

## ALL DAY MENU (Served until 03:00 pm)

Organic sourdough or seeded toast 8.50  
Gluten free toast 9.50

Eggs your way on toast 11.50

Coconut chia pudding - fresh mango, dragon fruit, berries and lemon balm (v) 18.00

Fresh chilli scrambled eggs - pickle, crispy shallots, chorizo, feta, spring onion and salsa verde on toast with chilli jam 22.00

The Breakfast - eggs on pumpkin soy linseed toast, avocado, grilled halloumi, roasted tomato, pumpkin, salsa verde & dukkah 23.00  
Add: thick cut maple glazed bacon 6.00

Smashed avocado - heirloom tomatoes, radish, red chilli, dukkah on pumpkin soy linseed toast (V) 20.00  
Add: Marinated feta 2.50  
Add: Poached egg 3.00  
Add: Bacon 6.00

Breakfast board - soft boiled egg and soldiers, salmon croquettes, thick cut bacon, chorizo, a feta avocado and kale salad, mini chia pudding 25.00

Brulee French toast - macadamia nut praline, fresh strawberries, vanilla anglaise and lemon balm 21.00

Ricotta pancakes - rhubarb & raspberry compote, vanilla mascarpone, seasonal fruit and toasted pistachio 21.00

Eggs Benedict - Rolled ham hock, beetroot feta puree, guindilla, sriracha hollandaise with toast 21.00

Sautéed mixed mushrooms - seeded toast with cauliflower, kale, goats cheese, crispy shallots and two poached eggs (VO) (GFO) 23.00

Chargrilled eggplant - grain salad, pomegranate seeds, preserved lemon, candied walnuts, pumpkin hummus, feta, dukkah & poached egg (VO) 21.00

Shakshuka - chorizo, capsicum, zucchini, hazelnuts, dukkah, black olives, feta, poached eggs and pita bread (VO) (GFO) 24.00

Salmon - Citrus cured pan seared salmon with avocado puree, potato quinoa kale rosti, white nectarine salsa, and a poached egg (GF) 26.00

Pork belly - Twice cooked pork belly with pumpkin puree, roasted cauliflower, red eye gravy and a poached egg (GF) 26.00

Chicken Burger - buttermilk crumbed fried chicken, guacamole, fresh tomato, baby cos lettuce, relish pickled cabbage, cheese and potato chips 22.00

Veggie burger - grilled halloumi, tomato relish, chipotle aioli, onion, tomato, cos lettuce and onion rings 20.00

Peri-peri chicken salad - five grain, cherry tomatoes, broccolini, red onion, kale, roasted cauliflower and chipotle aioli 20.00

Soba noodle salad - sesame crumbed tofu, Asian herbs, broccolini, pickled carrots and toasted peanuts with ginger miso dressing (V) 19.00

### Little ones:

Kids egg & bacon on toast 8.00  
Kids chocolate pikelets & strawberries 8.00

### Extras:

Egg/ Toast/ Relish 3.00  
Avocado/Roasted tomatoes/Sriracha hollandaise 4.00  
Kale/ Mushrooms/Roasted pumpkin 5.00  
Grilled halloumi/Meredith feta 6.00  
Bacon / Chorizo / Smoked salmon 6.00  
Potato quinoa kale rosti (Vegan & GF) 6.50

two birds one stone



## DRINKS

### FRESH JUICE

Orange/ Pink grapefruit/ Mixed 7.00

### COLD DRINKS

Capi - Blood orange/ Cola/ Ginger beer/ Lemon/ Yuzu 4.50  
Still Water 4.00  
Sparkling water 4.50

### COFFEE

White/Black 4.50  
Hot chocolate 4.50  
Mocha 5.00  
+Soy/ +Oat 0.50  
+Almond Milk 1.00  
Iced coffee/Iced chocolate 7.00

Chai Tea / Chai Latte 5.00  
Iced Soy Chai 7.00

### FILTER COFFEE

Batch Brew 4.50  
Cold Brew 5.00  
V60 7.00  
V60 Premium 10.00

### TEA

Earl Grey/ English breakfast/ Lemongrass & Ginger/ Gunpowder Green/ Peppermint 5.00

### BEANS

Five Senses Coffee beans (250 gms) 15.00

Maximum time limit of 90 minutes applies