

BREAKFAST

SERVED FROM 7AM – 11.30AM
ORDER THROUGH QR CODE OR AT COUNTER

SOURDOUGH TOAST 10

vegemite, peanut butter, jam or honey V/N/DFA/GFA

FRUIT TOAST 14

whipped ricotta + bush honey V

BANANA BREAD 15

honeycomb butter, fresh banana + icing sugar V

EGGS ON TOAST 17

fried, scrambled or poached eggs on sourdough V/GFA/DFA

BLT 19

potato bun, bacon, lettuce, fresh tomato + aioli GFA/DFA

BACON + EGG ROLL 19

rocket, aioli + bbq sauce GFA/DFA

AVOCADO TOAST 20

feta, tomato, basil + evoo on grilled sourdough VGA/GFA/DFA

SOURDOUGH CRUMPETS 21

whipped copper tree farm butter, bush honey + toasted macadamias V/N/DFA

BRIOCHE FRENCH TOAST 21

poached pear & rhubarb, creme fraiche, toasted almonds + maple syrup V/N

FALAFEL BOWL 26

falafel, cauliflower rice, green tahini, pickles, radish + leaves V/VG/DF/GF/S

GRILLED HALOUMI + QUINOA BOWL 28

poached eggs, avocado, baby spinach, puffed grain + lemon V/GFA/DFA

THE SHELLY POACHER 28

2 poached eggs, corn fritters, avocado, watercress + tomato chilli jam V/GF/DF

CRAB SCRAMBLE 28

sriracha, beansprouts, red onion, peanut crunch + sourdough GFA/N/DFA/A

HEUVOS RANCHEROS 29

corn tortilla, frijoles, fried eggs, avocado, queso fresco, jalapenos + pickled red onion V/GF/DFA

HOUSE BLEND MUESLI 18

coyo, toasted coconut, chia + seasonal fruit GF/DF/V/N

ADDITIONS

2EGGS 6 GF/DF

BACON 6 GF/DF

HALOUMI 9 V/GF

HASHBROWN 6 VG/DF

SMOKED SALMON 14 GF/DF/A

3 FALAFELS 6 VG/DF

AVOCADO 6 VG/DF

LITTLE NIPPERS



BACON + EGG ROLL 15

bbq or tomato sauce GFA

CRUMPETS 15

vegemite, peanut butter, jam or honey V/N

SCRAMBLED EGGS 15

sourdough V/GFA

GF GLUTEN FREE **GFA** GLUTEN FREE AVAILABLE
V VEGETARIAN **VG** VEGAN **DFA** DAIRY FREE AVAILABLE
N CONTAINS NUTS **DF** DAIRY FREE **S** CONTAINS SESAME
A AUSTRALIAN SEAFOOD **I** IMPORTED SEAFOOD

DRINKS

COFFEE

LONG BLACK, CAPPUCCINO,
FLAT WHITE, LATTE, MOCHA,
PICCOLO

REG 5.5 / LARGE 6.5

MACCHIATO, ESPRESSO 5

HOT DRINKS

HOT CHOCOLATE,
CHAI LATTE, DIRTY CHAI
REG 5.5 / LARGE 6.5

BELGIAN HOT CHOCOLATE 8
BABYCINO 2.5

TEA

ENGLISH BREAKFAST, EARL GREY,
GREEN, PEPPERMINT, CHAMOMILE,
FRESH LEMON + GINGER
ONE SIZE 6

CHAI MASALA 7

ALMOND, SOY, OAT, DECAF,
COCONUT MILK, EXTRA SHOT + 0.70
SYRUP hazelnut, caramel + vanilla + 0.70

ICED DRINKS

AFFOGATO 10

ICED LONG BLACK 7

ICED LATTE 7

ICED CHAI 7

ADD ICE CREAM 3

ICED MATCHA 8

MILKSHAKES

CHOCOLATE, CARAMEL,
VANILLA, STRAWBERRY

all made with flavoured syrup,
milk, vanilla ice-cream

KIDS 7 / REG 10

SMOOTHIES

MANGO 13

mango, coconut milk + honey DF

BANANA 13

banana, honey, cinnamon + milk

BERRY 13

mixed berries, milk + strawberry

FRESH COLD PRESSED JUICE

GREEN 10

spinach, kale, cucumber, apple, celery, lemon VG

CARROT + TURMERIC 10 VG

WATERMELON + LIME 10 VG

ORANGE 10 VG

TONIC

TURMERIC + GINGER SHOT 8

orange, honey, turmeric, ginger + black pepper

GF GLUTEN FREE GFA GLUTEN FREE AVAILABLE
V VEGETARIAN VG VEGAN DFA DAIRY FREE AVAILABLE
N CONTAINS NUTS DF DAIRY FREE
A AUSTRALIAN SEAFOOD I IMPORTED SEAFOOD

We accept Amex, Visa and Mastercard. 10% surcharge on Saturday. 12.5% surcharge on Sunday, 20% on public holidays. Please note you will be charged up to 1.54% for Visa and Mastercard and 2.2% for Amex.