

S I G N A L B O X

Breakfast

TOASTED SOURDOUGH

Butter, Oomite spread / seasonal jam / peanut butter (V, GF option available) \$9

WARMED BANANA BREAD

Maple syrup and butter (V) \$8

TOASTED CROISSANT

Smoked ham, cheddar cheese, roasted tomato chutney \$12

HOUSE-MADE TOASTED MUESLI

Fresh seasonal fruit, coconut yoghurt (GF, V) \$18

COCONUT VEGAN CRUMPETS BY 'MERNA'

Your choice of one condiment:

Peanut butter and banana jam (V) OR Oomite & smashed avocado (VG) OR beer honeycomb & ricotta \$18

HALLOUMI & CARAMELISED ONION JAFFLE

Kale & cashew pesto, cheddar, roasted tomato chutney (VG, GF option available) \$17

SMASHED AVOCADO ON TOASTED SOURDOUGH

Goats feta, marinated tomato, basil, lemon (VG, GF option available) \$18
add poached eggs (2) \$4

TAMWORTH FARMED EGGS

Scrambled or poached, roasted tomato chutney, sourdough (GF option available) \$12
add bacon \$4

SCRAMBLED EGG AND BACON ROLL

American cheese, toasted milk bun, smoked chipotle barbeque sauce (GF option available) \$16
add avocado \$2

QUEENSLAND SPANNER CRAB OMELETTE

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

TURKISH POACHED EGGS

Mixed roasted mushroom, greek yoghurt, salsa verde, aleppo pepper butter, toasted sourdough VG \$24

FRENCH CREPES

Passionfruit curd, mascarpone, mango gelato, strawberries & dehydrated pineapple (GF, VG) \$20

SAMBAL CHILLI SCRAMBLED EGGS

Toasted sourdough, coconut yoghurt, sriracha, green papaya salad, cashew, crispy shallot (GF option available) \$23
add avocado \$4

CHOCOLATE CHIP BRIOCHE FRENCH TOAST

Raspberry cheesecake, raspberry jam, Vanilla bean ice cream, fresh raspberries & maple \$24

Sides

marinated heirloom cherry tomatoes / roasted tomato chutney / coconut yoghurt \$3

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

salmon gravlax \$5 gluten free bread supplement \$2

Children 12 years & under \$10 (includes kids popper)

Scrambled eggs on toast

French crepes with ice-cream, maple syrup & fresh fruit

VG– Vegetarian, V – Vegan, GF – Gluten free

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

HOUSE MADE ICED TEA

Ask for today's flavour		\$5
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TEAS BY T2

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

\$5

HOUSE MADE MASALA CHAI LATTE

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

\$6.5

FRESH SQUEEZED JUICE

ORANGE JUICE		\$8
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THE STANDARD orange, pineapple, apple, watermelon		\$8
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WATERMELON BLISS Watermelon, apple, cucumber		\$8
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FROZEN AND BLENDED DRINKS

FROSTY FRUIT Orange, pineapple, passionfruit and mango		\$9
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SMOOTHIES		\$10
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Coconut yoghurt, Little Big Dairy milk, honey and your choice of Banana OR Mango OR Mixed Berries

Add soy / almond		\$1
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MILKSHAKES

Chocolate / caramel / strawberry / vanilla		\$8
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Kid's Milkshakes (under 12 years)		\$6
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Add espresso		\$3.5
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Add soy / almond		\$1
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KOMBUCHA

Ask for today's flavour		\$7
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SPARKLING WATER

Sparkling water, filtered on tap 1L		\$3
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SODA

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

P&R PIONEER COLD BREW		\$5
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House brewed with your choice of water or milk

ICED LONG BLACK		\$5
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Espresso, water and ice

ICED LATTE		\$5.5
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Espresso, milk, ice

ICED COFFEE		\$8
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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