



All Day Menu
730am-230pm

Check our Blackboard for Weekly Specials...

ORGANIC TOASTED SOURDOUGH <small>V VG</small> w/ a choice of spreads.	\$10
ORGANIC FRUIT & NUT TOAST <small>V VG</small> w/ homemade blueberry jam & butter	\$11
CROISSANT <small>V</small> w/ butter & homemade blueberry jam w/ ham & cheese	\$9.5 \$14
BANANA BREAD <small>V</small> w/ strawberries & maple butter	\$10
TOASTIE ON TURKISH w/ ham, cheese, tomato, spinach, aioli	\$16.5
BREKKY BURGER <small>GF OPTION</small> Fried egg, bacon, relish, swiss cheese, aioli & leaves on organic bun Add hash brown \$2.5 Add Avocado \$2.5 Add halloumi \$4 Sub Relish for Kasundi \$0.5	\$17
AVOCADO & CHERRY TOMATOES <small>V GF OPTION</small> on toasted organic sourdough w basil, feta, & dried olive. Add poached egg \$3 Add Bacon \$8	\$26.5
PANCAKE <small>VG GF DF</small> w/ passion fruit coconut yoghurt, cinnamon poached pear, Strawberries, frosted almonds & maple. Add bacon \$7	\$27.5
PORTOBELLO MUSHROOM OMELETTE <small>V GF OPTION</small> w/ feta, caramelized onions, sesame seeds, basil & organic sourdough. Add chorizo \$7	\$27
EGGS BENEDICT <small>GF OPTION</small> Honey glazed ham, roast cherry tomatoes, rocket, lemon dressing, poached eggs & hollandaise on turkish toast. Sub ham for bacon \$2 extra Sub ham for house smoked salmon \$3.5 extra	\$28

THAI CHILLI SCRAMBLE <small>V GF OPTION</small> Scrambled eggs w/ green papaya, bean sprouts, lemongrass & ginger sauce on sourdough w Sichuan chilli oil.	\$27.5
GRILLED HALLOUMI, BASMATI RICE & LENTIL SALAD <small>V GF</small> w/ caramelised onion, pinenuts, parsley, mint, cherry tomatoes, cucumber, greens, chilli, sumac yoghurt. Add chorizo \$7 Add grilled chicken \$8	\$26.5
HARVEST BOWL <small>V GF DF</small> Broccoli, kale, black quinoa tabouli, hummus, pumpkin, roast cherry tomatoes, beetroot, avocado, pickled red cabbage, poached egg & dukka. Vegan option sub egg for tofu. Add Chicken grilled or fried \$8	\$28.5
TEMPURA HOT SMOKED SALMON <small>GF DF</small> Tempura house smoked salmon, brown rice, greens, miso edamame, pickled carrot, ginger, avocado, ponzu, sesame. Add sichuan chilli oil \$2 Add poached egg \$3	\$29.5
ROAST PUMPKIN & MUSHROOM TOASTIE <small>V GF OPTION</small> Sourdough w roast pumpkin, mushroom, caramelized onions, provolone cheese, olive tapenade & basil Add salami \$4 Add side of fries \$5	\$25
KARAAGE CHICKEN BURGER <small>DF GF OPTION</small> w/ slaw, pickles, wasabi mayo, pickled ginger on milk bun w/ side of fries. Add Avocado \$2.5 Make it a Karrage bowl we'll sub the bun for avo	\$28
FISH TACOS <small>DF GF</small> Grilled barramundi, avocado, cherry tomato, ruby grapefruit, slaw, coriander, shallots, jalapeños & pickle red onions	\$29
HOT CHIPS <small>GF V DF</small>	\$10
V VEGETARIAN - GF GLUTEN FREE - VG VEGAN - DF DAIRY FREE	
GLUTEN FREE SOURDOUGH AND BUNS AVAILABLE	\$2.5 EXTRA
12% Sunday surcharge 16% Public holiday surcharge 1% Surcharge on all credit/ debit card	

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	\$8
2 x Hash brown	\$5
Grilled halloumi	\$7
Marinated tofu	\$5
Miso greens	\$8
Avocado	\$5
Cherry tomatoes	\$6
Spinach	\$4
Portobello mushrooms	\$7
Chorizo	\$7

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 <small>GF VG DF</small> Açai, banana, blueberries, coconut milk	\$23.5
ISLAND VIBES <small>GF VG DF</small> Mango, banana, pineapple, mint, coconut milk.	\$23.5
HAPPY MONKEY <small>GF VG DF</small> Banana, dates, double shot espresso, peanut butter, almond milk.	\$23.5

Add your extras

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

**COCKTAILS, BEER &
WINE AVAILABLE FROM
11.30AM**



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