



- C A F É -

- ALL DAY BREAKFAST -

Toast w/ butter and 'Jam Lady' jam <i>Multigrain, Sourdough, Fruit toast</i> Vitality Bakehouse' gluten free toast	7.5 +1.0
Banana, Honey & Coconut Bread w/ butter & jam (GF, DFO)	6.0
Bircher Muesli w/ roasted figs, fresh apple, mixed berry compote, crushed hazelnut and natural yoghurt w/ coconut yoghurt (VG)	14.5 +1.0
Almond Oats Porridge w/ poached pear, sultanas, dried cranberries, blueberries, macadamia crumble and maple syrup (DF, V, VG)	15.0
Avo Smash w/ merediths goats cheese, toasted pepita seeds and lemon (GFO, V) w/ a poached egg	17.0 +2.5
The Farmers Breakfast - two free range eggs your way, streaky bacon, pork sausage, house beans, roasted tomato, mushrooms on sourdough toast (GFO)	22.0
The Veggie Patch - two poached eggs, butternut pumpkin and harissa hummus, dukkah, hazlenuts and cress salad on sourdough (GFO, V) (VG - eggs substituted by extra veggies) add mushrooms add streaky bacon	16.5 +3.5 +4.5
Hash Benedict w/ poached eggs, house made potato hash, spinach, relish & hollandaise (GF, V) add streaky bacon add smoked salmon	17.5 +4.5 +5.0
Smokey Ham Hock Benedict w/ slow cooked smoked ham hock, fresh apple slaw, poached eggs & hollandaise sauce on sourdough (GFO)	18.5
Sweet Corn & Zucchini Fritters w/ poached egg, avocado, sour cream, tomato relish, lemon, cress salad (GF, V) add streaky bacon	16.5 +4.5

Thyme and Garlic Wild Mushrooms w/ poached eggs,
crispy polenta, goats cheese, beetroot emulsion and
sweet potato crisps (V) 19.5

Fluffy Buttermilk Pancakes (pls allow a little longer) 18.5
w/ streaky bacon, sesame mascarpone, maple syrup
and cornflake crumb
or
w/ fresh berries, berry coulis, lemon mascarpone and
pistachio crumb (V)

Lamb & Beans Melting Pot - 12 hour slow cooked lamb 19.0
shank, poached eggs, house made beans, mozzarella
served w/ garlic toast (GFO)

Eggs your way on toast
poached, fried 10.0
scrambled 11.0

- EXTRAS -

house made aioli / house made relish / maple syrup	1.0
goats cheese / hollandaise / extra egg	2.5
roasted tomato / pork & apple cider sausage (GF)	3.0
mushrooms / spinach	3.5
streaky bacon / avocado / avo smash / house made beans	4.5
potato hash w/ relish (GF) / smoked salmon	5.0

- BURGERS -

The Stockman Burger w/ beef pattie, lettuce, tomato, beetroot, jarsberg cheese and pickle	17.5
The Barnyard Burger w/ panko crumbed free range chicken breast, chipotle slaw, bacon & onion jam	17.5
Beer battered chips w/ aioli	
half	4.0
full	7.5

GF: gluten free, GFO: gluten free option, VG: vegan, V: vegetarian, DF: dairy free
Please advise us of any allergies, as not all ingredients are listed. Traces of nuts and other allergens are present in our kitchen.
10% surcharge applies on public holidays.
Modifications to menu or split bills on weekends, public holidays or during peak times are respectfully declined, thank you.



- SMOOTHIES & BLENDED JUICES -

Pine Passion mango, pineapple, passionfruit, coconut water, apple juice, dates, protein powder	9.5
Sunrise apple, mango, strawberries, ginger, turmeric, coconut water, cold pressed OJ	
Golden Delight pineapple, banana, coconut milk, maca powder, chia, turmeric spice blend	
Green Fields baby spinach, coconut yoghurt, mango, banana, dates, almond milk	
Honey Bunch fresh banana, cinnamon, honey, almond milk & LSA (linseed, sunflower, almond)	
Mixed Berry blueberries, raspberries, strawberries, banana, coconut yoghurt, coconut water, apple juice	

- COLD -

Milkshakes house made berry, vanilla, chocolate, salted caramel or nutella	7.5
Iced - coffee, chocolate, mocha w/ vanilla ice cream	6.0
Iced Latte	4.5/5.30
OJ - Milly's Cold Pressed Organic	
glass	3.0
500ml bottle	4.0

- BOTTLES -

Jarritos Mexican Soda 370ml Mexican Cola, Guava, Pineapple, Mango, Mandarin,	5.0
Parkers Organic Juice 275ml Mango & Orange, Apple, Pineapple & Mint, Raspberry & Apple	5.0
Kombucha Remedy Organic 330ml Ginger & Lemon, Apple Crisp, Hibiscus Kiss, Raspberry & Lemonade	4.5
Sparkling Mineral Water 500ml	5.5

- HOT -

ESPRESSO

Black	3.5/4.0
White	4.0/4.8
Decaf	4.0/4.8
Mocha	4.0/4.8
Jnr Cino w/ marshmallow	1.5
Bonsoy	+0.5
MilkLab Almond Coconut Lactose Free	+1.0

Mork Hot Chocolate - handcrafted artisan dark cacao 5.0

Chai Walli Latte - traditional indian chai leaves, freshly brewed 5.0

Turmeric Latte - house made turmeric blend with your choice of milk 5.0

soy +0.5
almond/coconut +1.0

Chamellia Organic Loose Leaf Tea 5.0

English Breakfast, Earl Grey, Gunpowder Green, Lemongrass & Ginger, Chamomile, Peppermint

- LITTLE CHICKS -

(15 yrs and under)

Soldiers one free range egg your way w/ sliced brioche toast and avo	8.5
Pancake fluffy pancake w/ ice cream and maple syrup	8.5
Toast one piece buttered toast - sourdough or brioche w/ jam, honey, vegemite or peanut butter	4.0
Toastie ham and cheese on brioche	8.5
Crispy Chicken Bites crumbed free range chicken breast cut into strips w/ chips	8.5
Cheese Burger beef pattie, cheese, tomato sauce on brioche bun	10.5
add half serve of chips	+4.0
Milkshakes house made berry, vanilla, chocolate, salted caramel, nutella or banana	5.0
Junior Mork Hot Choc - w marshmallow (GF, DFO)	4.5