



A 17.5% surcharge applies on public holidays
V= vegetarian VE = vegan GF= gluten free DF = dairy free O= option available 🍳 chef's favourite

RICOTTA HOTCAKES V 🍳 23
with honeycomb butter & organic maple syrup
add bacon & grilled banana \$6.9
poached pear, rhubarb & ice cream \$6.9

EGGS ON TOAST V, GF O 17
two eggs your way, seeded sourdough, house relish
**chilli scramble w/ harissa oil & whipped goats cheese +\$5
add bacon & avocado \$9.9 | halloumi & avocado \$9.9

EGGS BENNY (FULL/HALF) GF 18 /31
two house hash browns, spinach, poached eggs, house hollandaise, capsicum crumb
Choose: bacon | avocado | Norwegian smoked salmon | smoked pastrami | fried chicken w/fermented chilli sauce

CRISPY CHILLI CORN FRITTERS GF, VE 🍳 25
zesty avocado mole, avocado, cherry tomatoes, rocket
add bacon \$7 | poached egg \$4

BREKKY BAGEL GF, VO 26
everything bagel, bacon OR haloumi, fried egg, rocket, house pickled onions, avocado, apple, fig & chilli relish, aioli
double bacon \$4 | cheese \$2 | double egg \$4

TOASTED GF O 12
cordelia st seeded sourdough, everything bagel or GF bagel, butter, boysenberry jam
add avocado \$5

MISSY'S PICKY PLATE GF O, VO 28
toasted sourdough, smoked cheddar, pickles, soft poached egg, smoked salmon, rocket, avocado mole
add halloumi \$7

VIETNAMESE CHOOK SALAD GF, DF 🍳 29
coconut & lemongrass poached shredded chicken, crunchy wombok slaw, fresh herbs, green beans, chilli, nuoc cham dressing, toasted peanuts

ELDERFLOWER GRANOLA V 26
home made greek labneh, elderflower poached pear & rhubarb, brown butter vanilla granola, hazelnuts, bluevale homestead honey

AVO TOAST V, GF O 24
seeded sourdough, avo, pistachio dukka, pickled onions, cherry tomatoes, poached egg, whipped rosemary goats cheese, avocado mole, rocket, harissa oil

BLACKENED BRISKET ROSTI GF, DF 29
slow-cooked chilli con carne, soft poached egg, potato rosti, avocado mole, coriander chilli salad
add extra egg \$4 | halloumi \$7

SMOKED GARLIC MUSHROOMS GF 29
garlic butter smoked mushrooms, cheesy fried polenta, whipped rosemary goats cheese, rocket, crispy leek, harissa oil
add poached egg \$4 | bacon \$7

BRISKET PASTRAMI BAGEL GF O 🍳 32
200g house smoked brisket pastrami, everything bagel, sauerkraut, swiss cheese, pickles, pickle-juice mayo
BIG New Yorker double brisket & cheese 44
side chips \$5

CHOOK SANDWICH GF O 28
200g coconut & lemongrass poached chicken, seeded sourdough, crunchy wombok slaw, pickled cucumber, pickle juice mayo
side chips \$5

PEKING DUCK CIGARS 28
hand-rolled duck springrolls, (3), davidson plum bbq sauce, kewpie mayo, fried shallots, wombok slaw

KIDS / SMALL BITES
pancakes w/ maple & ice cream 15
fried chicken, chips, tomato sauce 15
nutella & banana crepes GF 15
kids brekky: scrambled egg, bacon, toast 16
triple hash: 3 hash browns + tomato relish 13
chips w/ house seasoning, vegan aioli OR tomato sauce 13
kids orange or apple juice 5.9

EXTRAS / MYO +\$5
extra slice toast | change to GF bagel | maple | relish 2
hollandaise 3
poached or fried egg 4
hash brown | goats cheese 4.5
avocado | spinach | cherry tomatoes 6
halloumi | bacon | smoked mushroom | scrambled eggs 7
smoked salmon | pastrami 9

CABINET TREATS
croissant 8.9
ham & cheese croissant 13.9
pork, pumpkin & nduja sausage roll w/ relish 14.9
banana & walnut bread w/ honeycomb butter 14
check out the freshly made cakes & cookies

MUST TRY

AFFOGATO GF 🍳 16
coffee doppio + soft serve
CHOOSE: CHOCOLATE, PISTACHIO, NUTELLA

SOFTIE 9
soft serve with topping of your choice & waffle cone pieces

BOOZY BRUNCH \$65PP
choose any meal and get 1 hour
of bottomless bubbles: prosecco,
mimosas or lager

PICKY BITS \$49PP

high tea got a glow up!
Pre-book for this one!
check out the website for details.





