

FOOD ON REVERSE

COFFEE

SINGLE ORIGIN ESPRESSO	4.0
SINGLE ORIGIN LONG BLACK	4.2
HOUSEBLEND WITH MILK	4.4
HOT CHOCOLATE	4.2
MOCHA	4.4
COLD DRIP	6.0
BOTTOMLESS BATCH BREW	5.0
COLD BREW/SPARKLING	5.0
ICED COFFEE	6.0/7.0
ICED CHOCOLATE	6.0/7.0
PRANA CHAI	5.5
MATCHA MAIDEN LATTE	6.0
- served w/ coconut or soy	
TUMERIC COCONUT LATTE	6.0
DECAF	+0.5
SOY	+0.5
COCONUT MILK	+1.0
ALMOND MILK	+1.0
OAT MILK	+1.0

TEA

ENGLISH BREAKFAST	
EARL GREY	
PEPPERMINT	
LEMONGRASS + GINGER	
GREEN	
CHAMOMILE	ALL 4.5

SMOOTHIES

GREEN	
Kale, peaches, mango, ginger, honey, coconut milk. (vo)	
PEANUT BUTTER AND RASPBERRY	
Banana, raspberries, peanut butter, honey, almond milk. (v)	
MANGO	
Mango, yoghurt, honey, coconut milk.	ALL 10.5

MILKSHAKES

NUTELLA	
STRAWBERRY	
VANILLA	
SALTED CARAMEL	
CHOCOLATE	ALL 8.0

JUICE

DRINKING COCONUTS	7.5
ORANGE	6.5
APPLE	6.0
MANGO	7.0

TWO BOYS CREW KOMBUCHA

FRENCH KISS	7.0
Hibiscus, chamomile, lavender, vanilla	
SILK ROAD	7.0
Ginger, lemon myrtle, cinnamon, clove	

COCKTAILS ALCOHOL FROM 10AM

ESPRESSO MARTINI	
Vodka, Kahula, Inglewood Espresso	
BERRY BLISS	
Berry liqueur, sparkling wine, raspberries, pomegranate	
NEGRONI	
Campari, gin, sweet vermouth	
BLOODY MARY	
Vodka, tomato juice, tabasco, worcetershire, lemon	
APEROL SPRITZ	
Aperol, Sparkling wine, Soda	
MISCHEIVOUS DREAMER	
Gin, blue curacao, sparkling wine	ALL 10.00

BEER

MOUNTAIN GOAT STEAM ALE	9.0
FURPHY REFRESHING ALE	9.0
ONE FIFTY LASHES PALE ALE	9.0

WINE

BARNSWORTH CUVÉE SPARKLING	8/32
MANDOLETO PINOT GRIGIO	8/35
BARNSWORTH SAUVIGNON BLANC	9/36
THE HARE AND TORTOISE PINOT NOIR	9/36
CHANDON BRUT	45
VEUVE CLICQUOT BRUT SPARKLING	95

SOFT DRINK

COKE	
DIET COKE	
SPRITE	
LIFT	ALL 4.0



DRINKS ON REVERSE



BRUNCH: ALL DAY DINING

TOAST choice or sourdough, multigrain, dark rye or fruit toast (GF + 2.0)	7.5
CHARGRILLED BANANA BREAD with whipped lemon ricotta, saffron poached pear, seasonal berries, tasmanian leatherwood honey (VG)	11.0
MORNING GLORY BOWL whipped coconut yogurt, spiced maple granola, passionfruit, caramelised mango, organic coconut flower, acai berry powder (VG, V, N)	17.0
WAFFLE EGGS BENEDICT pulled smoked beef brisket, two poached eggs, watercress, chipotle hollandaise, sweet potato crisps on a cheddar cornbread waffle (GFO, VGO) Add mushrooms +3.0	19.5
CHILLI SCRAMBLED EGGS with bacon, coriander, cherry tomatoes, vietnamese mint, fried shallots and parmesan on sourdough (GFO, VGO) Add rosti + 3.50	19.5
CEREAL KILLER cereal milk pannacotta, toasted cornflake and honeycomb crumble, roast strawberry puree, thyme flower (N)	17.5
FARMERS MARKET BREAKFAST BOWL ancient grains, grilled asparagus, roast miso pumpkin, chargrilled corn kernals, avocado, spiced pumpkin seeds, kale crisps (V, VG, GFO) Add poached egg + 2.0 Add crispy skin chicken + 4.0	19.5
SMASHED PEAS with beetroot labne, feta, black quinoa, haloumi, poached egg on sourdough (VG, GFO)	18.5

G+T SALMON SALAD house gin and tonic cured salmon, watercress and garden herb salad, fennel and cucumber jam, poached egg, toasted rye and dill crumble, preserved lemon emulsion (N, GFO)	22.0
HEIRLOOM CARROT SALAD chargrilled heirloom carrots, freekeh, blood orange and carrot top salad, raisin and hazlenut gremolata, pomegranate, carrot and ginger puree (GFO, V, VG, N) Add poached egg + 2.0	19.0
SECRET SMASH avocado smash, danish feta, poached egg, rye sourdough, watercress and herb salad, smoked chilli yogurt (VG, GFO, VO) Add bacon 4.0	18.0
GOLDEN GAYTIME HOTCAKES buttermilk hotcakes, salted caramel gelato, malt biscuit crumble, hot chocolate sauce, persian fairy floss and freeze dried mandarin (VG)	18.5
BANG BANG CHICKEN SALAD shredded chicken breast, napa cabbage, kohlrabi and roast chilli salad, sichuan peanut and miso dressing, fresh lime (N, GF)	21.0
EGGS YOUR WAY ON TOAST poached, fried, scrambled (VG, GFO)	10.5

ADD ONS

POTATO PARMESAN ROSTI (VG)	5.0
WILTED KALE (V)	4.0
MUSHROOMS (GF, VG, V)	5.0
SHORT CUT BACON (GF)	5.0
CRISPY SKIN CHICKEN (GF)	5.0
EXTRA EGG (GF, VG)	3.0
CHIPOTOLE HOLLANDAISE (GF, VG)	4.0
AVOCADO	5.0
GIN AND TONIC CURED SALMON (GF)	5.5
HALOUMI (GF, VG)	4.0
SMASHED AVO (GF, VG)	5.0

BETTER IN BREAD:

KOREAN FRIED CHICKEN BURGER korean style fried chicken, pineapple kimchi slaw, cucumber pickle, gochu BBQ glaze served with togarashi french fries (GFO)	20.5
BBQ WILD MUSHROOM BAHN MI BBQ lemongrass and ginger wild mushrooms, pickled carrot and cucumber, asian herb salad, sriracha aioli in french baguette (V, GFO, VG)	18.0

SOMETHING SWEET

RASPBERRY + WHITE CHOC MUFFIN (VG)	5.5
BLUEBERRY BANANA BREAD LOAF (VG)	5.5
PEANUT BUTTER CHOC COOKIES (VG)	5.0
BEETROOT BROWNIE (VG)	4.5
BLISS BALLS (VG, GFO)	4.0

PLEASE INFORM OUR TEAM OF ANY FOOD
ALLERGIES AND/ OR INTOLERANCES.

GF = GLUTEN FREE GFO = GLUTEN FREE
VG = VEGETARIAN VGO = VEGETARIAN OPTION
V = VEGAN VO = VEGAN OPTION
N = CONTAINS NUTS

10% SURCHARGE ON WEEKENDS
15% ON PUBLIC HOLIDAYS