

BREAKFAST - PARAKUIHI

Toasted, sourdough, grain or gluten free with house jam, marmalade, nut butter, honey 9

Raglan Bagels....

Cream cheese with jam or nut butter 10

Shack smoked salmon, cream cheese, pickled fennel, capers 17

Avocado, whipped feta, slow tomato roast tomato, coriander zhoug 16

Haloumi, beetroot chutney, cream cheese, green leaves 16

Steel cut oat porridge, sultana, almonds, rhubarb, orange honey yoghurt, green apple, cream 15

Granola, toasted seeds, nuts, oats, fresh fruit, orange honey yoghurt, oat milk 15

Apple waffles, blackberry maple syrup, berry compote, cinnamon sugar, vanilla cream 19

Miso mushrooms, pumpkin, sourdough toast, kale + pumpkin seed dukkah 19 (vegan)

Chilli + herb scrambled eggs, corn + red pepper salsa, parmesan, sourdough 20

Good eggs, poached or fried, sourdough, tomato chutney 12 (scramble +2)

Onesie, one poached egg, one bacon, one tomato, one toast, one butter, onesie love 12

Eggs n Holly, poached eggs, sourdough, green leaves, hollandaise sauce with...
miso mushrooms 23 or streaky bacon 24 or smoked salmon 25

A Complete, poached eggs, beetroot hummus, mushrooms, green leaves, avocado, whipped feta, pepitas + sourdough toast 25

B Complete, poached eggs, herbie spuds, streaky bacon, slow roast tomato, green leaves hollandaise sauce + sourdough toast 25

A LITTLE SOMETHIN'

Miso mushrooms 6 Slow roasted tomato 6 Herb salted potatoes 6

Grilled halloumi 7 Avocado 6 (subject to ripeness)

Soul Food Farm green leaves, pickled fennel + cucumber salad 6

Streaky bacon 7 House smoked salmon 9

Fries with aioli or vegan mayo 9

We are happy to swap any toast for Thoroughbread gluten free or green leaves.

We do use nuts, gluten, soy, crustacea, dairy, fish, eggs, sesame seeds and lupins in our kitchen. If you have any food allergies, please be sure to tell us so we can help you with your options.



LUNCH - WA TINA

Granola, toasted seeds, nuts, oats, fresh fruit, orange honey yoghurt, oat milk 15

Raglan Bagels....

Cream cheese with jam or nut butter 10

Shack smoked salmon, cream cheese, pickled fennel, capers 17

Avocado, whipped feta, slow tomato roast tomato, coriander zhoug 16

Haloumi, beetroot chutney, cream cheese, green leaves 16

Soup, our friendly staff will share the flavour goodness with you 15

Miso mushrooms, pumpkin, sourdough toast, kale + pumpkin seed dukkah 19 (vegan)

Chilli crunch rice, chilli peanut crunch, lime, cucumber, spring onion + coriander with...
Sticky cauliflower + carrots 23 (vegan) Fried chicken + kewpie mayo 26

Noodles, soy, ginger, chilli, fragrant shitake stock, mushrooms, soft egg, bak choy with...
Pork meatballs + bonito flakes 23 Tofu + kimchi 22 (vegan)

Cheese burger, wagyu beef pattie, butter bun, zucchini pickles, yellow burger
cheese + special sauce 17 add a side of fries +5

Chilli + herb scrambled eggs, corn + tomato salsa, parmesan, sourdough 20

Good eggs, poached or fried, sourdough, tomato chutney 12 (scramble +2)

Onesie, one poached egg, one bacon, one tomato, one toast, one butter, onesie love 12

A Complete, poached eggs, beetroot hummus, mushrooms, green leaves, avocado, whipped
feta, pepitas + sourdough toast 25

B Complete, poached eggs, herbie spuds, streaky bacon, slow roast tomato, green leaves
hollandaise sauce + sourdough toast 25

A LITTLE SOMETHIN'

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