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COFFEE & CHOC

Espresso, Short Mac, Long Black	5.1
Flat White, Cappuccino, Latte	6.2
Magic, Piccolo	5.5
Mocha	6.2
Barista's Breakfast: <i>espresso, piccolo, cold brew</i>	12.9
Almond, Lactose Free, Soy, Oat	+6
Syrup: Vanilla, Caramel, Hazelnut	+1
Mug / Large	+1
Extra Shot	+9
Decaf: Sugar Cane Process	+7
Hot Chocolate: Dark or Mint	6.2
Cold Brew	7.5
Iced Latte, Iced Long Black	7.5

TEA, CHAI & SPECIALTY LATTES

Origin Teas, Loose Leaf: Earl Grey English Breakfast Jasmine Green Sencha Peppermint Lemongrass & ginger	6.2
Chai Tea by Rainbow Chai	7.3
Chai Latte, Turmeric latte	6.3
Matcha Latte (hand-whisked)	6.5

SPECIALTY - HOT

Nutella Hot Choc	8.9
Pistachio Hot Choc	8.9

WATER

Chill-filter sparkling water 750ml	5.5
Capi mineral water 750ml	9.5
Bottled water 600ml	4.9

BEER

James Squire Zero Lager	9
Boags Premium Light Lager	9
Great Northern Super Crisp Lager	10
Asahi Super Dry Lager	11
Your Mates Larry Pale Ale	12.9
Stone & Wood Pacific Ale	12.5
Cheeki Tiki Apple Cider	12.5
Brookvale Union Ginger Beer	13

SMOOTHIES, SHAKES & FLOATS

Cocoloco Smoothie VE <i>mango, pineapple, mint, coconut, apple juice</i>	13
Strawberry Banana Smoothie VE <i>strawberries, banana, coconut water, apple</i>	13
Milkshakes Thickshakes <i>vanilla choc caramel strawberry cookies & cream espresso</i>	9.9 11.9
Milk Float soft serve + milk over ice + flavour of choice <i>Chocolate Coffee Vanilla Mocha Matcha Chai</i>	11.9
ORGANIC COLD PRESS JUICES	
Orange	12.2
Energise Green: pineapple, silverbeet, spinach, lime, mint	12.2
Immunity: orange, pineapple, carrot, turmeric, lemon, celery	12.2
Tropical: orange, mango, passionfruit, lucuma	12.2
Collagen + Juice - mandarin raspberry	12.9

CAFE FOR DOGS

Hand Made Biscuit 150g pack	2.9 10.9
Puppuccino & Biscuit	5.9
Chicken Necks (2)	7.9
Peking Duck Wing	7.9
Beef Bully Stick	8.9

SPECIALTY - COLD

Pistachio <i>cold brew, vanilla, pistachio cold foam</i>	13
Bee Sting <i>cold brew, orange syrup, honey cold foam</i>	13
Iced Matcha <i>coconut water, strawberry honey cold foam</i>	13
Creme Brulee Iced Latte <i>espresso, milk, ice, custard, bruleed sugar top</i>	13

COCKTAILS

Clementine Vodka Smash vodka, orange, lemon, honey, thyme	21
Maple Spiced Carajillo espresso, tequila, maple, licor 43	21
Mimosa prosecco, orange Juice	16
Aperol Spritz aperol, prosecco, soda, orange	19
Limoncello Spritz limoncello, prosecco, soda, lemon	19
Bloody Mary tomato juice, pickle brine, tabasco, lime, vodka, tahine	21

WINE

SPARKLING	Cloudbreak Blanc De Noir Adelaide Hills, SA - crisp pink apple, dry finish	15 60
	Silverleaf Sparkling Brut Margaret River, WA - organic, lightly floral, sweet finish	15 60
	Veuve Clicquot Yellow Label Champagne Champagne, FR. - fresh, well balanced, dry finish	149
WHITE	Cloudbreak Sauvignon Blanc Adelaide Hills, SA - high altitude, guava & fruit salad notes	15 25 60
	Villa Calapiano Pinot Grigio Veneto, Italy - light, semi-fragrant, lemon citrus flavours	15 25 60
	Churchview Est. Chardonnay Margaret River, WA. - stonefruit, lengthy citrus acidity	15 25 60
ROSE	Not Your Grandma's Rose Barossa SA. - textural, clean, fresh, pale & dry	15 25 60
	Cloudbreak Pinot Noir Adelaide Hills, SA - light-bodied & fruity w/ a hint of spice	15 25 60
RED	Patrick 'P Series' Shiraz Limestone Coast, SA - soft, elegant & approachable	15 25 60

SODAS

Traditional Lemonade	8
Strawberry Lemonade	8
Lychee & Dragonfruit	8
Lemon Lime Bitters	8
Coke, No Sugar, Diet	5.7
Frekl Zero Sugar Ginger Beer	7.9
MAKE IT DIRTY: + Lime & Cold Foam	12

SPIRITS

Noosa Vodka Ink Gin Tequila	13
Beenleigh Rum Beenleigh White Rum	
Monkey Shoulder Whisky Jack Daniels Whisky	