

LIGHT BREAKFAST	BREAKFAST BOWLS		WR BREAKFAST SIGNATURES	0/	HOT BEVERAGES	
(AVAILABLE ALL DAY)	(AVAILABLE ALL DAY)		(AVAILABLE ALL DAY)		COFFEE	
SOURDOUGH TOAST Your choice of white, wholemeal, seeded sourdough served with butter and your choice of preserves (V)	6 GRANOLA BOWL Passionfruit panna-cotta, honey spice granola, passionfruit curd, biodynamic yogu compressed apple, Toasted coconut, seaso berries (V)		BREAKFAST BURGER Two free range fried eggs, smoked belly bacchouse bourbon bbq & chipotle relish, rocket, soft milk bun	17 on,	ESPRESSO MACCHIATO PICCOLO LONG BLACK CAPPUCCINO	3.!
IN HOUSE BAKED PASTRIES 5	5 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		RICOTTA PANCAKES	19	LATTE POR APPENDED APPENDED	
Plain croissant, pain au chocolat, almond	VEGAN BOWL	19	Honeycomb butter, banana and maple (V)		FLAT WHITE	
croissant, pain au raisin with your choice of preserves	Quinoa, sweet potato, kale, avocado, humn almonds, mushrooms (VG, V, GF, DF)	nus,	(cooked to order please allow 20mins during busy periods)		MOCHA HOT CHOCOLATE CHAI LATTE, (DIRTY)	4 (4.5
TOASTED BANANA BREAD 7	5 SUPER GREEN	18	SUMMER TOAST	20	BABYCCINO	
Served with whipped ricotta & honey	Chlorella & cashew hummus, spinach, kale,	10	Smashed avocado, heirloom tomato, basil,		EXTRAS	0.9
SMASHED AVO	6 avocado, poached eggs, dukkah, puffed gra	ains	chilli flakes, feta, poached eggs (V)		(SOY, ALMOND, OAT, LACTOSE FREE, EXTRA	
Whole smashed avocado, olive oil, sea salt, coriander, lime, soft boiled egg, sourdough	(DF) P P P		WHITE RABBIT EGGS BENNI Triple smoked log born	19	DECAF) MACCA MILK	0.8
EGGS YOUR WAY	3 Togsted almonds almond milk anglaise dat	18	Triple smoked leg ham Smoked king salmon	24	FILTER COFFEE	
Two free range eggs cooked the way you like them served with toasted sourdough	puree, compressed apple, toasted coconut,		Brioche French toast, two poached eggs, bab spinach, bearnaise foam		BATCH	
(v)	cinnamon paper (DF, V, VG)		spirideri, bediridise fodiri		TEA S S S S S S S S S S S S S S S S S S S	18/
			COLD DRINKS		SINGLE TEA IN POT DOUBLE BAG IT	4.5 +
SIDES \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	- BREKKIE BOWL	20			Single bag is standard serving	
(AVAILABLE ALL DAY) SMOKED BELLY BACON	Poached eggs, roasted tomato, belly bacon mushroom, avocado, beef chipolata,	~ -7	FRESH SQUEEZED JUICE Orange Apple	6	English Breakfast Peppermint Lady French Earl Chamomile	
TRIPLE SMOKED LEG HAM	6 sourdough (DF)		1 () () () () () () () () () (Honeydew green Lemongrass Ginger	
	5		SIGNATURE FRESH JUICE	7	Oolong Rose	
SMASHED AVOCADO	5 SHAKSHUKA	20	Apple, Pineapple, Mint			
FRESH / ROASTED HEIRLOOM TOMATO BIODYNAMIC YOGHURT	Roasted red peppers, butter beans and gree pea stew, smoked chorizo, baked eggs, bas		Carrot, Orange, Celery Apple, Celery, Cucumber, Kale			
COCONUT YOGHURT SMOKED KING SALMON	olive oil served with sourdough (DF) 6		ICE CHOCOLATE COFFEE MOCHA Served with ice and whipped cream	7		
			MILKSHAKES Chocolate Vanilla Caramel Fresh strawbe	7 rry		
	8° (8° (8° (8° (8° (8° (8° (8° (8° (8° (VIRGIN MARY Spiced tomato juice with celery	7		

