

BREAKFAST

TILL 3:00

SOURDOUGH TOAST (GF0, VEO) \$ 9.00

With Pepe Saya butter + your choice of peanut butter, Vegemite or Harvest Party Jam.

Gluten Free Toast +\$1

EGGS YOUR WAY (GF0, V) \$ 15.00

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, baby spinach and smokey bbq sauce on a soft milk bun.

ADD crispy potato hash + \$6

COCONUT PANNACOTTA (V) \$ 22.00

Vanilla + coconut pannacotta with coconut yoghurt, house granola, toasted coconut chips, macadamias + berries

HIPSTERS DREAM (VE) \$ 21.00

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) \$ 22.00

Biscoff mascarpone, seasonal berries, 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

MENU

EGGS BENEDICT (GF0, V) \$ 23.00

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

ADD +\$7

Pulled lamb shoulder

Smoked salmon

Locally smoked bacon

FULL MONTY \$ 29.00

Free range eggs, local bacon, chipolatas, truss tomatoes, garlic mushrooms, crispy potato hash, greens, chilli jam + sourdough toast.

TOASTIES

FIELD OF DREAMS (VE0) \$ 17.00

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

SPICY FRIENDS \$ 18.00

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

ADD ONS

Poached or fried Alderley Creek eggs \$ 5.50

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

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

Chilli jam - House ferments \$ 2.00

LUNCH

11:00 - 3:00

CHICKEN CAESAR SALAD \$ 22.00

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

STEAK SANDWICH \$ 23.00

Seared scotch fillet, caramelised onion, roquette, garlic aioli + salsa verde on sourdough w/ fries.

NOURISH BOWL (GF, VE) \$ 24.00

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

ADD Pulled lamb shoulder + \$7

NASHVILLE CHICKEN BURGER \$ 24.00

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

BOWL OF FRIES (V) \$ 9.00

Beer battered 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!
Greens by Rainbird Farm, Free-range Alderley Creek eggs, Lady Blackbird sourdough, Harvest Party jam, seasonal local vegetables by Earth Market Maitland + 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 **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

ORANGE JUICE **8.0**

APPLE JUICE **8.0**

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.

MILKSHAKES + FRAPPES

CHOCOLATE - CARAMEL - STRAWBERRY **9.0**

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

PUREZZA SPARKLING WATER

Per person **3.0**

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

10% surcharge on Sundays