

# All Day Breakfast

**Eggs Benedict \$16 | Half Serve \$8 (GFO)** toasted sourdough topped with free range bacon, poached eggs & hollandaise  
Swap Bacon to Salmon **additional \$2.00** Swap to Ham **(no charge)**

**Farmers Omelette \$12 (VFO/GFO)** mixed vegetables, free range bacon and cheese in a house made omelette served with crusty turkish

**Bacon & Eggs \$12 | Half Serve \$6 (GFO)** free range eggs, rashers of free range bacon on toasted organic sourdough with your choice of sauce (BBQ sauce, Tomato Relish or Caramelised Onions)

**Eggs Your Way \$8 | Half Serve \$4 | (GFO/DFO)** two free range eggs your way served (poached, scrambled or fried) on toasted sourdough

**Farmers Brekky \$18 (GFO)** two rashers of free range bacon, two sausages (beef/pork mix), fried egg, baked beans, local mushrooms, roasted tomato, wilted spinach served with toasted turkish

**Vegetable Stack \$16 (Veg.) (DF) (GF) (VFO)** kipfler potatoes, grilled zucchini, garlic buttered mushrooms, blistered tomatoes, wilted spinach, avocado & a fried egg finished with a sprinkle of vegan pesto

**Salmon Stack \$16 (GFO/DFO)** toasted Turkish topped with Atlantic Smoked Salmon, fresh Avocado, a poached egg & fresh rocket topped with cream cheese, capers & lemon wedge

**Avocado Smash \$14 | Half Serve \$7 (GFO/VFO/DFO)** toasted turkish bread topped with avocado, creamy fetta & fresh rocket  
**add lemon wedge 80c**

**Spanish Eggs \$16 DF (GFO)** grilled chorizo, capsicum & white beans in a tomato onion sauce topped with wilted spinach & a poached egg served w/ toasted turkish

**Paleo Vegan Superfood Bowl \$14 (V) (Paleo) (GF) (DF)** paleo roll topped with fried beans, asparagus, toasted flaked almonds, avocado, vegan cheese, crispy kale with a side of sauerkraut & local Dukkah

**SIDES \$2** Potato Rosti | Baked Beans | Asparagus & Beans | Wilted or Fresh Spinach | Fried Tomato | Sauerkraut | Extra Egg  
**SIDES \$3** Avocado | Mushrooms | Haloumi | Bacon | Chorizo | 2 x Sausages | Hollandaise | Paleo Bread Roll   **All Sauces (GF) \$1**

## Cold Drinks

**Cold Pressed Juices | Reg. \$7.00 Lge. \$8.00**  
**Carrot Ginger Surprise** / carrot, apple & ginger  
**Pineapple Bliss** / pineapple, orange & apple  
**Super Green** / cucumber, celery, green apple, kale, spinach, ginger, mint & lemon  
**Pinemelon** / pineapple, watermelon & mint  
**Orange Juice** / oranges                      **Make Your Own Juice \$8.00**

**Dairy Fruit Smoothies |Reg.\$6.00 Lge. \$7.00 (VFO)**  
Alternatives available for additional charge | soy, almond, rice, lactose free, coconut milk & coconut water |  
**Bananrama** / fresh banana, vanilla & milk  
**Berry Brekky** / fresh berries, banana, orange, yoghurt, oats & milk  
**Choc Dream** / fresh banana, chia seeds, chocolate vegan protein powder, honey & milk  
**Fruit Salad Smoothie** / seasonal fruit, maca powder, honey & milk  
**Great Green** / fresh pear, grapes, banana, kale & milk  
**Mango Smoothie** / fresh mango, ice cream & milk (all fruits avail.)  
**Pine Passion** / fresh pineapple, passionfruit, banana, orange & milk  
**Strawberry Madness** / fresh strawberries, peach, pear, honey & milk  
**Tropical Smash** / pineapple, mango, banana, orange, yoghurt & milk

**Fruit Freezes | Reg. \$7.00 Lge. \$8.00 (V/GF)**  
**Mango Tango** / fresh mango, coconut ice cream & coconut milk  
**Berry Swirl** / freshly blitzed berries, coconut ice cream, vanilla protein powder & coconut milk  
**Gone Troppo** / blitzed frozen mango & strawberry on coconut water  
**Red Revitalizer** / blitzed apple, pear & raspberries on coco water  
**Green Vegan** / banana, mango, pineapple & spinach on coco water

