

Winter 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

MIXED GRAIN & COCONUT PORRIDGE

Poached winter fruits, Inca berries, rhubarb jam, macadamia crumble (GF, VG) \$18

HALLOUMI & OOMITE CARAMELISED ONION JAFFLE

Kale & cashew pesto, cheddar, roasted tomato chutney (VG, GF option available) \$16

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

CANNALINI BEAN & RODRIGUEZE SAUSAGE CASSOULET

Baked eggs, toasted sourdough, crème fraiche & chives (GF option) \$22

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, GF option available) \$24

RICOTTA GNOCCHI CARBONARA

Smoked ham hock, poached egg, baby spinach, parmigiano reggiano \$ 22

FRENCH CREPES

Banana custard, fresh banana, vanilla bean ice cream, freeze dried mandarin, nutella sauce (GF option, VG) \$21

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, 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

COFFEE BY PABLO & RUSTY	S	L	BLENDED DRINKS	
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	MILKSHAKES	
ICED COFFEES			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			SPARKLING WATER	
ICED LATTE		\$5.5	Sparkling water, filtered on tap 1L	\$3
Espresso, milk, ice			KOMBUCHA	
ICED COFFEE		\$8	Ask for today's flavour	\$7
Ice cream, espresso, milk, vanilla syrup			SODA	
TEAS BY T2		\$5	Coke / coke zero / lemon, lime & bitters / lemonade	\$4
English breakfast / earl grey / chai / chamomile / peppermint / lemongrass & ginger / sencha green			FRESH SQUEEZED JUICE	
HOUSE MADE MASALA CHAI LATTE		\$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