

# S I G N A L B O X

## Summer 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

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

### HOUSE-MADE TOASTED MUESLI

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

### SMASHED AVOCADO ON TOASTED SOURDOUGH

Marinated feta, heirloom tomato, dukkah, 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

### BOMBAY POTATOES

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

### QUEENSLAND SPANNER CRAB OMELETTE

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

### TURKISH POACHED EGGS

Mixed roasted mushroom, Greek yoghurt, salsa verde, Aleppo pepper butter, toasted sourdough (VG, GF option available) \$24

### CRUMBED EGGPLANT

Grilled asparagus, raw zucchini, fresh herb, parmesan salad, romesco, dukkah, yoghurt aioli & lemon (VG) \$21

### FRENCH CREPES

Passionfruit curd, mascarpone, mango gelato, raspberries & dehydrated pineapple (GF, VG) \$21

### SAMBAL CHILLI SCRAMBLED EGGS

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

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## 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)

Scrambled eggs with toasted sourdough

French crepes with vanilla ice cream & maple syrup

**VG – Vegetarian, V—Vegan, 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

<b>COFFEE BY PABLO &amp; RUSTY</b>	<b>S</b>	<b>L</b>	<b>BLENDED DRINKS</b>	
ESPRESSO, MAC AND PICCOLO	\$3.5		COCO LOCO	\$9
LONG BLACK	\$4	\$5	Pineapple, mango, mint, lime and coconut	
CAP, FLAT WHITE, LATTE, MOCHA	\$4	\$5	BERRY GO ROUND	\$9
EXTRAS		\$0.5	Strawberry, blackberry, raspberry and apple	
Extra shot / decaf / Bonsoy / Milklab almond / Alternative Dairy			PASH 'N' SHOOT	\$9
Co oat			Orange, pineapple, passionfruit, mango and vanilla ice cream	
SYRUPS			STRAWBERRY SPLIT	\$9
Vanilla / caramel / hazelnut		\$0.5	Strawberry, banana, vanilla ice cream, Little Big Dairy milk and honey	
HOT CHOCOLATE	\$4	\$5	Add soy / almond	\$1
AFFOGATO		\$6.5	<b>MILKSHAKES</b>	
<b>ICED COFFEES</b>			Chocolate / caramel / strawberry / vanilla	\$8
P&R PIONEER COLD BREW		\$5	Kid's Milkshakes (under 12 years)	\$6
House brewed with your choice of water or milk			Add espresso	\$3.5
ICED LONG BLACK		\$5	Add soy / almond / oat	\$1
Espresso, water and ice			<b>SPARKLING WATER</b>	
ICED LATTE		\$5.5	Sparkling water, filtered on tap 1L	\$3
Espresso, milk, ice			<b>KOMBUCHA</b>	
ICED COFFEE		\$8	Ask for today's flavour	\$7
Ice cream, espresso, milk, vanilla syrup			<b>SODA</b>	
<b>TEAS BY T2</b>		\$5	Coke / coke zero / lemon, lime & bitters / lemonade	\$4
English breakfast / earl grey / chai / chamomile / peppermint / lemongrass & ginger / sencha green			<b>FRESH SQUEEZED JUICE</b>	
<b>HOUSE MADE MASALA CHAI LATTE</b>		\$6.5	ORANGE JUICE	\$8
Sweet & spicy, brewed on a blend of whole spices and balanced with agave syrup. It's a warm hug in a cup.			THE STANDARD	\$8
			orange, pineapple, apple, watermelon	\$8
			WATERMELON BLISS	\$8
			Watermelon, apple, cucumber	\$8

## SPARKLING/ CHAMPAGNE (after 10am)

2020 The Flower Thief Moscato	South East, Australia	\$10	\$38
2021 Usher Tinkler Prosecco	Hunter Valley, NSW	\$13	\$48
NV The Sum Sparkling Cuvee Brut	Veneto, Italy	\$12	\$42
NV Vadin-Plateau, Blanc De Noirs	Cumieres, France	\$19	\$90
NV Barons de Rothschild, Brut	Reims, France		\$140