



# BREAKFAST

TILL 3:00

CHECK OUT OUR FRESHLY BAKED MUFFINS AND CAKES

## SOURDOUGH TOAST (GF0, VEO) \$ 10.00

With Pepe Saya butter + your choice of Peanut butter, Vegemite, seasonal jam or nutella.

Gluten Free Toast +\$1

## EGGS YOUR WAY (GF0, V) \$ 16.00

Alderley Creek free range eggs  
Poached, Fried or Scrambled on  
Lady Blackbird sourdough toast.

## BACON + EGG ROLL (GF0) \$ 18.00

Locally smoked bacon,  
Alderley Creek eggs, aioli, roquette and  
smokey bbq sauce on a soft milk bun.

ADD crispy potato hash + \$6

## HIPSTERS DREAM (GF0, VE) \$ 23.00

Smashed local avocado, spiced nuts  
and seeds, salsa verde + soft herbs  
on toasted Lady Blackbird Sourdough.

ADD poached eggs + \$5.5

## DEEP DISH HOTCAKE (V) \$ 25.00

Dulce de leche marscapone topped  
with brulee banana, candied almonds  
+ maple syrup.

## SWEETCORN FRITTERS (V) \$ 24.00

Crunchy corn fritters, romesco,  
smashed avocado, chilli jam, greens  
and a poached egg.

ADD locally smoked bacon + \$7

## FULL MONTY \$ 32.00

Free range eggs, local bacon, Lorn  
Butchery chipolata sausage, slow roast  
tomatoes, garlic mushrooms, crispy  
potato hash, greens, chilli jam +  
sourdough toast.

## CHAI SPICED GRANOLA (V) \$ 18.00

Vanilla poached pear with greek yoghurt,  
house granola, toasted coconut chips +  
macadamias.

## EGGS IN PURGATORY (GF0, V) \$ 23.00

Za'atar spiced tomato sugo, toasted  
almonds + a drizzle of salsa verde,  
served with toasted sourdough.

## EGGS BENEDICT (GF0, V) \$ 23.00

Burnt butter hollandaise, poached free  
range eggs + greens on sourdough.

### ADD +\$7

Pulled lamb shoulder

Smoked salmon

Locally smoked bacon

## TOASTIES

## FIELD OF DREAMS (VE0) \$ 18.00

Roasted mushrooms, almond romesco,  
melted cheese, caramelised onion +  
greens.

## SPICY FRIENDS \$ 18.00

Rodrigo Bros chorizo, vintage  
cheddar, chilli jam + roquette.

## FOR THE KIDDIES \$ 10.00

## COCO POPS W/ MILK

## SCRAMBLED EGGS + TOAST

## FAIRYBREAD PANCAKE

## CHEESE TOASTIE

## ADD ONS

Poached or fried Alderley Creek eggs \$ 5.50

Crispy potato hash - Local avocado -  
Garlic mushrooms - Slow roasted tomatoes \$ 6.00

Local bacon - Smoked salmon - Lorn  
Butchery Chipolatas - Scrambled eggs \$ 7.00

Chilli jam - Ferments - Hollandaise \$ 3.00

# LUNCH

11:00 - 3:00

## CHICKEN CAESAR SALAD \$ 30.00

Marinated chicken, baby cos, shaved  
parmesan, crispy bacon, sourdough  
croutons, poached egg + house Caesar.

## STEAK SANDWICH (GF0) \$ 29.00

Seared scotch fillet, caramelised  
onion, roquette and herb aioli on  
sourdough w/ fries.

## NOURISH BOWL (GF, VE) \$ 26.00

Brown rice, local avo, charred greens,  
house ferments, almond romesco, spiced  
nuts + seeds.

ADD Pulled lamb shoulder + \$7

OR Marinated chicken + \$7

## 5 SPICE SQUID (GF, VEO) \$ 27.00

Crispy flash fried squid, shaved  
sugarloaf cabbage, fragrant herbs,  
avocado, cucumber, tossed in nam jim  
w/ tamari cashews + citrus aioli.

