# Daily baked muffins or treats from the display (gf available) 6.5

### House banana bread (v)

8.5

with butter and local honey

### Ciabatta or gluten free quinoa toast

7.5 / 8.5

with butter and jam, vegemite, honey or peanut butter

### House toasted muesli (v)

16.0

honey nut baked seeds and oats, apple vanilla sauce, yoghurt and poached pear

### Hot whole milk porridge (v)

16.0

Fiji vanilla bean, oats and milk with berry compote

### Bacon and egg roll

12.0

smoked bacon, free range fried egg in a Turkish roll with tomato chilli relish

### Haloumi burger (v)

14.0

free range fried egg, spinach, haloumi and relish in a Turkish roll

### Breakfast 7-12

### Copenhagen

16.0

free range heritage pork Kransky sausage, toasted roll, superkraut, mustard and tomato relish

## Goodness! (v, gf)

18.0

nourishing bowl of avocado, kale, Nimbin brown rice, lemon, superkraut and poached eggs

## Magic mushrooms (v, gf)

21.0

herb baked mushrooms, quinoa toast, goats curd, mushroom powder, poached eggs

## Haloumi and asparagus (v)

19.0

poached eggs, toasted ciabatta, raw spinach and lemon dressing

## Green eggs and ham

21.0

Bangalow sweet ham and salsa verde scrambled eggs on toasted ciabatta

### Pea perfect (v, gf)

19.0

warm smashed peas, Danish feta, mint and poached eggs on quinoa toast

### GI Joe (gf, low GI, high protein) 23.0

toasted quinoa bread, avocado, raw spinach, smoked salmon, poached eggs and aioli

## Big Bistro Breakfast (scrambled or poached)

eggs, bacon, heritage pork chipolatas, hash brown, roast tomato and toast with relish

### Avocado and ricotta bruschetta (v)

18.0

avocado, spinach and ricotta on toasted ciabatta with lemon and sea salt

## Bacon and eggs (scrambled or poached)

18.0

smoked bacon, roast tomato, relish, free range eggs and toast

Gluten free	+2.0
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### **Additions**

smoked bacon 5.0	free range chipolatas		6.0	smoked salmon 8.0	
roast tomato 4.0	fresh	tomato	4.0	hash brown	4.0
cooked spinach 5.0	raw s	pinach	3.0	avocado	
4.0					
extra egg	3.0	haloumi		4.0	
condiments	2.0				

## Freshly squeezed orange juice

6.0

**Cold press juices** (100% local organic. Ingredients vary according to availability) **8.5** 

## Red cold press

carrot, beetroot, apple, lemon, ginger and turmeric

## Orange cold press

carrot, orange, lime, ginger, turmeric and seasonal orange fruits

## **Green cold press**

celery, kale, apple, lemon, kiwi and seasonal green fruits

## Smoothies (dairy free)

9.0

#### Banana velvet

banana, vanilla bean, date, macadamia butter, cinnamon and house almond mylk

## Lip Smacker

organic strawberry and mango, chia seed, orange juice, coconut water, orange blossom

### Superareen

spinach, basil, celery, cucumber, kiwi, pear, apple, coconut water, banana and spirulina

### Iced coffee | iced chocolate | iced mocha

### Hot chocolate with marshmallow

4.0

### Loose leaf chai tea

4.0

## Campos coffee

Reg.

### La.

short black | ristretto | short / long macchiato | piccolo long black | mocha | cappuccino | flat white | latte | decaffeinated

4.0

4.0 5.0

soy milk | almond mylk | double shot

babycino

2.0

### Marvell St. teas

4.0

ceylon english breakfast | ceylon earl grey | calming blend organic sencha green | organic peppermint

## Next page for lunch......

#### Lunch 12-2.30

## Thai pumpkin soup (v)

12.0

fragrant herbs and spices, coconut and toasted ciabatta

## Yemeni quinoa salad (v)

cucumber, tomato, basil, green beans, dukkah egg, grilled asparagus, tahini dressing

## Paprika roasted chickpea salad (v,gf)

chickpeas, baked pear, avocado, kale, sweet potato, toasted macadamia and basil

| 10% surcharge on Sundays | no split bills | 15% surcharge on public holidays |

Crispy buttermilk chicken 16.0 free range chicken breast, apple and walnut coleslaw, yoghurt sweet potato  Chilli salt squid 14.0 crispy squid with a namjim coleslaw and chilli jam	dressing and					
Beef burger Hayters Hill mince, double cheese, bacon and tomato chilli reli	<b>16.0</b> sh					
Quinoa burger (v) 16.0						
cannellini and quinoa pattie, cheddar, spinach, beetroot relish, fried egg and aioli						
<b>Lamb shank freekeh</b> braised lamb and freekeh, cultured butter, parsley, coriander, lemon and kale						
French fries and aioli (v, gf)	7.0					
San Pellegrino sparkling mineral water 1 litre 500 ml 4.0	8.0					
Mount Warning still mineral water 500 ml	4.0					
Wines by the glass Whites						
Black Cottage Sauvignon Blanc, <i>Marlborough, NZ</i> Tar & Roses Pinot Grigio, <i>Strathbogie, VIC</i> Thorn-ClarkSandpiper Chardonnay, <i>Eden Valley, SA</i>	8.5 8.5 8.0					

9.0

9.0

12.0

8.5

Reds & Rosé

St. Leonards Cabernet Franc, Rutherglen, VIC

Formby & Adams Cabernet Sauvignon, Longhorn Creek, SA

Left Field Syrah, Hawkes Bay, NZ

Cake Shiraz, McLaren Vale, SA