We accept all major cards, 1.5% surcharge on all card transactions. Public holiday and sunday surcharge 10%

Vegan (VG) Gluten free (G) Vegetarian (V) Dairy free (DF)



SALADS DO DO DO DO DO DO	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	UNCH DE	M	SPARKLING	GLS	BT
(AVAILABLE FROM 12PM)	(A'	VAILABLE FROM 12PM)		Corte Giara, Prosecco DOC, Veneto, IT	9	3
WHITE RABBIT CAESAR	w	AGYU BEEF BURGER	24	Twin Islands Brut NV Marlborough, NZ	°)(}{	5
Baby gem lettuce, parmesan, house dressing, croûtons, prosciutto with a choice of		Butter lettuce, tomato, jack cheese, caramelised onion, bourbon BBQ & chipotle relish, French fries		SPARKLING ROSÉ		4
Roasted chicken breast Grilled Tasmanian salmon 25 26		BARRAMUNDI BURGER Grilled Barramundi with tomato, garlic aioli, wild roquette		Louis Bouillot Perle d'Aurore Rosé Brut NV Burgundy, FR CHAMPAGNE		
GRILLED CHICKEN SALAD		French fries		Pol Roger Brut Reserve Champagne, FR		T
Tomato, avocado, charred corn, green beans, cucumber, mixed greens, sherry vinaigrette (GF, DF)		OPEN WAGYU STEAK SANDWICH Wagyu Scotch fillet, picked cucumber, caramelised onion,		Moët & Chandon, Brut Impérial Champagne NV, Champagne, FR		118
WELLNESS SALAD	10	tomato, roquette, seeded mustard, garlic aioli		WHITE ! ! ! ! ! ! ! ! ! ! ! ! ! ! ! ! ! ! !		
Shaved brussels sprouts, rocket, radicchio, avocado, tomato, cucumber, quinoa, pumpkin, cranberry, vinaigrette (VG) (GF)		STEAK & FRITS	35		9/	9
ADD ROASTED CHICKEN BREAST	30	00g Wagyu scotch fillet, hand cut French fries with		Primo Estate Primo Pinot Grigio Adelaide Hills, SA	10	×
GRILLED TASMANIAN SALMON	+7 be	éarnaise sauce		Bleasdale Sauvignon Blanc Adelaide Hills, SA Mount Nelson Sauvignon Blanc Mount Barker, WA	9	5
SUPER GREEN SALAD Mixed greens, kale, broccoli, baby spinach, poached pear,		EVERAGES				
		<u> </u>		RED P P P P P P P P P P P P		0)(
seeds, almonds, vinaigrette (VG) (GF) ADD ROASTED CHICKEN BREAST	+6 S1	TILL WATER SPARKLING WATER 500ML	5	Earthwork, Cabernet Sauvignon, Barossa Valley, SA		4
		STILL WATER SPARKLING WATER 1000ML	9	Langmeil, 'Long mile' Shiraz, Barossa Valley, SA		6
GRILLED TASMANIAN SALMON	Do Do	1 M M M M M M M M M		Pencarrow, Pinot Noir, Martinborough, NZ	12	5
		OFT DRINKS	4	Chateau Mazeris Canon Fronsac Bordeaux, FR Valdemoreda Tempranillo, SPAIN		6 4
	K	OMBUCHA () () () () () ()	7	Alamos Malbec Mendoza, ARG		4
				ROSE P P P P P		
				Château Maylandie, Les Amis Rosé, Corbieres, France	15	5
				BEER M. M. M. M. M. M. M. M. M.		
				Corona Peroni White Rabbit Pale Ale White Rabbit Dark Ale		8.

LIKE WHAT YOU SEE?





James Squire Orchard Crush Cider

Heineken 3 Mid Strength