

## Please order and pay at the counter

Advise the Cashier if you have any allergies or special dietary requirements.

GF = Gluten Free V = Vegetarian DF = Dairy Free VGN = Vegan  
15% Surcharge on Public Holidays

### Early Bird

Sourdough toast with preserves (V)	6
Toasted banana bread with salted butter (GF) (V)	7
Bacon and egg roll, baby spinach & hickory BBQ sauce	12
Brioche French toast, grilled peach, ricotta cream, walnuts maple syrup (V)	14
Smashed avocado, ricotta, cherry tomato, seeds, Korean chilli on sourdough (V)	19

### Something Light

Chicken, avocado and spinach on whole meal sliced bread	9
Mortadella, chilli sambal and rocket on Turkish bread	12
Roast eggplant, falafel, spinach and tahini wrap (V) (VGN) (DF)	12
Ploughman's platter: cheddar, leg ham, pork pie, egg, chutney, sourdough	19/28
Dips platter: hummus, baba ganoush, haloumi, pickles, pita (V)	12

### Salads

Panzanella: ox heart tomato, fennel, capsicum sourdough crouton, ricotta, basil (V)	16
Grilled peach, garden leaves, leek, feta, walnut, honey thyme dressing (V)	16
Add boiled free range egg	+3
Add avocado	+3
Add chicken, bacon, or smoked trout	+4

### Mains

Roast pumpkin, tomato and goat's cheese frittata with baby cos, crispy sage and parmesan (V) (GF)	18
Beer battered sustainable fish and chips, lemon and labneh tartare sauce	26
Katsu eggplant burger with daikon salad, sesame kewpie mayo, togarashi fries (V) (DF)	21
Rigatoni pesto pasta with zucchini, eggplant, semi dried tomato, ricotta and prosciutto	22

### Sides

Rocket, parmesan, balsamic dressing (V) (GF)	10
Shoestring fries (V) (DF)	9

### Kids

Pasta, tomato sauce and parmesan (V)	10
Kids fish and chips (DF)	12

### Sweet As

Salted caramel mud cake	5
Goosey chocolate pudding (GF)	6
Blueberry and walnut muffins	5
Orange and bee pollen cake (DF) (GF)	6
Fig, nut and seed slice (DF) (GF) (VGN)	6

### Tea and Coffee

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Campos Coffee		
Long black, cappuccino, latte, flat white, Espresso, Macchiato	4.5	5.5
Hot chocolate, mocha, chai latte	5	7
Iced latte, long black, chocolate, mocha,	5	7
Soy, almond, oat, strong, decaf		0.5
Coffee syrups – vanilla, caramel		0.5
T2 Teas		5
English breakfast, earl grey, peppermint, green, lemongrass and ginger, chai, chamomile		

### Korean Specials

<b>Bibimbap: Korean rice bowl</b>	18
Kimchi, radish, carrot, spinach, mushroom, bean sprouts, egg and <i>gochujang</i> (GF) (DF) (V)	
<b>Korean fried chicken</b>	26
Nuts and chilli barbeque sauce, shaved cucumber salad	
<b>Chapssal donuts</b>	8
Korean donuts filled with crushed peanuts (3)	
<b>Sujeonggwa</b>	5
Cinnamon iced tea	
<b>Jamong soju and tonic</b>	16
Jamong soju, tonic water, grapefruit and rosemary garnish	

Korean menu is created in association with the Korean Cultural Centre Australia.

