

S I G N A L B O X

Autumn Breakfast

TOASTED SOURDOUGH

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

WARMED BANANA BREAD

Maple syrup and butter (VG) \$8

TOASTED CROISSANT

Streaky bacon, cheddar cheese, roasted tomato chutney \$12

HOUSE-MADE TOASTED MUESLI

Fresh seasonal fruit, coconut yoghurt (GF, VG, V) \$16

BAKED YOGHURT CUSTARD SOURDOUGH

Roasted figs, sumac, honey, rosewater & pistachio (VG) \$18

SMASHED AVOCADO ON TOASTED SOURDOUGH

Goats feta, marinated tomato, basil, lemon (VG, GF option available) \$19 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

MIDDLE EASTERN SHAKSHOUKA

Baked eggs, mixed beans, capsicum & onion spiced tomato sauce, warmed flat bread (VG, GF option available) \$23

QUEENSLAND SPANNER CRAB OMELETTE

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

BOMBAY POTATOES

Onion bhajis, baby spinach, eggplant kasundi, mango chutney & coconut raita (Vegan, GF) \$21 add poached eggs (2) \$4

ROASTED MOTHER FUNGUS MUSHROOMS

Confit garlic & caramelised onion butter, sautéed kale, salsa verde, toasted sourdough & black garlic mayonaise (Vegan, GF option available) \$24

FRENCH CREPES

Chocolate mouse, rum roasted pineapple, coconut ice cream, salted butter caramel (GF, VG) \$22

SAMBAL CHILLI SCRAMBLED EGGS

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

Sides

marinated heirloom cherry tomatoes / roasted tomato chutney / coconut yoghurt \$3
eggs (two) / smashed avocado / mushrooms / bacon / hash browns / goats feta / halloumi \$4
Smoked salmon \$5 gluten free bread supplement \$2

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

Scramble eggs with toasted sourdough
French crepes with vanilla ice cream & maple syrup

VG – Vegetarian, GF – Gluten free

Please be advised that our dishes may contain traces of shellfish, nuts, gluten.
If you have any specific allergies please discuss with your server prior to ordering your meal.

Soft Drinks

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COFFEE BY PABLO & RUSTY

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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

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 and ice		

ICED COFFEE		\$8
Ice cream, espresso, milk, vanilla syrup		

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.		

FROZEN AND BLENDED DRINKS

BERRY GO ROUND		\$9
Strawberry, blackberry, raspberry, apple		

PASH 'N' SHOOT		\$10
Orange, pineapple, passionfruit, mango, vanilla ice cream		

NUT BUZZ 2.0		\$10
Peanut butter, banana, dates, coco powder, almond milk		

Add Soy / Almond milk		\$1
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MILKSHAKES

Chocolate / caramel / strawberry / vanilla		\$8
Kid's Milkshakes (under 12 years)		\$6

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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FRESH SQUEEZED JUICE

FRESH JUICE		\$8
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Either orange / apple / pineapple OR watermelon

THE STANDARD

Orange, pineapple, apple, watermelon		\$8
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LIKE A SUNRISE

Pineapple, orange, apple

ENERGIZER

Carrot, pineapple, ginger		\$8
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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