ricotta. Beef Chorizo. Thai Basil. Toast <a href="#">gfo</a>   Add Poached Eggs +\$6	<b>23</b>
<b>BREAKFAST BURGER</b>   Beef Chorizo Patty. Bacon. Egg. Bulldog BBQ. Potato Rosti <a href="#">gfo</a>	<b>25</b>
<b>HAM HOCK BENEDICT</b>   Ramen Smoked Ham. Potato Rosti. Asparagus. Poached Eggs. Hollandaise	<b>29</b>
<b>NDUJA SCRAMBLE</b>   Smoked Mozzarella. Sweetcorn Salsa. Bhaji. Chilli. Toast	<b>28</b>
<b>FULL HOUSE</b>   Eggs Your Way. Bacon. Chorizo Beans. Hash Brown. Mushrooms. Rocket. Pickled Shallot. Toast <a href="#">gfo</a>	<b>29</b>

## SIDES

Gluten Free Toast	<b>+3</b>
Black Vinegar Tomatoes   Hollandaise   Plate of Sides	<b>5</b>
Eggs (2)   Avocado   Bacon   Potato Rosti   Crushed Fried Potatoes   Roast Mushrooms	<b>6</b>
Ramen Smoked Ham	<b>11</b>

## KIDS - 10 years &amp; under

<b>BANANA DOUGHNUTS</b>   Vanilla Ice Cream. Maple <a href="#">v</a>	<b>12</b>
<b>BACON &amp; FRIED EGG</b>   Toast <a href="#">gfo</a>	<b>12</b>

## BOOZE

<b>BLOOD ORANGE MIMOSA</b>   <b>Sweet and Sour.</b> Blood Orange Juice. Regan's No 6 Orange Bitters. Sparkling Wine.	<b>14</b>
<b>EDEN SANGRIA</b>   <b>Fresh and Fruity.</b> Sparkling Wine. Lemongrass. Kaffir Lime Leaf. Cold Pressed Apple.	<b>17</b>
<b>SMOKED HICKORY MARY</b>   <b>Signature Mix.</b> Vodka. Capsicum. Tomato. Horseradish. Liquid Hickory Smoke. Spices.	<b>19</b>
<b>CAFE AROMATICO</b>   <b>Twisted Espresso Martini.</b> Vodka. Fresh Espresso. Aztec Chocolate Bitters. Vanilla Cream.	<b>20</b>
<b>SPARKLING</b>   Bay of Stones. Barossa. SA	<b>10</b>
<b>PROSECCO</b>   San Martino. Veneto. ITA	<b>13</b>

## MOCKTAILS

<b>AURORA SANGRIA</b>   Cold Pressed Apple. Lemongrass. Kaffir Lime Leaf. Ginger Ale.	<b>12</b>
<b>VIRGIN PIMMS CUP</b>   Ginger Ale. Lemonade. Fresh Citrus. Cucumber. Mint. Orange. Strawberry.	<b>13</b>
<b>AZTEC EPRESSO</b>   Fresh Espresso. Aztec Chocolate Bitters. Madagascan Vanilla Cream. Nutmeg.	<b>12</b>
<b>IRN-BRU FLOAT</b>   Irn-Bru Soda. Vanilla Ice Cream.	<b>14</b>
<b>RUBY SUNSET</b>   Blood Orange Sorbet. Passionfruit. Lemon.	<b>16</b>

## COFFEE

Signature Blend by Leftfield Roasters	Regular   Large	+1
Espresso   Traditional Short Macchiato		4
Cap   Flat White   Latte   Long Black   Mocha   Hot Chocolate   Chai Latte		4.5
Traditional Long Macchiato		5
Extra Shot		0.5

## MILKS

Full Cream   Hi-Lo		
Soy   Almond   Oat   Lactose Free		+1

## ICED

Long Black		5.5
Latte   Chai		6.5
With Ice Cream - Coffee   Chocolate   Mocha		7.5

## TEA - Pot for one

English Breakfast   Earl Grey   Peppermint   Chamomile   Sencha Green   Lemongrass & Ginger		5
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## 100% COLD PRESSED JUICES

Orange   Apple   Watermelon, Strawberry & Apple		7
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## KIDS - 10 years & under

POP TOPS   Apple   Orange		3.5
BABYCCINO   Choc Powder. Marshmallow		3.5
CHOCOLATE MILK		4.5

GF – Gluten Free | GFO – Gluten Free Option | V – Vegetarian | VE – Vegan | VEO – Vegan Option

We cannot guarantee our offerings are 100% allergen-free as our kitchen uses products which may impact customers with allergies or dietary requirements. Please advise our staff prior and we will endeavour to cater to your needs.