BREAKFAST

Banana bread with cultured butter *gf h v*	**9.0**
Freshly baked muffins *h v*	**6.0**
Bacon and egg roll, BBQ sauce *(available till 11:30am)*	**12.0**

TOASTIES

Prosciutto, provolone & rocket toastie	**14.0**
Vegan cheddar, kimchi toastie *h vgn*	**12.0**
Gluten free	**+3.50**

SWEET AS

Fig & nut slice *h, vgn, v*	**6.0**
Nutella brownie *h v*	**7.0**
Coconut carrot cake *v, h*	**7.0**
Selection of Australian cheeses 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	**5.5**

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

COLD BREWS

Iced chocolate, iced latte	**6.0**
Yuzu iced tea, iced Matcha latte	**7.0**
Simply organic soda	**5.5**

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

DF – Dairy free GF - Gluten free V – Vegetarian VGN – Vegan GFO – Gluten free options I – Imported Seafood A – Australian Seafood M – Mixed origin seafood

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.