## KOREAN CHICKEN BURGER \$ 28.00

Crispy fried chicken, dipped in our  
spicy korean glaze, crunchy cos +  
aioli on a soft milk bun w/ fries.

## BOWL OF FRIES (V) \$ 10.00

Shoestring fries, tossed in herbed  
sea salt + garlic aioli.

# ODE TO OUR LOCAL SUPPLIERS

We'd like to share the credit for the  
delicious meal you are about to eat with our  
local partners in good food!

Free-range Alderley Creek eggs, Lady Blackbird  
sourdough, seasonal local vegetables by Earth  
Market Maitland, Pillidge Farm Kombucha + Lorn  
Butchery's famous sausages.

# FLOOZY COFFEE

---

## ARLIN ANDINO BLEND

Our milk coffee is produced by a Nicaraguan woman, Arlin Andino and roasted by Floozy Coffee in Newcastle CBD. Arlin's passion for quality in her beans highlights the unique profile of Nicaraguan Coffee.

**Tasting Profile:** Baker's Cocoa, Ripe Red Fruit + Molasses

Cappuccino - Flat white - Latte - Mocha **4.5/5.5**

Piccolo - Machiatto **4.0**

Iced Latte / Cold Brew **5.5**

## SINGLE ORIGIN

See coffee boards for regions and profile

Filter **6.0**

Long black **4.5**

Short black - Espresso **4.0**

## HOT DRINKS

---

PRANA CHAI **6.5**

Whole spices and leaves brewed in the pot with your choice of milk.

HOT CHOCOLATE **4.5/5.5**

Organic Peruvian Cocoa blended with a touch of vanilla for richness.

---

Syrup - Extra Shot **.80**

Almond - Oat - Soy - Lactose Free - Decaf **1.0**

# DRINKS

---

## FRESH JUICES

---

VITAMIN C BOMB **11.0**

Orange, carrot, lemon + ginger.

VITALITY BURST **11.0**

Granny smith, celery, cucumber + greens.

ORANGE - APPLE **11.0**

IMMUNITY SHOT **5.5**

Ginger and lemon sip, tajin + lime.

## TEA BY THE TEA COLLECTIVE

---

ENGLISH BREAKFAST **6.5**

Full bodied, robust and rich black tea. Assam black tea, Kenilworth OP.

PURE PEPPERMINT **6.5**

Fresh, crisp, bright and uplifting. Supports your digestive system and awakens the senses.

BLUEBERRY SENCHA **7.0**

Organic green tea base, thoughtfully blended with dried blueberries and blue cornflowers.

FRUITS OF THE FOREST **6.5**

The perfect blend of apple, dried strawberries, lemongrass, hibiscus and raspberry. Naturally sweet + caffeine free.

TOASTED COCONUT **6.5**

Sri Lankan OP black tea blended with roasted coconut pieces + vanilla beans.

POSTPARTUM LOVE **7.0**

A nourishing postpartum + nursing blend to support motherhood. Fennel, Fenugreek, Goats Rue, Nettle + Mandarin.

## COLD DRINKS

---

CHOCOLATE - CARAMEL - STRAWBERRY - VANILLA **9.0**

BANANARAMA **11.0**

Banana, honey, granola blended with a shot of espresso + milk.

BISCOFF FRAPPE **9.0**

Biscoff, caramel + milk blended with ice.

NUTELLA FRAPPE **9.0**

Nutella, chocolate + milk blended with ice.

## SOFT DRINKS

---

CAPI SODAS **5.5**

Classic Lemonade

Blood Orange

Spicy Ginger Beer

Cola

PILLIDGE FARM KOMBUCHA **7.0**

Seasonal blend, ask us what's pouring

PUREZZA SPARKLING WATER **3/6**

By the glass or bottle

---

We are fully licensed with alcohol available from 10:00am. Ask about our curated wine and cocktail list.

10% surcharge on Weekends  
15% surcharge Public Holidays