

<p>YOU'RE TOAST GFO 6.8 Sourdough or multigrain toast w. house made jams, peanut butter, vegemite or honey</p> <p>FRUIT TOAST 7.8 w. whipped cinnamon ricotta</p> <p>FREE RANGE EGGS ON TOAST GFO 9.9 Poached, scrambled or fried</p> <p>BREKKIE BOARD VEO 23.9 A bowl of coconut chia pudding w. toasted granola and seasonal fruits, a beetroot and kiwi hummus, char grilled ciabatta, haloumi, dukkah egg, bacon, blistered cherry tomatoes, roasted mushrooms and avocado served w. a pot of juice</p> <p>HOUSE MADE BIRCHER VE 17.9 Madagascan vanilla bean coyo yoghurt, granola, seasonal fruits, watermelon jerky, shaved coconut flakes and mango coulis</p> <p>ORANGE RICOTTA HOT CAKE V 19.9 W. seasonal fruits, chewy watermelon meringue, banana butterscotch sauce, almond and goji berry granola and raspberry sorbet topped w. a poached Beurre Bosc pear and strawberry cream dust</p> <p>WAFFLES! 19.9 Belgian waffle pieces, chocolate shards, dehydrated banana chips, mandarine, fresh berries, chocolate soil and a nutella semifreddo w. hot chocolate pouring sauce</p> <p>HUNTER'S GARDEN 19.9 Purple cauliflower, peas, broccoli and asparagus, a poached egg, avocado and a fetta and roasted Jerusalem artichoke cream on sourdough toast w. matcha dust</p>	<p>SMASHED AVO VEO GFO 17.9 Minted smashed avocado w. a poached egg, whipped fetta and ricotta, tomato salsa, snow pea tendrils, a seeded wafer and pomegranates on sourdough toast</p> <p>CHILLI SCRAMBLE VEO GFO 17.9 Scrambled eggs w. sambal olek, fetta, fresh chilli, spring onions and fried shallots on sourdough toast</p> <p>HUEVOS RANCHEROS GF 19.9 Spicy tomato salsa w. onion, capsicum, chorizo, beans, topped w. char grilled corn, jalapenos, sour cream, avocado and two poached eggs. Served w. tortillas</p> <p>PULLED PORK BENEDICT 18.5 Slow cooked pork belly on potato croquettes w. poached eggs, apple cider hollandaise and a fennel and orange slaw</p> <p>THE BIG HUNT GFO 21.9 Eggs your way, bacon, potato croquette, halloumi, cherry tomatoes, mushrooms and sautéed kale on sourdough toast</p> <p>POKE BOWL VEO GFO 19.9 Smoked salmon w. an avocado rosette, red cabbage, shredded carrot, edamame beans, pickled ginger and nori on an ancient grain salad w. sweet soy</p> <p>ANCIENT GRAIN AND CHICKEN SALAD VEO GF 18.9 Wild rice, chickpeas, quinoa, currants, spring onion, capsicum, fresh kale, beetroot hummus and char grilled Moroccan chicken served with cumin yoghurt</p> <p>FISH 'N CHIPS 20.9 Beer battered flathead fillets, thick cut chips and Asian slaw</p>	<p>NASI GORENG 19.9 Wok fried Asian greens, w. chicken, fried rice, chili, crispy shallots, rice crackers and an Asian dressing, topped w. a fried egg</p> <p>SOUTHERN FRIED CHICKEN BURGER 20.9 Slaw, dill pickles, HL special sauce, milk bun, thick cut chips</p> <p>WAGYU BEEF BURGER 21.9 Cooked medium, aged cheddar, purple cos, tomato, pickles, HL special sauce, milk bun, thick cut chips</p> <p>OFF THE BENCH extra egg / extra toast / extra gluten free toast / tomato relish / hash brown 2 ea. mushrooms / sautéed kale / smokey hollandaise / blistered cherry tomatoes / fetta / 1/2 avocado / spinach 4 ea. bacon / halloumi / potato croquette / chorizo / smoked salmon 5 ea.</p> <p>SNACKS thick cut chips w. tomato sauce 8 ea.</p> <p>JUNIORS (12 & UNDER)</p> <p>EGG AND BACON ON TOAST GFO 8.9 Poached, scrambled or fried</p> <p>SWEET KID WAFFLE 12.9 Nutella sauce, vanilla ice cream and fresh strawberries</p> <p>CHEESE BURGER 12.9 Beef pattie w. tomato, cheese, fries and Nudie Juice</p> <p>KIDS FISH 'N CHIPS 12.9 served w. tomato sauce and a Nudie Juice</p>
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Sorry, no split bills or menu alterations on weekends, public holidays and busy times. 10% surcharge on public holidays

