

<b>BOB'S BREAKFAST (GF)</b>	<b>\$23.50</b>
W/ bacon, chorizo, mushrooms, avocado & feta smash, slow roasted tomatoes & hash brown	
<b>BOB'S BREKKY BUN</b>	<b>\$15.50</b>
Bacon, fried egg, potato cake, sausage patty & cheese w/ BBQ sauce in a brioche bun	
<b>BREAKFAST BOARD (V/GF)</b>	<b>\$20.50</b>
W/ sourdough toast, spiced pumpkin smash, poached egg, cheese croquets, raspberry yoghurt panna cotta, house granola, seasonal fruit and fresh OJ	
<b>EGGS BENEDICT (GF)</b>	<b>\$20.50</b>
W/ slow cooked pulled pork on toast with poached eggs, apples, hollandaise (can be also done w/ bacon or smoked salmon instead of pork)	
<b>CHILLI SCRAMBLE (V/GF)</b>	<b>\$20.50</b>
W/ sourdough toast, chilli sambal, fried shallot, candy chili, coconut sambal & feta mousse	
Served on a croissant instead of sourdough	
	+\$1.00
<b>SMASHED AVOCADO (V/GF)</b>	<b>\$18.50</b>
W/ apples, feta & avocado smash, butter roasted papitas, radish, edamame, snow pea tendrils & cashew cream	
Add poached egg	
	+\$2.50
<b>ROASTED MIXED MUSHROOMS (V/GF)</b>	<b>\$20.00</b>
W/ beetroot hummus, smoked almonds, salted ricotta & poached eggs, roasted cauliflower & sourdough toast	
<b>PUMPKIN &amp; CORN FRITTERS (V/GF)</b>	<b>\$19.50</b>
W/ fritters, haloumi, house made kasoundi, pumpkin mousse & a poached egg	
<b>ACAI SMOOTHIE BOWL</b>	<b>\$17.50</b>
Blended w/ banana & berries, served with seasonal fruit & house granola	
Add organic crunchy peanut butter	
	+\$2.00
<b>STICKY DATE PANCAKES</b>	<b>\$20.50</b>
W/ caramel, braised date puree, strawberries, maple, salted caramel ice cream & Persian fairy floss	
<b>SUPER FOOD SALAD</b>	<b>\$19.00</b>
W/ kale, pumpkin, asparagus, broccoli, cherry tomatoes, corn, jalapeños, roasted almonds, poached eggs & salted ricotta	
Add chicken or smoked salmon	
	+\$6.50
<b>LEMON HERB CHICKEN SALAD</b>	<b>\$22.50</b>
W/ herb grilled chicken, barley grain salad, pumpkin mousse, sweet potatoes, seeds, cherry tomatoes	

<b>BAKED MISO SALMON</b>	<b>\$24.00</b>
W/ soba noodles, edamame, sesame dressing, zucchini, pickled seaweed, radish	
<b>POKE BOWL (GF)</b>	<b>\$19.50</b>
W/ brown rice, cured salmon, pickled seaweed, edamame, corn, avocado, spring onion, sesame seeds & spiced soy sesame dressing	
<b>BEEF BURGER</b>	<b>\$20.00</b>
W/ lettuce, bacon, melted vintage cheddar, caramelised onion, house pickles & tomato, burger sauce, sided with thick cut chips	
<b>KOREAN STYLE FRIED CHICKEN BURGER</b>	<b>\$20.00</b>
W/ herb cabbage slaw, Korean chili sauce, sided with prawn crackers	
<b>MIXED MUSHROOM LINGUINI</b>	<b>\$22.00</b>
W/ creamy garlic sauce, mixed mushrooms spinach, herbs & parmesan	
<b>GARLIC PRAWN LINGUINI</b>	<b>\$23.00</b>
W/ creamy garlic sauce, prawns, spinach, herbs & parmesan	
<b>HOUSE STICKY BRAISED BEEF SHORT RIBS</b>	<b>\$21.00</b>
W/ wombok slaw, chilli, herbs & Asian inspired dressing	
<b>TOAST</b>	<b>\$5.00</b>
Sourdough, Multigrain or Gluten Free (G/F add \$2.50)	
<b>FRUIT TOAST</b>	<b>\$8.00</b>
W/ Apricot, Fig & Espresso Butter	
<b>EGGS ON TOAST</b>	<b>\$11.50</b>
Poached, Fried or Scrambled	
<b>CHICKEN PIDE</b>	<b>\$13.50</b>
Aioli chicken with cheese, kasoundi, avocado, spinach on focaccia	
<b>VEGETARIAN (V) PIDE</b>	<b>\$13.50</b>
Mushrooms, feta, pumpkin, rocket & relish on focaccia	

## KIDS UNDER 12 YEARS

<b>PANCAKE</b>	<b>\$12.50</b>
W/ maple syrup, ice cream, sprinkles & fairy floss	
<b>CHICKEN NUGGETS</b>	<b>\$12.50</b>
House made chicken nuggets with thick cut chips	
<b>SCRAMBLED EGG &amp; BACON</b>	<b>\$12.50</b>
Served with a toast	
<b>PASSATTA LINGUINI</b>	<b>\$12.50</b>
Tomato sauce pasta	

## EXTRAS

Relish	\$1.50
Hollandaise/Egg	\$2.50
Gluten Free Bread	\$2.50
Mushrooms/Tomatoes/Spinach	\$5.00
Hash Brown/Haloumi	\$5.00
Chorizo/Salmon/Bacon/Avocado	\$5.50
Curly Fries w/ Herb Aioli	\$7.00