

S I G N A L B O X

Breakfast

TOASTED SOURDOUGH

Butter, Oomite spread / seasonal jam / peanut butter V \$9

WARMED BANANA BREAD

Maple syrup and butter V \$8

TOASTED CROISSANT

Smoked ham, cheddar cheese, house-made tomato chutney \$12

HOUSE-MADE TOASTED MUESLI

Fresh seasonal fruit, coconut yoghurt GF, V \$16

COCONUT VEGAN CRUMPETS BY 'MERNA'

Your choice of one condiment:

Peanut butter and banana jam OR Oomite & smashed avocado OR beer honeycomb & ricotta

SMASHED AVOCADO ON TOASTED SOURDOUGH

Goats feta, marinated tomato, basil, lemon V \$17

add poached eggs (2) \$4

PORTOBELLO MUSHROOM JAFFLE

Oomite, caramelised onion, silverbeet, stracciatella & cheddar V, GF \$17

EGGS

Scrambled or poached, house-made tomato chutney, sourdough \$14

add bacon \$4

SCRAMBLED EGG AND BACON ROLL

American cheese, toasted milk bun, smoked chipotle sauce \$16

add avocado \$4

SPANNER CRAB OMELETTE

Oyster mushrooms, XO sauce, chilli oil, coriander, cashew, crispy shallot GF \$29

FRENCH CREPES

Passionfruit curd, mascarpone, mango gelato, raspberries & dehydrated pineapple GF, VG \$20

SAMBAL CHILLI SCRAMBLED EGGS

Toasted sourdough, coconut yoghurt, sriracha, green papaya salad, cashew, crispy shallot \$23

add avocado \$4

MEXICAN VEGETABLE & BEAN TOSTADA

Fried eggs, avocado, crema, queso fresco, hot sauce, coriander GF, VG option \$22

sides

marinated cherry tomatoes / house-made tomato chutney / sauteed kale / coconut yoghurt \$3

eggs (two) / smashed avocado / mushrooms / bacon / hash browns / goat feta \$4

salmon gravlax \$6

gluten free bread supplement \$3

Children 12 years & under

Scrambled eggs on toast

Coconut crumpet with ice-cream, maple syrup & berry compote

\$12 each (includes a popper)

Soft Drinks

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COFFEE BY PABLO & RUSTY

ESPRESSO, MAC AND PICCOLO \$3.5
LONG BLACK \$4 \$5

CAP, FLAT WHITE, LATTE, MOCHA \$4 \$5
EXTRAS \$0.5

Extra shot / decaf / Bonsoy / Milklab almond

SYRUPS

Vanilla / caramel / hazelnut \$0.5

HOT CHOCOLATE \$4 \$5
AFFOGATO \$6.5

HOUSE MADE ICED TEA

LEMON MYRTLE AND LAVENDER \$5
Refreshing native lemon myrtle and lavender
sweetened with locally sourced honey

STRAWBERRY AND BASIL \$5
Simple and elegant with a touch of sweet

TEAS BY T2

\$5
English breakfast / earl grey / chai / chamomile /
peppermint / lemongrass & ginger / sencha green

HOUSE MADE MASALA CHAI LATTE \$6.5

Sweet & spicy, brewed on a blend of whole spices and balanced
with agave syrup. It's a warm hug in a cup.

FRESH SQUEEZED JUICE

ORANGE JUICE \$8

THE STANDARD \$8
orange, pineapple, apple, watermelon

UP BEET \$8
beetroot, carrot, lemon, ginger, apple

FROZEN AND BLENDED DRINKS

FROSTY FRUIT \$9
Orange, pineapple, passionfruit and mango

SMOOTHIES \$10

Coconut yoghurt, Little Big Dairy milk, honey and your
choice of Banana OR Mango OR Mixed Berries

Add soy / almond \$1

MILKSHAKES

Chocolate / caramel / strawberry / vanilla \$8

Kid's Milkshakes (under 12 years) \$6

Add espresso \$3.5

Add soy / almond \$1

KOMBUCHA

Ask for today's flavour \$7

SPARKLING WATER

Sparkling water, filtered on tap 1L \$3

SODA

Coke / coke zero / lemon, lime & bitters / lemonade \$4

ICED COFFEES

P&R PIONEER COLD BREW \$5

House brewed with your choice of water or milk

ICED LONG BLACK \$5

Espresso, water and ice

ICED LATTE \$5.5

Espresso, milk, ice

ICED COFFEE \$8

Ice cream, espresso, milk, vanilla syrup

Sparkling / Champagne (after 10am)

Ballabourneen Moscato Hunter Valley, NSW \$9 \$30

Usher Tinkler, Prosecco Hunter Valley, NSW \$12 \$45

NV Vadin-Plateau, Blanc de Noir Cumieres, France \$19 \$95

NV Billecart-Salmon Ay, France \$135