

Breakfast available until 3pm

Fruit Loaf | 6.50

toasted and buttered 🌿

Banana Bread | 8.00

toasted and buttered 🌿

Sourdough | 6.50

2 slices (white bread, gluten free, sourdough)
with your choice of vegemite, apricot jam, strawberry jam, peanut butter 🌿

Eggs Tomato Toast | 15.00

2 eggs your way, sourdough, roasted tomato 🌿
Add bacon - 5.00, hashbrown - 4.00, mushroom - 5.00.

Acai Bowl | 14.00

with strawberries & banana 🌿 🍃 🥚 🥛
Add peanut butter - 1.00, nutella - 1.00, chia seeds - 1.00.

Breakfast Burger | 15.00

fried egg, bacon, caramelised onion & smokey bbq on a toasted milk bun
Add hash brown - 4.00.

Smashed Avocado | 18.00 🌿

beetroot hummus, goats cheese, pine nuts, poached egg on sourdough
Add bacon - 5.00, hash brown - 4.00.

Sweet Potato Corn Fritters | 20.00

2 poached eggs, lemon, aioli 🥚 🥛
Add bacon - 5.00, smoked salmon - 6.50.

Eggs Benedict | 20.00

sauteed spinach, bearnaise on toasted sourdough
Add hash brown - 4.00, bacon - 5.00, smoked salmon - 6.50.

Turkish Eggs | 24.00

flat bread, spiced yoghurt, Chickpea, House-made Dukkah, chilli oil

Lunch

Gluten Free Chicken Schnitzel | 25.00

house fries, slaw & aioli 🥚 🥛
Add gravy - 3.00.

Poke bowl | 22.00

cured king fish, pickled cucumber, wakame, wasabi pea, soybean, coriander & brown rice 🥚

Bunker Wrap | 24.00

pumpkin patty, onion, carrot, tomato, spinach, sweet potato fries 🌿 🍃

Grilled Salmon | 30.00

beetroot relish, green beans, toasted almonds, feta & snow pea tendrils 🥚

Beef Burger | 25.00

House made pickles, tomato sauce, mustard, burger cheese, cos lettuce on a toasted milk bun
Add bacon - 5.00, gluten free bun - 5.00.

Roast beef Sandwich | 25.00

Honey mustard, Swiss cheese, onion & creamy slaw

Portuguese Chicken Burger | 25.00

Creamy slaw, Japanese mayo on a toasted milk bun

Vegan Burger | 25.00

veg patty, spinach, avocado, beetroot relish on a toasted Turkish bread 🍃

Squid salad | 20.00

slaw mix, ginger, sweet chilli dressing 🥚

Pearl Cous Cous Salad | 20.00

roasted capsicum, toasted pine nut & yoghurt dressing 🌿 🍃 🥚 🥛

Dinner

SMALL OPTIONS

Herb & garlic Flat bread | 8.50

Cheesy herb & garlic Flat bread | 9.00

Turkish Dip | 15.00

fried chickpea, house made dukkah, chilli oil & flat bread

Sweet chilli squid | 15.00

dried shallot, sweet chilli dressing & lemon

Cajun Cauliflower | 15.00

with vegan chipotle

Corn ribs | 15.00

with maple butter, parmesan

FAMILY SHARE OPTIONS

Large squid | 26.00

with dried shallot, house fries aioli, lemon **gf**

Moroccan chicken | 50.00

whole grilled chicken, lime, house fires **gf**

Smokey BBQ ribs | 50.00

2 full racks of ribs, creamy slaw, house fries **df gf**

Slow cooked lamb shoulder | 60.00

whipped mash, beetroot relish and fetta **gf**

INDIVIDUAL OPTIONS

Cauliflower steak | 25.00

cous cous salad & vegan yoghurt **gf vg df gf**

Crab and Prawn spaghetti | 28.00

chilli and pangrattato

SIDES

House potato fries | 9.00

with chilli oregano salt & aioli

Sweet Potato | 11.00

chilli oregano salt & aioli

Broccolini | 10.00

confit garlic, chilli, pangrattato \$10

Whipped mash | 12.00

Roasted baby carrots | 12.00

harissa, labneh

Dessert

Pana colada | 15.00

coconut panacotta, pineapple, pineapple gel, lime **gf vg df gf**

Chocolate hazelnut cheesecake | 15.00

espresso mascarpone & hazelnuts **gf**