

BREAKFAST

Banana bread with cultured butter <i>gf h v</i>	9.0
Freshly baked muffins <i>h v</i>	6.0
Bacon and egg roll, BBQ sauce (<i>available till 11:30am</i>)	12.0
Haloumi, tomato and pesto roll (<i>available till 11:30am</i>)	12.0
Add bacon	4.0

TOASTIES

Pulled pork, cheddar & kimchi toastie	14.0
Vegan cheddar, ajvar & grilled eggplant toastie <i>h vgn</i>	12.0
Gluten free	+3.50

SWEET AS

Fig & nut slice <i>h, vgn, v</i>	6.0
Nutella brownie <i>h v</i>	7.0
Coconut carrot cake <i>v, h</i>	7.0
Selection of Australian cheese and accompaniments	18.0

HOT BREWS

Single O coffee

Espresso, cappuccino, latte, flat white, long black	5.0
Hot chocolate or mocha	5.5
Matcha latte	7.0
Extra coffee shot or flavour syrup shot	1.0
9 spice fresh chai	5.5

Organic teas

English breakfast, Earl Grey, lemongrass and ginger, chamomile, china sencha, peppermint	5.5
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COLD BREWS

Iced chocolate, iced latte	6.0
Yuzu iced tea, iced Matcha latte	7.0

Simply organic soda

Organic cola, lemonade, blood orange, ginger beer	
Lemon lime and bitters	8.0
Seasonal Soda	7.0
Coca-Cola, Coca-Cola zero sugar, Diet Coke	7.0

JUICES

7.0

ask about today's selection

v-vegetarian vgn-vegan gf-gluten free df-dairy free h-halal

* gluten free on request

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten & eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee our food will be allergen free. Please do speak with a staff member for any requests.

1.5% surcharge applies on card transactions