

## ALL DAY MENU

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Various Pastries \$9.5

house preserves (v)

House Granola \$16

seasonal fruits, toasted oats, seeds & grains,  
yoghurt (v)

Brioche French Toast \$18

Seasonal berries, berry compote, mascarpone,  
(v)

Avo on sourdough \$17

Avocado, pommegrante, smoked yoghurt, olive  
oil, citrus, poached egg (v) (GFO)

Heirloom Tomatoes on rye \$18

sunflower, black garlic, nigella seeds, poached  
egg (vgn)

Chilli Scambled eggs \$18

fermented chilli, avocado, lemon

Free range eggs "your way" \$14

scrambled, poached or fried on sourdough,  
house relish

Classic Big Jazz Breakfast \$25

bacon, roast tomato, chicken chipolata, mushrooms,  
2 poached eggs, house relish & sourdough  
+ avocado \$5

Green brunch bowl \$17

avocado, greens, beetroot hummus, sprouts & seeds,  
poached eggs (v)

## TAKE AWAY

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**Beef Hamburger \$19**

Crip lettuce, beef steak tomato, house pickle,  
beef pattie, bacon, cheddar, secret sauce & Fries

**Halloumi Cheese Burger \$18**

Halloumi, roast capsicum, relish, rocket & Fries

**Grilled Cheese sandwich \$13**

prosciutto, emmental cheese, dijon mustard,  
béchamel

**Bacon & Egg roll \$9**

with tomato relish

**Crinkle cut French Fries \$9**

## SHOWCASE

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### PASTRIES

various pastries & cakes \$4 | \$8

### SANDWICH OF THE DAY \$13

Pastrami sandwich | Rye bread, pickled cabbage,  
mustard, Gruyere

### SALAD OF THE DAY \$14

Anciet grains w. zucchini & goats curd

### Housemade Sausage roll \$7

Pork, Fennel & Sage

### SIDES

GF bread 2

extra egg / house relish / beetroot hummus / 3.5

half an avocado w. citrus, olive oil 5

chicken chipolata / bacon /

fresh tomato / greens 6

Garden Salad 9

### NOTE

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V - vegetarian • GFO - gluten free option • vgn- vegan