

# SUMMER BREAKFAST

---

## WARMED BANANA BREAD

with butter \$5

## TOASTED CROISSANT

smoked ham, cheddar cheese, slow roasted tomato chutney \$14

## BANANA CUSTARD WAFFLES

Belgian waffles with warm chocolate sauce, caramelised banana, strawberries, vanilla bean ice cream \$23

## SMASHED AVOCADO

soy & linseed sourdough, dukkah rolled goats feta, marinated heirloom tomatoes & herbs \$19, GFV, vegan variation

## HOUSE TOASTED MUESLI

with poached pears, mango, kiwi, passionfruit, strawberries, banana, coconut yoghurt \$20 GF, vegan

## PASSIONFRUIT & MANGO ACAI BOWL

chia dipped banana, blueberries, strawberry, puffed corn granola, coconut chips & cacao nibs \$19 GF, Vegan

Add Nutella or Peanut butter \$1

## TAMWORTH FARMED EGGS

scrambled, poached or fried with soy & linseed sourdough \$14 Add bacon \$5, GFV

## FRIED EGG & BACON ROLL

Served on a toasted milk bun with, house made barbeque aioli, slow roasted tomato chutney and cheese. \$18 GFV

## BACON BENEDICT

poached eggs, baby spinach, bacon, slow roasted tomato chutney, hollandaise on soy & linseed sourdough \$24 GFV

## LITTLE NEL BREAKFAST BURRITO

with bacon, chilli scrambled eggs, corn salsa, avocado & salsa roja \$23

## ZUCCHINI & GREEN PEA FRITTERS

Basil pesto, crème fraiche, avocado, poached eggs, confit cherry tomato & wilted spinach \$24 Add bacon \$5 V

## BOMBAY POTATOES & ONION BHAJIS

baby spinach, eggplant kasundi, mango chutney & coconut riat \$21 add poached eggs \$4 Vegan, GF

## MEDOWIE ROASTED MUSHROOMS

Grilled asparagus, charred sourdough, rocket & marinated goats feta salad \$24 V

## BLUEBERRY & RICOTTA HOTCAKE

Honeycomb butter, Canadian maple & vanilla bean ice cream \$23 V

## SAMBAL CHILLI SCRAMBLED EGGS

coconut yoghurt, sriracha, green papaya, crushed cashews on soy & linseed sourdough \$24 GFV

---

## EXTRAS

hash browns (2), pork sausage, eggs (2) \$4 // avocado, bacon, sauteed mushrooms, sliced fresh tomato \$5 // Gluten free bread extra \$1  
Huon smoked salmon \$9

## FROM THE BAKERY

choice of soy & linseed sourdough, white, OR croissant with strawberry jam, peanut butter, Nutella or vegemite \$7.50

**GF = Gluten Free GFV = Gluten Free Variation Available V = Vegetarian**  
**\*Please notify staff of any allergies or dietary requirements when ordering\***

**NO SPLIT BILLS**

# BEVERAGE

## COFFEE

Coffee Beans by Pablo & Rusty

Cap // Flat White // Latte	S \$4.0 / L \$5
Mocha	S \$4.5 / L \$5.5
Long Black (2 Shots)	S \$4.0 / L \$5.0
Espresso // Macchiato	\$3.5
Piccolo	\$4
Hot Chocolate	S \$ 4.0 / L \$ 5
Bondi Chai Vegan Chai Latte	S \$ 4.0 / L \$ 5
Almond Milk(MilkLab) Soy(Bonsoy) Oat	\$0.50 extra
Syrups: Vanilla/Caramel/Hazelnut	\$0.50 extra

## T2 TEA

English Breakfast, Earl Grey, French Earl Grey,  
Peppermint, China Jasmine Green,  
Lemon grass & Ginger, Chai  
Teapot \$4.5

## NITRO COFFEE ON TAP

Cold brewed coffee aerated  
with nitrogen, over ice \$5.0 / L\$6.0

## COLD DRINKS

**Iced Chocolate, Iced Coffee or Iced Mocha** (with ice cream & whipped cream) \$7

**Iced Frappe** with your choice of Coffee, Chocolate or Mocha (with ice cream , ice, milk) \$7

**Iced Chai** ( house made chai poured over ice and milk) \$5

**Iced Latte** (double shot of coffee poured over ice and milk) \$5

**Iced Long Black** (double shot of coffee poured over ice and water) \$5

**Old-fashioned Milkshake \$7 Thickshake \$9**

Chocolate / Caramel / Strawberry / Vanilla

Add Malt \$0.5 / Add Coffee \$0.5

## SMOOTHIES

**Mango/Mixed berry/Banana** - Milk, Ice cream, Honey \$9

**CocoBango** - Banana, Mango, Coconut yoghurt, honey, Protein, Coconut Milk \$10

**Snickers** - Peanut Butter, Chocolate and Caramel Syrup, Milk & Ice cream \$9

**Green Boost** – Apple, Spinach, Banana, Mango, coconut water \$10

**Kickstart**– Mixed Berries, Banana, Peanut butter, Protein, Almond Milk \$10

**Honey Jumble** - Banana, Honey, Peanut Butter, Protein, Almond Milk \$10

## FRESHLY SQUEEZED JUICES

**Apple** Juice \$8

**Orange** Juice \$8

**Pineapple** Juice \$8

**Passion Bliss**- pineapple, watermelon, passionfruit & cucumber \$10

**Vitamin A**- carrot, apple, orange & ginger \$10

## NOAH'S CREATIVE JUICES

**Pink** - coconut water, raspberries, guava

**Purple** - apple, beetroot, carrot, orange

**Green**– apple, peach, kiwi, mango

\$8, served over ice

## SPARKLING WATER

Filtered Sparkling Port Stephens Water

Glass \$1.5 1L Bottle \$3

## ZEST KOMBUCHA

**Oh mojito**– Mint and lime \$7

**Slow sunrise**– Lychee, pineapple & lime \$7

**Dark & Stormy**– ginger beer \$7

## SPARKLING WINE AND CHAMPAGNE (AFTER 10AM)

Usher Tinkler Prosecco, Hunter Valley, NSW

Champagne NV Vadin-Plateau, Blanc de Noir Cumieres, France \$85

NV Karribindi, Western Australia \$9 \$32

**\*NO SPLIT BILLS\***