

MORNING / AFTERNOON

1. **GRANOLA** – Hand crafted granola, natural yogurt, honey, seasonal fruit... 16
2. **AVOCADO** – Avocado, free range poached egg, goat feta cheese, chilli [optional], sumak on toasted organic sourdough... 16.5
3. **SMOKED SALMON AND CROISSANT** – Grilled croissant, smoked salmon, cream cheese and dill... 17.5 Add free range poached egg, each ... 2
4. **SUCUK AND EGG** – Traditional Turkish breakfast sausage, free range scrambled eggs, green pepper, parsley, served in a pan with toasted organic sourdough ... 15.5
5. **SPINACH** – Mushroom, free range poached eggs, dukkah on toasted organic sourdough... 16.5 Add goat cheese... 3
6. **PROSCIUTTO** – Grilled croissant, free range poached eggs, mushroom... 17.5
7. **MENEMEN** – Traditional Turkish vegetarian breakfast, cooked with olive oil, tomato, onion, green pepper, red chilli, scrambled eggs. Served in a pan with toasted organic sourdough ... 15.5
8. **MUSHROOM** – Avocado, free range poached eggs... 16.5 Add goat cheese... 3
9. **BACON AND EGG** – Free range poached eggs, mushroom and bacon on toasted organic sourdough... 16.5
10. **PASTIRMA** – Traditional breakfast shaved beef and scrambled egg on toasted organic sourdough... 14.5
11. **EGG ON TOAST** – Scrambled, fried or poached on organic sourdough... 11

YOUR CHOICE OF SIDES: Grilled tomato, mushroom, spinach, avocado, goat cheese, feta cheese... 3 Sucuk (Turkish breakfast sausage), Pastirma, Bacon... 4 Smoked salmon, prosciutto... 6 free range egg ... 2

SPREAD AND TOAST ORGANIC SOURDOUGH – Jam, vegemite, honey, peanut butter... 7

BACON AND EGG TOAST – Bacon and eggs on sourdough toast... 9

CROISSANT – Ham and cheese... 8.5

CROISSANT – cheese ...7.5

BOREK – Spinach, feta cheese and parsley ... 6.5

SOBA NOODLE SALAD – Fresh salad, tofu, sesame seed and sesame oil in spicy chilli soy sauce... 18

FREE RANGE CHICKEN BREAST – Marinated with spicy chicken skewers and seasonal veg brown rice... 23

VEGETARIAN BROWN RICE – Seasonal vegetables cooked with brown rice... 14

Add tofu 5 Add Chicken 6

OPEN TOAST

AVOCADO – lemon zest/juice, black sesame seed, chilli flake, seasoned salt and pepper...14
Add goat cheese...3

GRILLED ZUCCHINI – natural yogurt, melted hot paprika butter and sumak... 12.5

MUSHROOM – avocado, goat cheese... 15.5
Add poached egg each ...2

HUMMUS – grilled eggplant, grilled red capsicum... 14
Add goat cheese ...3

PANINI

FREE RANGE CHICKEN BREAST – avocado, zucchini and cheese... 12.5

VEGETARIAN – pesto, grilled eggplant, grilled red capsicum, mushroom, cheese... 12.5

SALAMI – mushroom, grilled red capsicum and cheese... 12.5

MAIN

SPAGHETTI PRAWN – Garlic, hot chilli, parsley, cooked in olive oil and touch of white wine... 25

SPAGHETTI BOLOGNESE – Mince beef, cooked in olive oil, tomato sauce and herbs... 18

SPAGHETTI – Mushroom, garlic, cooked in olive oil, parsley and parmesan cheese... 18

SPAGHETTI – Asparagus, garlic, herbs, parsley, cooked in olive oil and parmesan cheese... 18

ESPRESSO... 3.8

COFFEE... 4 Large extra... 50c Extra shot... 50c

Almond, Soy, Oat... 4.50 Large... extra .50c

CHAI COFFEE... 5

TEA

English breakfast, Earl grey, Green tea, Lemongrass & Ginger, Peppermint, Chamomile... 4

HOT CHOCOLATE... 4

MOCHA... 4.5

CHAI LATE... 5

ICED LATE... 4

ICED COFFEE... 6

ICED CHOCOLATE... 6

JUICES... 6

SMOOTHIES

Banana, natural yogurt, kiwi, honey, almond milk... 9

Strawberry, blueberry, vanilla ice cream, almond milk... 9

Spinach, kiwi, avocado, almond milk... 9

SOFT DRINKS

Coke / Diet coke... 3.5

Lemon & lime bitter... 3.5

Lemonade... 3.5

Soda water... 3.5

Mineral water... 3.5

BEER

Coopers pale ale... 7.5

Furphy... 7.5

James Boag's lager... 7.5

Cascade light... 7

BALTER XPA... 9

SPARKLING WINE 9.50 / 45

WHITE

Sauvignon Blanc... 8.5 / 40

Chardonnay... 8.5 / 40

Riesling... 8.5 / 40

RED

Shiraz... 8.50 / 40

Cabernet Sauvignon... 8.50 / 40

Pinot Noir... 8.50 / 40

Merlot... 8.5 / 40

APPLE CIDER... 7

