

All Day Menu Check our Blackboard for Weekly Specials...

11/16				
ORGANIC TOASTED SOURDOUGH		\$9.5	THAI CHILLI SCRAMBLE V GF OPTION	\$2
vvg w/ a choice of spreads.			Scrambled eggs w/ green papaya, bean sprouts, lemongrass & gin	ger
·		***	sauce on sourdough w Sichuan chilli oil.	
ORGANIC FRUIT & NU	ITOASI	\$11	GRILLED HALLOUMI, BASMATI RICE & LENTIL SALAD	\$2
w/ homemade blueberry jam & butter			V GF	·
		\$9.5	w/ caramelised onion, pinenuts, parsley, mint, cherry tomatoes, cucumber, greens, chilli, sumac yoghurt.	
w/ butter & homemade b	lueberry iam		Add chorizo \$6	
w/ ham & cheese	accounty jam	\$14	Add grilled chicken \$7	
BANANA BREAD		\$10	HARVEST BOWL	\$2
V	outtor		Broccoli, kale, black quinoa tabouli, hummus, pumpkin,	
w/ strawberries & maple l	Juliei		roast cherry tomatoes, beetroot, avocado, pickled red cabbage	
TOASTIE ON TURKISH		\$16.5	poached egg & dukka.	
w/ ham, cheese, tomato, s	pinach, aioli		Vegan option sub egg for tofu.	
BREKKY BURGER		\$17	Add Chicken grilled or fried \$7	
GF OPTION		\$17		
Fried egg, bacon, relish, sw	viss cheese, aioli		TEMPURA HOT SMOKED SALMON GF DF	\$2
& leaves on organic bun			Tempura house smoked salmon, brown rice, greens, miso	
Add hash brown	\$2.5		edamame, pickled carrot, ginger, avocado, ponzu, sesame.	
Add Avocado	\$2.5		Add sichuan chilli oil \$2	
Add halloumi	\$4		Add poached egg \$3	
Sub Relish for Kasundi	\$0.5			
			ROAST PUMPKIN & MUSHROOM TOASTIE V GF OPTION	\$2
AVOCADO & CHERRY	Y TOMATOES	\$26	Sourdough w roast pumpkin, mushroom, caramelized onions,	
V GF OPTION	and maril fate		provolone cheese, olive tapenade & basil	
on toasted organic sourde & dried olive. Vegan optic			Add salami \$3	
Add poached egg \$3	on add cocondc leta.		Add side of fries \$5	
Add Bacon \$7				
7 to Ducon w/			KARAAGE CHICKEN BURGER DF GF OPTION	\$2
PANCAKE		\$27	w/ slaw, pickles, wasabi mayo, pickled ginger on milk	
VG GF DF			bun w/ side of fries.	
w/ passion fruit coconut yoghurt, cinnamon poached pear,		1	Add Avocado \$2.5	
Strawberries, frosted almonds & maple. Add bacon \$7			Make it a Karrage bowl we'll sub the bun for avo	
, (33 Dacon #/				
PORTOBELLO MUSHROOM OMELETTE		\$27	FISH TACOS	\$2
V GF OPTION		•	Grilled barramundi, avocado, cherry tomato, ruby grapefruit, slaw	/ <u>.</u>
w/ feta, caramelized onion			coriander, shallots, jalapeños & pickle red onions	,
basil & organic sourdough Add chorizo \$5			·	e a
Add (1101120 \$3			HOT CHIPS GFV DF	\$1
EGGS BENEDICT GF OPTION		\$28	V VEGETARIAN - GF GLUTEN FREE - VG VEGAN - DF D	AIRY
		_		

Honey glazed ham, roast cherry tomatoes, rocket, lemon dressing,

\$2 extra

\$3.5 extra

poached eggs & hollandaise on turkish toast.

Sub ham for house smoked salmon

Sub ham for bacon

BREAKFAST YOUR WAY & SIDES We recommend adding one of our delicious house made chutneys & relishes to your breakfast of choice.

Hollandaise sauce	\$2
Tomato relish	\$2
Tomato & Chilli Kasundi	\$2
Sichuan chilli oil	\$2
2 eggs your way on toast	\$17
House smoked salmon	\$12
Bacon	\$7
2 x Hash brown	\$5
Grilled halloumi	\$7
Marinated tofu	\$5
Miso greens	\$8
Avocado	\$5
Cherry tomatoes	\$4
Spinach	\$4
Portobello mushrooms	\$6

SMOOTHIE BOWLS

Choose your favourite and we'll top it with fresh fruit, house made gluten free granola made with organic puffed brown rice, coconut, quinoa flakes, almonds & chia seeds.

AÇAI	\$23.5
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Açai, banana, blueberries, coconut milk

ISLAND VIBES \$23.5

GF VG DF

\$27.5

\$26.5

\$28

\$29.5

\$24.5

\$27

\$28.5

\$10

DF DAIRY FREE

\$2.5 EXTRA

Mango, banana, pineapple, mint, coconut milk.

\$23.5 **HAPPY MONKEY**

Banana, dates, double shot espresso, peanut butter, almond milk.

Add your extras

Byron Bay peanut butter	\$2
Whey Protein powder	\$2.5
Plant Protein powder	\$2.5
Pure Japanese Matcha	\$2
Honey	.5

COCKTAILS, BEER & WINE AVAILABLE FROM 11.30AM



12% Sunday surcharge 16% Public holiday surcharge 1% Surcharge on all credit/ debit card

GLUTEN FREE SOURDOUGH AND BUNS AVAILABLE