HOT DRINKS

COFFEE By Third Wave Roasters

Espresso / Short Macchiato	3.3
Latte / Flat white / Cappucino / Long Macchiato / Long Black / Piccolo Mug	reg 3.8 + 0.5
Rotating Single Origin / Decaf / Extra shot / Bonsoy / Milk Lab Almond Milk	+ 0.5 + 0.7
Syrups - Vanilla / Hazelnut / Caramel	+ 0.7

AFFOGATO 4.5

FRAUS DLUX HOT CHOCOLATE 3.8
kids served w. marshmallow

CHAI LATTE Powder 3.8
Prana Leaf 4.5

GOLDEN LATTE (GF, VE), MATCHA LATTE 4.5

BABYCINO w. marshmallow 1.5

TEA By Tea Drop 4

English Breakfast / Supreme Earl Grey /
Spring Green / Peppermint /
Lemongrass & Ginger / Chamomile

COLD DRINKS

Cold Drip - 12 hr cold infusion (seasonal) 5

Iced Latte / Long Black 3.8 / 4.3
Iced Coffee / Choc / Mocha / Chai 5.8

House Made Pink Iced Tea 6
Combination of lemongrass & ginger, mint,
lemon & mixed berries

Coconut Water 4.5

Lemon Lime Bitters 4.5

FRESHLY SQUEEZED JUICE 7

Detox - orange, carrot, apple, ginger
Cleanse - apple, kale, lemon, mint
Reboot - watermelon, apple, mint, ginger

Kids size - orange or apple juice 5

SMOOTHIES 8.5

Berry - Banana, berries, coyo yoghurt,
cacao nibs, chia, coconut water, VE

Mango - Mango, passionfruit, greek yoghurt,
mango nectar

MILKSHAKES in stainless steel cups 5.8

Chocolate, Strawberry, Vanilla, Banana
Caramel, Lime, Blue Heaven
Malt + 0.5
Thickshake + 3
Kids size 3.8

SPIDERS 4.8

Coke, Lemonade or Raspberry

BOTTLED DRINKS

CAPI 4
Lemonade / Ginger Beer / Grapefruit / Lemon
Blood Orange / Sparkling Water

Coke / Diet Coke / Coke Zero 4.5

Kids Nudie Juices 2.5
Orange, Apple, Tropical

SPARKLING WINE

Paulett Trillians Sparkling Brut
Clare Valley, SA 9

Tyrrell Pinot Noir Chardonnay Brut, NSW 9 / 42

Vallate Prosecco Extra Dry
Veneto, Italy (Bottle only) 9 / 42

WHITE WINE

Matakana Estate Sauvignon Blanc
Malborough, NZ 8 / 38

Dalfarras Pinot Grigio
Central Victoria 8 / 38

McPherson Moscato, VIC 7 / 32

RED WINE

Nocton Pinot Noir
Tasmania 9 / 42

BEER

Peroni Red Lager, Italy 7.5

Crown Lager, VIC 7.5

Furphy Ale, Geelong 8.5

Gage Roads Atomic Pale Ale, WA 8.5

Stone and Wood Pacific Ale, Byron Bay 9

