

All Day Breakfast

Kitchen closes weekdays at 3:00pm

Eggs Benedict \$16 | Half Serve \$8 (GFO) sourdough topped with bacon, poached eggs & hollandaise

Farmers Omelette \$12 (VFO/GFO) spinach, tomato, mushroom, onion, bacon and cheese in a house made omelette served with turkish

Bacon & Eggs \$12 | Half Serve \$6 (GFO) eggs your way & bacon on sourdough with sauce (BBQ, Tomato Relish or Caramelised Onions)

Eggs Your Way \$9 | Half Serve \$4.50 | (GFO/DFO) two eggs your way served (poached, scrambled or fried) on sourdough w/ balsamic & dukkah

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

Salmon Stack \$16 (GFO/DFO) Smoked Salmon on Turkish, fresh Avocado, a poached egg, rocket, cream cheese, capers & lemon

Avocado Smash \$14 | Half Serve \$7 (GFO/VFO/DFO) Turkish served with avocado, creamy fetta, lemon wedge, balsamic, dukkah, fresh rocket & herbs

Vegan Superfood Bowl \$14 (V) (Paleo) (GF) (DF) toast topped with beans, asparagus, toasted almonds, avocado, vegan cheese, crispy kale with a side of sauerkraut, lemon & Dukkah

Bruschetta \$16 | Half Serve \$8 sourdough served with grilled chorizo, haloumi & sweet corn, fresh salsa & herbs, balsamic, lemon & salt flakes

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) 50c

Breakfast Menu continued...

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

BREAKFAST ROLLS

Bacon & Egg \$8.50 (GFO) bacon, egg, cheese & your choice of sauce

Deluxe Bacon & Egg \$9 (GFO) bacon, egg, fresh spinach & house made caramelized onions

BLT \$9.50 (GFO) bacon, cheese, lettuce, home grown tomatoes & mayo

Haloumi Roll \$14 (GFO) haloumi on a brioche bun w/ house caramelized onion, tomato relish, poached egg, avo & rocket **add bacon \$3.00**

FRESH BAGEL RANGE

Salmon \$12 Smoked salmon, spinach, cream cheese, capers & avocado

Eggs Benny on a Bagel \$14 Bacon, spinach, cheese, poached egg, hollandaise, baby tomatoes

Acai Bowl (GF) (DF) (V) \$10.00 acai puree blended with banana, mixed berries & unsweetened coconut milk topped with seasonal fruit, goji berries, coconut & chia seeds

Dragonfruit Bowl (GF) (DF) (V) \$10 Local dragonfruit & mango blended on coconut milk & topped with seasonal fruit **ADD GRANOLA \$3.00**

Byron Bay Muesli Fruit Bowl \$12.50 toasted muesli topped with fresh seasonal fruit, dollop of yoghurt and a side of honey and milk

Granola Yoghurt Cup \$7.00 add fruit **\$3.00 extra**

Fresh Seasonal Fruit Salad Cup \$6.00 add yoghurt **\$1.00 extra**

Fruit Toast | One Slice \$2.50 | Two Slices \$4.50 |

Crepes \$12 (GF) (Contains Dairy) | Half \$6 | two crepes with banana, Nutella & ice cream **OR** mixed seasonal berries, maple & ice cream

Waffles \$12 (contains Dairy) | Half \$6 | Waffle stack topped with berries, ice cream & maple **OR** caramelized banana, caramel syrup & ice cream

Berry Pancakes (contains dairy) \$14 | 2 pancakes with fresh berries, ice cream & maple

Choc Chip Pancakes (contains dairy) \$14 | Half \$7 | 2 pancakes served with fresh banana, honeycomb chocolate & ice cream

GF Pancakes \$15 (contains dairy) | 2 pancakes with mixed berries, ice cream & maple

SWAP TO COCONUT ICE CREAM OR YOGHURT | \$1.00 EXTRA

Burgers

Classic Beef \$12.00 (GFO)

Beef pattie, tomato relish, cheese, mustard & zucchini pickles served on a brioche bun

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The Aussie \$14.00 (DFO/GFO)

Beef pattie, bacon, grilled pineapple, cheese, lettuce, aioli & caramelised onion

Brazilian \$14.00 (DF/GFO)

Beef chorizo pattie, fried egg, lettuce, tomato, avo & tomato sauce

BBQ Chicken \$14.00 (GFO)

House crumbed chicken breast, bacon, salad onion, cheese, lettuce & Bbq sauce

Crumbed Chicken & Slaw \$14.00

(GFO) House crumbed chicken breast, mixed slaw, lettuce & chipotle

Sweet Chilli Chicken \$14.00 (GFO)

House crumbed chicken breast, lettuce, mayo, sweet chilli sauce & avocado

The Vege \$14 (V/DF/Veg/GFO)

Vege pattie, baby spinach, house made beetroot relish, vegan mayo & onion

Grilled Vege Burger \$14.00 (V/DF/Veg.

