



toast <small>(GFO-sourdough only)</small>	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 <small>(GFO)</small>	13.0
featuring real free-range eggs from the lovely Greendale Farm (Majors Creek), poached, scrambled or fried, on local sourdough	
granola <small>(VGO)</small>	15.0
organic maple + walnut granola, greek yoghurt, local rhubarb + raspberry compote, almond milk	
bacon bun <small>(GFO/VO)</small>	14.0
streaky bacon, buttery fried farm egg, house relish, potato bun	
avocado + smoked fetta <small>(GFO/VGO)</small>	17.0
avocado, sourdough, house-smoked fetta, roasted tomato dressing, toasty almonds	
sweet beetroots <small>(GFO/VGO)</small>	18.0
house pickled sweet beets, white bean puree, local black garlic + poached farm eggs, grilled sourdough	
smoked ham toastie	15.0
smoked ham, provolone cheese + salt cured cucumber pickle on grilled local sourdough, shredded cabbage salad	
hommous eggs <small>(GFO/VGO)</small>	19.5
buttery fried farm eggs, our chickpea hommous, grilled bread, roasted red pepper relish, pickles	
broccoli + black rice <small>(GF/VGO)</small>	18.0
roasted broccoli + edamame salad, organic black rice, toasted almonds, avocado, miso sesame dressing	

cannelloni	23.0
3 cheese + soft herb cannelloni, made w local mountain pepper pasta (egg free), fresh tomato + leek sauce, basil, crunchy parmesan crumb	
shredded chicken salad <small>(GF/VO)</small>	18.0
shredded chicken + cabbage, parmesan, green apple, lime and mint	
beef bun <small>(GFO/VO)</small>	19.5
slow roasted beef, mustard aioli, cheddar, red pepper jam, 3Mills potato bun and crisps	
duck salad <small>(GF/VO/VGO)</small>	23.5
slow cooked duck, local peaches, walnuts, parmesan, radicchio, crushed raspberry + pomegranate dressing	
extras <small>(all GF)</small>	
add egg	3.0
3Mills Bakery GF bread	+ 2.5
avocado + lemon	5.0
slow roasted tomatoes	4.5
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 | 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	+1.0
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 8.0

bloody mary 13.0

negroni 15.0

G + T 12.0

SPIRITS 10.0

WINE gl 10.0 | btl 45.0

sangiovese | pinot grigio

BEER 8.0

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

cascade light 6.0

please note that alcohol is only available after 10am