

ALL DAY MENU (Served until 03:00 pm)

Organic sourdough or multigrain toast	8.50
Gluten free toast	9.50
Eggs your way on toast	11.50
Coconut, lychee and yuzu chia pudding with fresh mango, blueberries and strawberries (V)	16.00
House made Bircher with an almond & coconut crunch, apple, berries & dried cranberries	17.00
Fresh chilli scrambled eggs with pickle, crispy shallots, chorizo, feta, spring onion and salsa verde on toast with chilli jam	20.00
The breakfast: Eggs on pumpkin soy linseed toast, avocado, grilled halloumi, roasted tomato, pumpkin, salsa verde & dukkah	22.00
Add: thick cut maple glazed bacon	6.00
Smashed avocado with heirloom tomatoes, radish, red chilli, dukkah on pumpkin soy linseed toast (V)	19.00
Add: Marinated feta	2.50
Add: Poached egg	3.00
Breakfast board with salmon croquettes, thick cut bacon, chorizo, a feta avocado and kale salad, mini chia pudding, soft boiled egg and soldiers	25.00
Brulee French toast with mango, macadamia nut praline, fresh strawberries, vanilla anglaise and lemon balm	20.00
Ricotta pancakes with rhubarb & raspberry compote, vanilla mascarpone, seasonal fruit and toasted pistachio	20.00
Eggs Benedict: Rolled ham hock, beetroot feta puree, pickled chilli & sriracha hollandaise on toast (GFO)	20.00

Sautéed mixed mushrooms on seeded toast with cauliflower, kale, goats cheese, crispy shallots and two poached eggs (VO) (GFO) 23.00

Chargrilled eggplant w/ grain salad, pomegranate seeds, preserved lemon, candied walnuts, pumpkin hummus, feta, dukkah & poached egg (VO) 20.00

Shakshuka with chorizo, capsicum, zucchini, hazelnuts, dukkah, black olives, feta, poached eggs and pita bread (VO) (GFO) 24.00

Citrus and beetroot cured pan seared Salmon with grilled asparagus, charred broccoli, cumin roasted zucchini, potato quinoa kale rosti, lime and a poached egg (GF) 25.00

Twice cooked pork belly with celeriac puree, roasted cauliflower and brussels sprouts, king oyster mushroom and a poached egg (GF) 23.00

Buttermilk crumbed fried chicken burger with guacamole, fresh tomato, baby cos lettuce, relish pickled cabbage, cheese and potato chips 20.00

Smoked salmon salad, mango, green beans, heirloom radish, baby cos hearts and honey rosemary dressing 19.50

Soba noodle salad, sesame crumbed tofu, Asian herbs, broccolini, pickled carrots and toasted peanuts with ginger miso dressing (V) 18.00

Kids egg & bacon on toast 8.00
Kids chocolate pikelets & strawberries 8.00

EXTRAS

Egg/ Toast/ Relish/ Sriracha Hollandaise	3.00
Avocado/Roasted tomatoes/Mushrooms/Kale	4.00
Potato quinoa kale rosti (Vegan & GF)	4.50
Grilled halloumi	5.00
Meredith feta	6.00
Bacon / Chorizo / Smoked salmon	6.00

two birds one stone



DRINKS

FRESH JUICE

Orange/ Pink grapefruit/ Mixed 7.00

COLD DRINKS

Capi – Blood orange/ Cola/ Cranberry/ Ginger beer/ Lemon	4.50
Kombucha	7.00
Still Water	4.00
Sparkling water	4.50

COFFEE

White/Black	4.00
Hot chocolate	4.00
Mocha	4.50
+Soy/ +Oat	0.50
+Almond Milk	1.00
Iced coffee/Iced chocolate	6.50

Chai Tea / Chai Latte 4.50

FILTER COFFEE

Batch Brew	4.00
Cold Brew	4.50
V60	7.00
V60 Premium	10.00

TEA

Earl Grey/ English breakfast/ Lemongrass & Ginger/ Gunpowder Green/ Peppermint	4.50
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Maximum time limit of 60 minutes applies