



BREAKFAST / BRUNCH until 3pm

JUST TOAST v : 2 slices served w. butter \$8.0
white // light rye // wheat free bread // fruit bread
strawberry jam // nutella // vegemite // peanut butter

TWO EGGS ON TOAST v \$13
your way with white or light rye toast, butter

BACON & EGG ROLL w. cheese, chutney \$15

B.L.T. ROLL w. smoked aioli \$16

HOUSE GRANOLA v, vgo, cn \$16
natural yogurt, seasonal berries, local honey
- add sliced banana + \$3.0

TUSCAN BEANS v, vgo \$17
cannellini beans simmered in tomato sugo &
vegetable stock, 2 eggs, spinach, gremolata
- add beef sausage + \$5.0
- add toast (white // rye) + \$2.5

EGGS BENEDICT \$21
2 poached eggs, baby spinach, barossa ham,
freshly made hollandaise, sourdough toast
- SWAP HAM for BACON or SALMON + \$2.0

MUSHROOM BRUSCHETTA v, vgo, cn \$20
garlic & thyme roasted mushrooms, rocket,
pine nuts, danish feta, sticky balsamic, toast

BREKKY BURRITO \$19
fried egg, bacon, chorizo, avocado, cheddar
cheese, tomato, side of chipotle aioli
- add 2 hashbrowns + \$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

JAPANESE FLUFFY HOTCAKE v, cn \$18.5
raspberry compote, fresh berries, flowers,
maple mascarpone, almond flakes

HALLOUMI BURGER v, cn \$17.5
brioche bun, fried egg, chipotle aioli, cos lettuce,
pickled cabbage, beetroot hummus
- add side of chips + \$4.0

CORN FRITTERS vg \$20
avocado, heirloom tomatoes, pumpkin puree,
pickled onion, sweet chilli, mint & coriander salad
- add poached egg + \$2.5
- add spicy chorizo + \$5.0

SMASHED AVOCADO v, vgo, cn \$21
2 poached eggs, halloumi, avocado guacamole,
balsamic, beetroot hummus, seeds, alfalfa, toast
- vegan option swap for mushrooms

BIG BREAKFAST \$29
smoky bacon, eggs your way, beef sausage,
roasted tomato, mushrooms, potato hashbrown,
house-made chutney, rocket, white toast

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

GOODNESS BOWL vg, cn \$20
roasted sweet potato, cauliflower, beetroot, rice,
hummus, baby spinach, pickled cabbage, maple
dijon dressing, pickled ginger, sesame
- add vegan corn fritters (2) vg + \$4.5
- add grilled haloumi v + \$4.2
- add poached chicken & aioli + \$5.5

SELECTION OF SOUPS
all served with toast (white // rye) & butter

VEGETABLE SOUP vg \$14
PUMPKIN & GINGER vg \$14
CHICKEN SOUP \$16
chicken breast, pasta, leek, celery, broth

LA LA LAKSA cn \$20
tom yum, coconut, bok choy, bean sprouts, chilli,
fried shallots, hokkien noodles, broccolini, herbs
- add poached chicken + \$5.5
- add prawns + \$6.0

SEAFOOD CHOWDER \$28
creamy white wine sauce, prawns, mussels,
hake, scallops, smoked trout, potato, served
with crusty garlic bread & dill

FRIED CALAMARI \$25
South Australian squid, chilli salt, fresh lemon,
served with chips, salad & garlic aioli

MALOBO BEEF BURGER \$23
ground beef, american cheese, onion, oak lettuce,
malobo special sauce served w. chips, ketchup

CHICKEN BURGER \$23
crispy fried chicken, american cheese, lettuce,
dill pickles, chipotle aioli served w. chips, ketchup
- add bacon rasher + \$3.0