**Dairy Free Frappes**  
**Fruit Syrup Frappes | Reg \$6.00 Lge. \$7.00**  
Mango Guava Lychee / Pomegranate Raspberry / Lychee Green Tea  
**Real Fruit Crushers | Reg. \$6.50 Lge \$7.50**  
(Real fruit blitzed with ice & coconut water)  
Orange & Ginger / Pineapple Mint / Watermelon Lime

## Kitchen closes weekdays at 3:00pm

**Bacon & Egg Roll \$8.50 (GFO)** free range bacon, free range egg, cheese & your choice of sauce served on a toasted focaccia roll  
**Deluxe Bacon & Egg Roll \$9 (GFO)** free range bacon, free range egg, fresh spinach & house made caramelized onions on a toasted roll  
**BLT \$8.50 (GFO)** free range bacon, tuscan cheese, local lettuce & home grown tomatoes served on a toasted focaccia roll  
**Haloumi Roll \$14 (GFO)** golden haloumi served on a brioche bun with house made caramelized onion, tomato relish, free range poached egg, avocado, fresh rocket & whole egg mayo **add bacon \$3.00**

**FRESH BAGEL RANGE**  
**Salmon Bagel \$9.50** Smoked salmon, spinach & cream cheese  
**Eggs Benny on a Bagel \$10.50** Bacon, fried egg, spinach, cheese, hollandaise & fresh tomato

**Acai Bowl (GF) (DF) (V) \$9.50** acai puree blended with banana, mixed berries & unsweetened coconut milk topped with fresh seasonal fruit, goji berries, coconut & chia seeds  
**Dragonfruit Bowl (GF) (DF) (V)** Local dragonfruit, mango & banana blended on coconut milk & topped with seasonal fruit  
**Crepes \$12 (GF) (Contains Dairy) | Half Serve \$6** | two crepes served with banana, Nutella & ice cream **OR** mixed seasonal berries, maple & ice cream **(Coconut Ice cream \$1.00 extra)**  
**Waffles \$12 (contains Dairy) | Half Serve \$6** | Crispy waffle stack topped with berries, ice cream & maple **OR** caramelized banana, caramel syrup & ice cream **(Coconut Ice cream \$1.00 extra)**  
**Pancakes \$14** | stack of 3 house made pancakes with your choice of toppings (Ice cream/cream & fruit included in price. Other toppings additional) **Kids Serve (1 pancake) \$5**  
**Byron Bay Muesli Fruit Bowl \$12.50** toasted muesli topped with fresh seasonal fruit, dollop of yoghurt and a side of honey and milk |  
**Dairy Free + \$1.00 (Coconut Yoghurt) | GF muesli + \$1.00**  
**Granola Yoghurt Cup \$7.00 add fruit \$3.00 extra**  
**Fresh Seasonal Fruit Salad Cup \$6.00 add yoghurt \$7.00**  
**Fruit Toast | One Slice \$2.50 | Two Slices \$4.50** | add butter **50c**  
Build your Own breakfast available. Please notify staff if you have an allergy.

**Over Ice | Reg. \$6.00 Lge. \$7.00 (VFO)**  
**Iced Latte** / organic fair trade coffee shot & milk  
**Iced Coffee** / organic fair trade coffee shot, home made ice cream, vanilla & milk (cream available)  
**Iced Chocolate** / chocolate syrup, home made ice cream & milk  
**Iced Turmeric Latte** / turmeric elixir mix & milk  
**Soda Lime & Bitters** / bitters & lime finished with soda water **\$4.50**  
**Ginger OR Hibiscus Lavender Kombucha \$4.50 Lge \$5.50**

**Dairy Based Frappes (VFO)**  
**Made using local Cooloola Milk & home made ice cream**  
Alternatives available for additional charge | soy, almond, rice, lactose free, coconut milk & coconut water |  
**FRAPPES | Reg. \$6.00 Lge. \$7.00**  
Coffee | Chocolate | Mocha | Strawberry | Mango | Banana | Vanilla | Hazelnut | Caramel |  
**SPECIALTY FRAPPES | Reg. \$6.50 Lge. \$7.50**  
Cookies and Cream | Choc Mint | Maple Coffee | Vanilla Chai | Paleo Coffee Frappe | Daily Grind | Nutella | Planet Mars | Milo | Malt  
**MILKSHAKES | Reg. \$5.00 Lge. \$6.00**  
**THICKSHAKES | Reg. \$6.00 Lge. \$7.00**

