



## BREAKFAST / BRUNCH until 3pm

<b>JUST TOAST</b> v : 2 slices served w. butter white // light rye // wheat free bread // fruit bread strawberry jam // nutella // vegemite // peanut butter	\$8.0
<b>TWO EGGS ON TOAST</b> v your way with white or light rye toast, butter	\$13
<b>BACON &amp; EGG ROLL</b> w. cheese, chutney	\$15
<b>B.L.T. ROLL</b> w. smoked aioli	\$16
<b>HOUSE GRANOLA</b> v, vgo, cn natural yogurt, seasonal berries, local honey - add sliced banana	\$16 + \$3.0
<b>TUSCAN BEANS</b> v, vgo cannellini beans simmered in tomato sugo & vegetable stock, 2 eggs, spinach, gremolata - add beef sausage - add toast (white // rye)	\$17 + \$5.0 + \$2.5
<b>EGGS BENEDICT</b> 2 poached eggs, baby spinach, barossa ham, freshly made hollandaise, sourdough toast - SWAP HAM for BACON or SALMON	\$21 + \$2.0
<b>MUSHROOM BRUSCHETTA</b> v, vgo, cn garlic & thyme roasted mushrooms, rocket, pine nuts, danish feta, sticky balsamic, toast	\$20
<b>BREKKY BURRITO</b> fried egg, bacon, chorizo, avocado, cheddar cheese, tomato, side of chipotle aioli - add 2 hashbrowns	\$19 + \$4.5

## SIDES / EXTRAS

SMOKED SALMON // 2 BACON RASHERS	\$6.0
BEEF SAUSAGE // CHORIZO // AVOCADO	\$5.0
2 HASHBROWNS // 2 CORN FRITTERS vg	\$4.5
HALLOUMI // MUSHROOMS // TOMATO	\$4.2
HOLLANDAISE // SPINACH // DANISH FETA	\$3.0
EXTRA EGG // EXTRA TOAST (white // rye)	\$2.5
SWAP BREAD FOR WHEAT FREE TOAST	+ \$2.0

<b>JAPANESE FLUFFY HOTCAKE</b> v, cn raspberry compote, fresh berries, flowers, maple mascarpone, almond flakes	\$18.5
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<b>HALLOUMI BURGER</b> v, cn brioche bun, fried egg, chipotle aioli, cos lettuce, pickled cabbage, beetroot hummus - add side of chips	\$17.5 + \$4.0
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<b>CORN FRITTERS</b> vg avocado, heirloom tomatoes, pumpkin puree, pickled onion, sweet chilli, mint & coriander salad - add poached egg - add spicy chorizo	\$20 + \$2.5 + \$5.0
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<b>SMASHED AVOCADO</b> v, vgo, cn 2 poached eggs, halloumi, avocado guacamole, balsamic, beetroot hummus, seeds, alfalfa, toast - vegan option swap for mushrooms	\$21
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<b>BIG BREAKFAST</b> smoky bacon, eggs your way, beef sausage, roasted tomato, mushrooms, potato hashbrown, house-made chutney, rocket, white toast	\$29
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Not all changes to the menu can be accommodated. ALWAYS disclose any food allergies. 15% surcharge on public holidays. KIDS MENU, BAKERY GOODS & HERMANOS DELI MENU available on request Cakeage // corkage \$15 v = vegetarian, vg = vegan, vgo = vegan option, cn = contains nuts ask staff about dishes that do not contain gluten ingredients.

## WINTER MENU 2022 LUNCH 11am - 3pm

<b>GOODNESS BOWL</b> vg, cn roasted sweet potato, cauliflower, beetroot, rice, hummus, baby spinach, pickled cabbage, maple dijon dressing, pickled ginger, sesame - add vegan corn fritters (2) vg - add grilled haloumi v - add poached chicken & aioli	\$20 + \$4.5 + \$4.2 + \$5.5
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<b>SELECTION OF SOUPS</b> all served with toast (white // rye) & butter	
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<b>VEGETABLE SOUP</b> vg	\$14
<b>PUMPKIN &amp; GINGER</b> vg	\$14
<b>CHICKEN SOUP</b> chicken breast, pasta, leek, celery, broth	\$16

<b>LA LA LAKSA</b> cn tom yum, coconut, bok choy, bean sprouts, chilli, fried shallots, hokkien noodles, broccolini, herbs - add poached chicken - add prawns	\$20 + \$5.5 + \$6.0
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<b>SEAFOOD CHOWDER</b> creamy white wine sauce, prawns, mussels, hake, scallops, smoked trout, potato, served with crusty garlic bread & dill	\$28
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<b>FRIED CALAMARI</b> South Australian squid, chilli salt, fresh lemon, served with chips, salad & garlic aioli	\$25
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<b>MALOBO BEEF BURGER</b> ground beef, american cheese, onion, oak lettuce, malobo special sauce served w. chips, ketchup	\$23
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<b>CHICKEN BURGER</b> crispy fried chicken, american cheese, lettuce, dill pickles, chipotle aioli served w. chips, ketchup - add bacon rasher	\$23 + \$3.0
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