

Breakfast 7am – 3pm

ORGANIC TOAST VEGAN									6.5
Ciabatta, Vienna rye, Turkish toast									
ORGANIC FRUIT TOAST OR GLUTEN FREE TOAST									8
MOKA BIG BREAKFAST GF OPTION									24.90
grilled chorizo, slow roasted tomato, potato cake, bacon, house made beans, eggs your way, ciabatta									
FREE RANGE EGGS TOAST GF OPTION VEGO									12.5
poached, scrambled or fried									
	EXTRAS								
	Hollandaise	1.5	extra egg	3	Scrambled eggs (2)				6
	spinach, slow roasted tomatoes, mix mushrooms, avocado								4 (EACH)
	bacon, house made beans, potato cake (2), hash browns (2)								5 (EACH)
	smushed avocado, smoked salmon, chorizo								6.5 (EACH)
BIRCHER MUSELI VEGO									14.9
pistachio and cranberries, natural yoghurt, grated apple									
BUTTERSCOTCH HOTCAKE VEGO									19.9
caramelised bananas, mix fresh berries, popcorn, vanilla bean mascarpone									
SMUSHED AVOCADO GF OPTION, VEGO, VEGAN OPTION									19.9
roasted tomato, brunoised red onion, Danish feta, olive dust, bird seeds, Vienna rye									
SWEET POTATO LATKE GF & DF									21.9
molasses pulled lamb, turmeric roasted pumpkin, spinach, poached eggs, schug, pistachio dukkah									
TURKISH EGGS VEGO									20.90
chimichurri, garlic dill yoghurt, mushrooms, Turkish bread, poached eggs, chilli butter sauce									
SHAKSHOUKA GF OPTION									21.90
Goat's cheese, chorizo, braised eggs, toasted Turkish bread									
GREEN EGGS & PROSCUITTO OMELETTE GF OPTION, VEGO OPTION									20.90
basil pesto, fire smoked mozzarella, rocket, toasted Turkish bread									
POTATO CAKE GF, VEGO OPTION									21.90
semi wilted spinach, hollandaise, poached eggs, with your choice of mix <i>mixed mushrooms, bacon</i> or <i>salmon</i>									

Lunch 11.45am- 3pm

CHARRED SCOTCH FILLET STEAK SANDWICH				GF BREAD OPTION					26.5
beetroot relish, Swiss cheese, caramelised onions, bruschetta salad, horseradish aioli, sweet potato chips									
GRILLED SALMON SALAD GF									24
avocado, feta, greens, jalapeno dressing,									
LAMB BURGER									23
greens, aioli, chorizo, goat's cheese, chilli jam, fries & herbed mayo									
FRIED CHICKEN BURGER									23
Sweet and sour, spiced gherkin aioli melted cheddar, pickled radish, tomato and greens w chips									
GRILLED CRISPY SKIN BARRAMUNDI									24.5
chips, chef's salad and homemade tartare sauce									
PEARL COUS COUS SALAD W POACHED EGG VEGAN OPTION									19.9
caramelised onions, fried eggplant, poached beetroot, rocket, tahini yoghurt dressing, dukkah									
SALTED CHIPS	aioli	9	SWEET POTATO WEDGES	herbed mayo					12.5

-Please inform us of any allergies, as some dishes contain nuts etc..
 -To give you the quality service you deserve please no modifying of the menu
 -On public holidays we surcharge 15%