## Coffee & Tea

Cappuccino | Latte | Flat White | Long Black | **Cup \$4.00 Mug \$5.00**  
**Alternative Milks available at additional cost**  
Affogato \$5.00 | Espresso \$3.00 | Chai \$4.50 | Mocha \$4.50  
Hot Choc \$4.50 | White Hot Choc \$4.50 | Piccalo/Macchiato \$3.50 | Vienna \$5.00 | Anti Inflammatory Latte \$5.00

**Serenitea | Pot for one \$2.50 | Pot for two \$3.50**  
Chamomile | English Breakfast | Earl Grey | Green | Peppermint



Latte

Fruit Freezers

Mocha

Maple Coffee



# Burgers

All patties are house made, preservative & gluten free! Rolls are Vegan Friendly.  
All crumbed chicken is Gluten Free. Gluten Free or Paleo Rolls available \$1.00 extra



Kitchen closes weekdays at 3:00pm

**The Aussie \$14.00 (DFO/GFO)**  
Beef pattie, bacon, grilled pineapple, cheese, lettuce, aioli & caramelised onion

**The Mexican \$16.00 (GFO)**  
Spiced Beef Pattie, tomato & onion salsa, avocado, sour cream, cheese & lettuce

**Brazilian \$14.00 (GFO)**  
Beef chorizo pattie, fried egg, lettuce, tomato, avocado & house made tomato sauce

**Classic Beef \$12.00 (GFO)**  
Beef pattie, tomato relish, cheese, mustard & zucchini pickles served on a brioche bun

# Salads

**Chicken Caesar Salad \$12 (GF)** free range chicken breast, free range diced bacon, free range boiled egg & parmesan served on a bed of local mini cos lettuce topped with house made Caesar dressing

**Pesto Chicken Salad \$14 (GF)** warm pesto coated free range chicken & roasted pumpkin served on a bed of spinach topped with creamy fetta, pine nuts, onion & house made pesto dressing

**Garden Salad \$8.00 (GF/Veg/V)** local cucumber, carrot, capsicum & salad onion served on a bed of local lettuce  
**Add steamed chicken or ham \$12.00**  
**Side serve \$4.00**

**BBQ Chicken \$14.00 (GFO)**  
House crumbed chicken breast, bacon, salad onion, cheese, lettuce & Bbq sauce

**Chicken Pesto \$15.00 (GFO/DF)**  
House crumbed chicken breast, baby spinach, salad onion, semi dried tomatoes & pesto mayo

**Sweet Chilli Chicken \$14.00 (GFO)**  
House crumbed chicken breast, lettuce, whole egg mayo, house made sweet chilli sauce & avocado

**Crumbed Chicken & Slaw \$14.00 (GFO)** House crumbed free range chicken breast, mixed slaw & aioli

**Warm Chicken & Bacon Salad \$14 (GF)** free range house crumbed chicken, free range bacon rasher, sweet corn, fresh avocado, baby tomato & salad onion, served on a bed of local lettuce topped with Aioli

**Vege Pattie Salad \$14 (GF/V/Veg/DF)** grilled roast pumpkin & chickpea pattie served on a bed of rocket, topped with beetroot relish, semi dried tomatoes, salad onion & vegan mayonnaise

**Mediterranean Salad \$14 (Veg)** baby tomatoes, fresh herbs & leafy greens, creamy feta, olives, char grilled capsicum & salad onion topped with toasted Turkish bread pieces, served with balsamic glaze

**The Vege \$14 (V/DF/Veg/GFO)**  
Vege pattie, baby spinach, house made beetroot relish, vegan mayo & onion

**Grilled Vege Burger \$15.00 (V/DF/Veg. GFO)** Grilled eggplant, zucchini, capsicum, tomato & mushroom w/ house made vegan pesto mayo & fresh rocket

# Sides

**Chips Share Plate \$12.00 (GF/V/Veg)**  
Crispy Kale Chips | Sweet Potato Wedges  
Rustic Kipfler Wedgers  
| 2 sides of sauce of your choice |

**Crispy Kale Chips | \$4.00**  
**Rustic Kipfler Potato Chips | \$4.00**  
**Sweet Potato Wedges | \$4.00**  
**Dehydrated Vege Crisps Available | \$2.00**  
**Choice of Sauces | \$1.00 |** Aioli | Chipotle | Sour Cream | Tomato Sauce | BBQ Sauce | Other Specialty

