(DELICATESSEN)

BREAKFAST TIL 10.30 -

TOAST	5
• With your choice of butter, peanut butter, nutella, vegemite & house jam [bread options below]	
ALMOND BIRCHER MUESLI	12.9
• Chia seed crumble, rhubarb consommé, mixed fruit, kataifi pastry	
AVOCADO [Add poached egg 3]	12
 Marinated feta, semi-dried tomatoes, sesame dukkah, toasted sourdough 	
DELI BREKKY	16.9
• Eggs the way you like, crispy bacon, pork & fennel sausage, mushroom, hash brown, sourdough	
EGGS ON TOAST	10
 2 free range eggs made any way, served with sourdough 	
DOUBLE BAKED COCONUT & RICOTTA SOUFFLÉ	15.9
• Caramelised banana compote, almond & chocolate crumble, cotton candy	
EGGS BENNY	15.9
 Poached eggs, shaved leg ham, spinach, hollandaise sauce, brioche loaf 	
BACON & EGG PANINI	11
 2 fried free range eggs, crispy bacon, house Texas bbq sauce 	
BAKED CHORIZO [GF]	16.9
• Tom yum spiced pumpkin, free range egg, kale, pickled red onion, whipped feta cheese, avocado	
BROOKLYN BAGEL	15.5
• Citrus cured salmon, chives, mustard cream cheese, dill, pumpkin bagel	
TOASTED CROISSANT	11
• Scrambled egg, truffle oil, rocket	
MORNING HASH [Add poached egg 3]	14.9
• House hash brown, sautéed mushrooms, bacon jam, pumpkin, pipitas	
REUBEN	15.5
• Rye bread, shaved silverside, fermented cabbage, Swiss cheese, Russian dressing	

Try our famous

Reuben !

BREADS			
Sourdough • Rye • Soy linseed			
Brioche loaf [+1] • Gluten free [+1]			
Fruit toast [+1]			

[GF]	Pork & fennel sausage, Cured salmon, House hash brown	6	
FRAS	Crispy bacon, Smashed avocado, Cypriot halloumi	4.5	
ЕX	Free range egg	3.5	

Please note: as all our dishes are prepared in the same kitchen, we are unable to guarantee that any item is completely free from traces of gluten or other allergens. A 1% credit card surcharge applies to dine in orders.

	COF	FEE	
DINE	6 oz /		
COLD BREW	5	KOMBU KOMBUCHA ON TAP	6
		HIBISCUS LEMON ICED TEA	6
ICED LATTE OR BLACK	5	TURMERIC & GINGER TONIC	6
STICKY CHIA TEA	5	FRESH OJ	5.5
EXTRAS	0.5	PRESSED JUICE Apple, cucumber, celery, aloe vera	7
Almond lab, happy soy, oat milk, decaf, syrups,		STILL, SPARKLING WATER	3.3

chocolate, x shot,	· ·
naked chai, dine in	SOFT DRINKS
	GINGER BEER,
	LEMON LIME & BITTERS
MAY	DE TEA
Home	of Byron Bay
T/AWAY	4 • DINE IN 5
ENGLIS	H BREAKFAST
Black tea ble	nd, robust and rich
GREEN SENC	HA JASMINE ROSE
Green sencha, jasm:	ine flowers, rose petals
С	LEANSE
Tulsi, nettle leaf, dandelio	n, leaf, red clover, corn flowers
R	ESTORE
Echinacea, marshmallow leaves	s, lemon myrtle, rosehip, hibiscus
F	TOFOT

DIGEST Peppermint, licorice, fennel, calendula

BEER & WINE	
PERONI	8
BROOKLYN LAGER	9.5
PADDO PALE ALE	9.5
SYDNEY APPLE CIDER	9.5
JAMES BOAG'S LIGHT	8.5
HOUSE WHITE	6.5
BABY DOLL SAUVIGNON BLANC, NEW ZEALAND	8.5 40
PRINTHIE PINOT GRIS, NSW	8.5 43
DEBUSSY REVERIE VINTAGE ROSÉ, FRANCE	8.5 38
HOUSE RED	6.5
JACK & JILL PINOT NOIR, VIC	8.5 42
ROUND TWO SHIRAZ, SA	8.5 40