GFO) Grilled eggplant, zucchini, capsicum, tomato & mushroom w/ house made vegan pesto, vegan cheese & fresh rocket

Chips Share Plate \$12.00 (GF/V/Veg)

Crispy Kale Chips | Sweet Potato Wedges
Rustic Kipfler Potato Wedges

| 2 sides of sauce of your choice |

Sides

Crispy Kale Chips | \$4.00

Rustic Kipfler Potato Wedges | \$4.00

Sweet Potato Wedges | \$4.00

Choice of Sauces | \$1.00 | Aioli | Chipotle | Sour Cream | Tomato Sauce | BBQ

Kids

House Crumbed Nuggets \$5.00

Cheeseburger \$7.00

Chicken Burger \$7.00

Salads

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Chicken Caesar Salad \$12 (GF) chicken breast, diced bacon, boiled egg & parmesan served w/ mini cos lettuce topped with Caesar dressing

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

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

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

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

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

Kale Superfood Bowl \$14.00 (GF/Veg/V) shredded kale, beetroot & carrot slaw, mixed seeds & nuts, avocado, balsamic & lime

Stone Baked Pizzas

Hawaiian \$12.00 | house tomato sauce, ham, fresh pineapple & cheese

Vegorama \$12.00 VFO+\$2.50 | spinach, house tomato sauce, mushroom, capsicum, salad onion, semi dried tomatoes, pine nuts, feta & cheese topped w/ rocket

Pumpkin Pesto \$14.00 | pesto, spinach, roast pumpkin, chicken, feta, salad onion, pine nuts & cheese topped w/ rocket

Caramelised Onion \$12.00 | garlic caramelized onions, feta & cheese topped w/ rocket

Cold for Takeaway also available GFO = \$2.00 extra

Coffee & Tea

Capp | Latte | Flat White | Long Black | **Cup \$4 Mug \$5 Lge \$5.50 Bucket \$6 |**

Alternative Milks available at additional cost

Affogato \$5.00 | Espresso \$3 | 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

Cold Drinks

Over Ice | Reg. \$6.50 Lge. \$8.50 (GF/VFO)

Iced Latte / organic fair trade coffee shot & milk

Iced Coffee / organic fair trade coffee shot, ice cream, vanilla & milk (cream available)

Iced Chocolate / nomad vegan chocolate powder, ice cream & milk

Iced Turmeric Latte / turmeric elixir mix & milk (**sugar free alternative**)

Soda Lime & Bitters / bitters & lime finished with soda water **\$4.50**

Ginger OR Hibiscus Lavender Kombucha \$5.00 Lge \$7.00

Dairy Based Frappes (VFO)

Made using local Cooloola Milk & ice cream

Alternatives available for additional charge | soy, almond, oat, rice, lactose free, coconut milk & coconut water |

FRAPPES | Reg. \$6.50 Lge. \$8.50 GF

Coffee | Chocolate | Mocha | Strawberry | Mango | Banana |

Vanilla | Hazelnut | Caramel |

SPECIALTY FRAPPES | Reg. \$7.00 Lge. \$9.00

Cookies and Cream | Choc Mint | Maple Coffee **GF** | Vanilla Chai **GF** | Paleo

Coffee Frappe **GF** | Daily Grind **GF** | Nutella **GF** | Planet Mars | Milo | Malt

MILKSHAKES | Reg. \$5.50 Lge. \$7.50

THICKSHAKES | Reg. \$6.50 Lge. \$8.50

Fruit Freezes | Reg. \$7.50 Lge. \$9.50 (V/GF)

Mango Tango / fresh mango, coconut ice cream & coconut milk

Berry Swirl / 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 coconut water

Dairy Free Frappes (Vegan/GF)

Fruit Syrup Frappes | Reg \$6.50 Lge. \$8.50

Mango Guava Lychee / Pomegranate Raspberry / Lychee Green Tea

Real Fruit Crushers | Reg. \$6.50 Lge \$8.50 (real fruit, ice, coconut water)

Orange & Ginger / Pineapple Mint / Watermelon Lime

Dairy Fruit Smoothies | Reg.\$6.50 Lge. \$8.50 (VFO)

Alternatives available for additional charge | soy, almond, oat, rice, lactose free, coconut milk & coconut water |

Bananarama / banana, vanilla & milk

Berry Brekky / berries, banana, orange, yoghurt, oats & milk

Choc Dream / 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

Cold Pressed Juices | Reg. \$7.00 Lge. \$9.00

Carrot Ginger Surprise / carrot, apple & ginger

Pineapple Bliss / pineapple, orange & apple

Super Green / cucumber, celery, apple, kale, spinach, ginger, mint & lemon

Pinemelon / pineapple, watermelon & mint

Orange Juice / fresh oranges

Make Your Own Juice \$8.00

WEEKLY SPECIALS

MONDAY | Open Grills all topped with fresh rocket & blistered tomatoes

Sweet Chilli Chicken—chicken, sweet chilli, avocado & cheese

Ham & Pineapple—ham, fresh pineapple & cheese

TUESDAY | Parmi Day *served with a fresh garden salad & side of Kipflers*

Traditional—House crumbed chicken breast, topped with house made tomato onion sauce & cheese.

Tropical—House crumbed chicken breast, topped with ham, pineapple, house made tomato onion sauce & cheese.

Avo — House crumbed chicken breast, topped w/ bacon, avo, aioli & cheese

WEDNESDAY | Pizza Day!

House Caramelised onions, feta & cheese **\$12.00**

THURSDAY | Burger Day

The Mexican \$16.00 (GFO)

Spiced Beef Pattie, tomato & onion salsa, avocado, sour cream, cheese & lettuce

The Pulled Pork \$16 (GFO)

Pulled Pork, slaw, cheese, pickles, mustard, mayo \$16

FRIDAY | Fritters

See cabinet for weekly special / flavour combo!
