



Breakfast

Toast & Spreads	\$4.0	Acai Bowl	\$12.9
w/ the choice of Peanut butter, Vegemite, Honey, Plum Jam, Nutella on white or multigrain bread		Smoothie bowl of blended frozen berries, banana & acai puree, topped w/ seasonal fruit, granola & puffed quinoa (GFO)	
On Turkish, Sourdough, Rye, Fruit Toast +1.0			
Loaded Sourdough Toasts	\$6.5	Sweet Potato Waffle	\$14.9
• Sliced banana, peanut butter & honey		w/ bacon, chilli jam, haloumi & rocket (GF)	
• Butter, Vegemite & grilled cheese			
• Nutella & strawberries (GFO)		Spicy Savoury Mince	\$15.9
		w/ mushrooms, spinach, grilled tomato, poached eggs served on sourdough	
Eggs on Toast	\$8.9	Grilled Chorizo	\$16.9
choose from poached, scrambled or fried eggs, served on soughdough toast (GFO)		w/ crushed chat potatoes, wilted spinach, balsamic onions, fresh chilli & poached eggs (GF)	
Get Smashed on Sourdough	\$9.9	Green Eggs Croissant	\$14.9
Smashed avo w/ feta, dukkha spice, fresh heirloom tomatoes drizzled with evoo & balsamic glaze (GFO)		w/ pesto scrambled eggs, wilted spinach & smoked salmon	
"The Classic" Omelette	\$14.9	Add On's	
w/ roasted herb mushrooms, spinach, feta & champagne ham (GF)		Avocado, Salmon	+\$4.5
		Bacon, champagne ham	+\$4.0
Egg Benedict	\$12.9	Grilled tomato, mushrooms, 2 poached eggs, spinach, haloumi	+\$3.5
w/ grilled mushrooms, fresh spinach, poached eggs & hollandaise sauce on sourdough (GFO)		Gluten free bread, feta, hollandaise, chilli jam, tomato relish	+\$1.5
Add ham	\$14.90		
Add salmon	\$15.90		

All eggs Free Range



Lunch



Budda Bowl \$15.9
Cajun chicken breast w/ roast sweet potato, turmeric cauliflower, avocado, spinach, brown rice & topped with French dressing (GF, DF)

Vegan Salad \$14.9
w/ roasted mushrooms, grated carrot, spiced chickpeas, spinach, quinoa tossed w/ balsamic dressing & dukkha (GF, V)

Haloumi Salad \$15.9
w/ mixed lettuce, walnuts, roast pumpkin, heirloom cherry tomatoes & honey lemon dressing (GF)

Served w/ your choice of:
beer battered fries or roast veg
salad of the day or steamed veg

Chicken Parmigiana \$17.9
Traditional house made chicken parmigiana

Grilled Fish of the Day \$19.9
served w/ herbed butter (GFO)

Rump Steak \$20.9
200gm beef rump cooked to your liking served w/ red wine jus

Harvest Burger \$14.9
Beef burger w/ bacon, cheese, lettuce, tomato, caramelised onions & burger sauce on brioche roll served w/ herbed fries

Grilled Chicken Burger \$15.9
Grilled chicken breast w/ bacon, lettuce, tomato, swiss cheese, avocado on brioche roll served w/ herbed fries (GFO)

Calamari & Fries \$14.9
Salt 'n' pepper calamari served on cajun fries w/ a side of roast capsicum aioli

The Italian Job Pizza \$17.9
BBQ sauce, pepperoni, Italian meatballs, caramelised onion & leg ham on house-made base

The Secert Garden Pizza \$16.9
Napoli sauce, smoked pumpkin, roasted capsicum, halloumi, rocket & balsamic drizzle on house-made base

House Special Pizza \$17.9
Chef pizza special

Add a beer or wine to
your lunch for

\$5.00

