

BREAKFAST

Monday - Friday 7.30 a.m. till 11.30 a.m.

Weekends available till midday.

Granola | \$16.9

vanilla bean panna cotta, seasonal fruits, passionfruit curd

Smashed avocado and persian feta | \$16.9 (V)

cherry tomatoes, house dukkah, lemon, virgin olive oil
-add eggs | \$4.0

Eggs benedict with pork belly | \$19.0

sourdough, spinach & hollandaise

Eggs benedict with smoked salmon | \$19.9

sourdough, sauteed spinach & hollandaise

Field mushrooms | \$21 (GF/V)

with zucchini, kale & garlic filling, house labneh, semi dried tomato, basil and cashew tapenade, poached egg

Ricotta pancakes | \$18.0

pistachio crumble, seasonal berries, mascarpone & maple syrup

House baked corn bread | \$19 (V)

black bean pico de gallo, smashed avocado, tomato relish, poached eggs

Plum rosti | \$19 (LG)

poached eggs, double smoked bacon, hollandaise sauce

Savoury mince | \$19

fried eggs, baby tomatoes, toasted sourdough

Grilled haloumi burger | \$21.0 (V)

hummus, rocket, garlic field mushroom, roast tomato, spiced red onion jam and fried egg

Hearty breakfast | \$24

with gourmet sausage, hickory double smoked bacon
slow roast tomato, field mushroom, poached eggs, rosti & sourdough

ADDITIONS

two eggs | \$4 half avocado | \$4 rosti | \$4 mushrooms | \$4

slice sourdough | \$2.5 gluten free bread add extra | \$1.5

bacon | sausage | \$5

smoked salmon | haloumi | \$6

ALL DAY

Sweet or Savoury muffins | \$6.0

Fig and hazelnut fruit toast | (2) | \$11.9

with homemade lemon curd and butter curls

Please be advised that due to speed of service we will be unable to make alterations to our menu, add on or sides are available. Our staff can assist with alternatives or recommendations with any food allergies.

HOT DRINKS

Espresso | \$3.7

Macchiato | Long Black | \$4.0

Cappuccino | Latte | Flat white | \$4.2

Kali Hot chocolate | Cinnamon chai latte | Mocha | \$4.8

Babychino | \$1.5

Take away coffees -

(10 oz) one shot \$4.2 two shots \$4.5 | (12 oz) \$4.8

marshmallows, bonsoy, almond, lactose free, extra shot, mugs, syrups (vanilla, caramel, hazelnut) | \$0.7 extra

Specialty teas | \$4.7

English breakfast, Earl grey, Lemongrass & ginger, Rooibos, Chamomile, Japanese sencha green, Peppermint

Maharajah spiced chai | \$4.9 served with honey

COLD DRINKS

Iced long black | \$5.0

(choice of single origin or house blend)

Iced Latte | \$5.5

Iced chocolate float - kali choc, ice, milk, ice cream | \$7.9

Iced coffee float - coffee, ice, milk, ice cream | \$7.5

Soft drinks & Fruit drinks | \$4.8

Diet Coke | Coke | Sprite | Coke (no sugar) | Apple Juice

Tomato juice | Grapefruit tiro | Red orange tiro

Passionfruit tiro | Chinotto | Lipton peach iced tea

Soda | Ginger ale | Ginger beer | Tonic | Lemon lime bitters

Fresh made juices - made to order | \$8

Orange | Pineapple | Pine & Orange | Carrot

with mint, ginger or no ice \$0.5

San pellegrino mineral water

250 ml \$4.5 | 500 ml \$7.5 | 1 ltr \$9.5

Fiji still water

500 ml \$4.2 | 1 ltr \$5.5

Remedy Sparkling Kombucha | \$6.5

Housemade iced tea - selection of the week | \$5.5

Milkshakes | \$6.5

Vanilla | Caramel | Chocolate | Strawberry

Thickshakes | \$7.5

Fruit Smoothies | \$8.5

Banana, Mixed berries, Mango

Green smoothie | \$8.9

coconut water, ginger, spinach, banana, mango, cucumber

Fruit Frappes | \$8.5

Energiser - mango, banana, pineapple & mint

Summer - strawberry, mango, banana

We locally source our produce

Wellauers butchers | Bear bones coffee | B & D fine foods | Bella's Market

G.S.T. Inclusive - One bill per table & 15% surcharge on Public Holidays



cafe • bar • bistro