



toast (GFO-sourdough only) **8.0**
 grain sourdough **OR** spiced fig + hazelnut loaf, c/o Dojo Braidwood and 3Mills Bakery Canberra w house jam, lime marmalade or any of the usual suspects

farm eggs on toast (GFO) **13.0**
 featuring real free-range eggs from the lovely Greendale Farm (Majors Creek), poached, scrambled or fried, on local sourdough

bacon bun (GFO/VO) **14.0 / 11.0 ta**
 streaky bacon, buttery fried farm egg, house relish, aioli, potato bun

the avocado (GFO/VGO) **16.5**
 avocado, spiced zucchini pickle, local sourdough, house-smoked ricotta

granola (VG) **15.0**
 organic maple + walnut granola, house roasted almond butter, fresh banana, almond milk

french toast (GFO) **17.5**
 white polenta bread, spiced quince, whipped vanilla butter, pure maple syrup

beetroot and white beans (GFO/VGO) **19.0**
 house pickled sweet beets, white bean puree, local black garlic + poached farm eggs, grilled sourdough

hommous eggs (GFO/VGO) **19.5**
 buttery fried farm eggs, our chickpea hommous + grilled flatbread, roasted red pepper relish, pickles

winter toasties **15.0 / 12.0 ta**
tomato, thyme + 3 cheese on grilled local sourdough, shredded cabbage salad
OR
smoked ham, provolone cheese + salt cured cucumber pickle on grilled local sourdough, shredded cabbage salad.

broccoli + black rice (GF/VG) **19.0/ 15.0 ta**
 roasted broccoli + edamame salad, organic black rice, avocado, miso sesame dressing, toasted seaweed

roasted cauliflower (GFO/VG) **21.0**
 chickpea, toasted almond + fried onion salad, golden raisins, lemony tahini dressing, flatbread

chicken bun (GFO) **19.0 / 15.0 ta**
 slow roasted chicken, seeded mustard aioli, honey roasted apple, cabbage slaw, 3Mills potato bun, salad and crisps

..... **check out our black board for today's special.....**

extras (all GF)

add Greendale egg	3.0
3Mills Bakery GF bread	+ 2.5
our grilled flatbread	+ 3.0
avocado + lemon	5.0
slow roasted tomatoes	5.0
black forest smokehouse streaky bacon	5.0
grilled mini chorizos	6.0
hommous	6.0
shoestring fries	side 5.0 bowl 9.0
aioli or red pepper relish	2.0

cakes + sweet things – made in house by us and on display at the front counter

PLEASE LET US KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS
(GF= Gluten Free | VG= Vegan | GFO= Gluten free Option | VGO= Vegan Option | VO= Vegetarian Option)
PLEASE BE AWARE OUR KITCHEN CONTAINS DAIRY/WHEAT/GLUTEN/EGGS/SEEDS/ NUTS/ SOY AND MORE....WHILE WE WILL TAKE EVERY PRECAUTION WITH YOUR ALLERGY OR INTOLERANCE, WE CANNOT GUARANTEE THERE WILL BE NO TRACES OF THESE INGREDIENTS.



COFFEE

Lonsdale St Roasters, Canberra

small coffee	4.0
large coffee	5.0
bonsoy	+0.5
milklab almond milk	+0.5
extra shot mocha	+0.5
affogato	6.0

CHAI

organic golden latte sm 4.0 | lg 5.0

from our friends at Herbal Connection, spiced w turmeric, cinnamon, stevia leaf, cardamom + ginger

chai tea 4.0

whole spice chai tea

sticky chai 5.5

soaked w raw iron bark honey, single estate black tea, 7 spices + ginger
...handmade and blended w love. Infused with milk.

TEA 4.0

ceylon | early grey | french earl grey | sencha green | lemongrass + ginger |
mint | melbourne breakfast | irish breakfast

hot chocolate our special blend, made by us sm 4.0 | lg 5.0

iced coffee | iced chocolate 8.0

milkshakes chocolate | strawberry | caramel | vanilla | malt 8.0

soft drinks 5.0

bundaberg ginger beer | coke

Parker's Organic Juices 6.0

blood orange | apple | passionfruit orange + apple | pineapple + mint

Parker's Organic Sparkling Juices 6.0

guava + cranberry | real lemonade

Parker's Organic Kombucha and..... 6.5

carrot, turmeric + ginger

water

still mineral water 4.0

san pellegrino sparkling, 500ml 6.0

san pellegrino sparkling, 750ml 9.0

COCKTAILS

virgin mary 9.0

bloody mary 14.0

negroni 16.0

G + T 12.0

SPIRITS 10.0

WINE gl 10.0 | btl 45.0

sangiovese | pinot grigio

BEER 8.0

balter xpa | coopers pale ale | peroni | corona | singha

cascade light 6.0

please note that alcohol is only available after 10am