**Chorizo Haloumi Salad \$14 (GF)** fried chorizo served with local garlic butter mushrooms & fried haloumi topped with salad onion & house made mustard dressing on a bed of fresh rocket

**Roast Sweet Potato & Quinoa Salad \$10.00 (GF/Veg)** house roasted sweet potato, organic quinoa, creamy feta, salad onion & pinenuts served on a bed of baby spinach served with local Balsamic Glaze  
**Side serve \$5.00 (Vegan Cheese \$2.50 extra)**

# From the Grill

**Open Grill \$9 (GFO/VFO)** Delicious fillings served on toasted Turkish, topped with fresh rocket, blistered tomatoes & local balsamic glaze (ask at register for topping options)

**Chicken Parmigiana \$15 (GF)** crumbed free range chicken topped with house made sauce and cheese, served with a fresh salad & roasted kipfler chips

**Duo of Dips \$9 (GFO/VFO)** toasted Turkish bread strips served with a duo of local & house made basil pesto feta & spiced guacamole

**House Crumbed Nuggets \$5.00**  
**Cheeseburger \$6.00**  
**Chicken Burger \$7.00**

# Kids

Check our cabinet for more delicious house made options!

Fresh sandwiches and wraps available and made to order!

# Stone Baked Pizzas

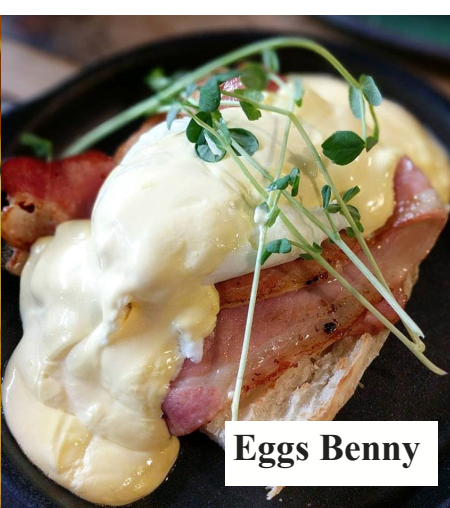
Kitchen closes at 3:00pm daily  
**Margherita \$10.00** | fresh house made tomato sauce, basil and cheese  
**Hawaiian \$10.00** | local free range ham, pineapple & cheese  
**Vegorama \$10.00** | capsicum, onion, mushroom, tomato, herbs & cheese  
**Our Special** | check the specials boards for todays creation  
**Cold for Takeaway also available**  
**GFO = \$2.00 extra    DFO = \$2.50 extra for vegan feta**

**DF = Dairy Free                      DFO = Dairy Free Option**  
**GF = Gluten Free                  GFO = Gluten Free Option**  
**V = Vegan                            VFO = Vegan Friendly Option**  
**Veg. = Vegetarian**

All of our dressings and sauces are home made (even our ice cream!), using local and organic ingredients where possible.



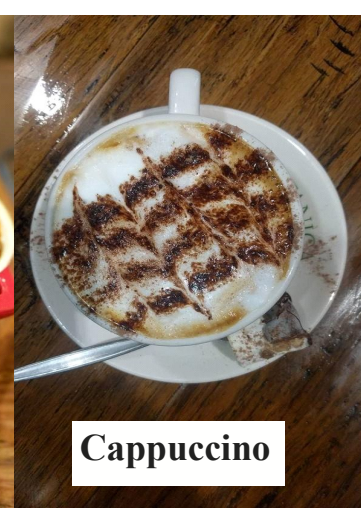
Latte



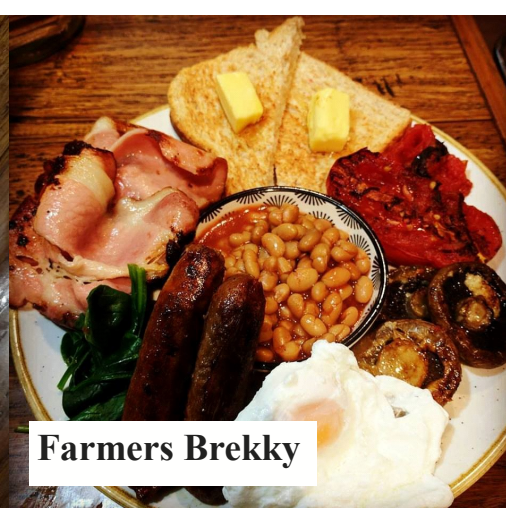
Eggs Benny



Chorizo Frittata



Cappuccino



Farmers Brekky