

Ohhhh, yeahhh; Menu V4.0! (Now with the Oxford comma!)

We strive to gather quality ingredients, prepare from scratch, and design food that is inherently simple yet modestly complex.  
Eggs are free-range, meat is from Billy's in Ashgrove, and love is grown in-house.

## SIMPLE EATS

Simple Toast- w/ Butter & Love(Jam/Vegemite/Honey). \$6

Toast & Poach- Toast w/ Poached Eggs,  
House Herbed Labne, & Butter. \$9

House Granola- Buckwheat, Coconut, & Almond w/ Coconut  
Yoghurt & Spiced Apple Compote. \$13 >vgn,gf<

Grampy Eggs- 2 Poached Eggs, Butter Bean Hummus, & Nut Crumble  
on Sourdough w/ Spiced Pumpkin & Pickled Fennel. \$16.5  
+Add Ham \$4

Old-time Omelette- Fluffy Open Omelette with Pecorino,  
Dill, Labne, & Capsicum Chilli Jam  
w/ Avocado, Rocket, & Toasted Sourdough. \$17

Avo on Toast- Smashed Avo, Savoury Almond Crumble,  
& Pickled Red Onion.  
1 slice/2 slice \$8/\$14 >vgn<

Mince & Beans- Slow Cooked Savoury Mince with Labne & Capsicum  
Chilli Jam, Asian Slaw, Poached Egg, & Toasted Sourdough. \$17

Cauliflower Kofta- Double Baked Cauliflower Kofta,  
Miso Sous Vide Carrots, and Tahini Dressing served on a Bed of Rocket  
& Quinoa w/ Side of House Tomato Relish \$16 >vgn,gf<

Goopy Cheese and Ham Toastie- Double Cheese Bechamel,  
House Pickles, & Leg Ham. Grilled. \$12

Vegan Toastie- Roast Pumpkin, Candied Walnuts, &  
House-made Vegan Cheese. \$12 >vgn<

Cheeky Extras:

+Poached Eggs \$3/\$5

+Haloumi \$4

+Gluten Free \$1/1 slice

+Pickles \$1

+Grilled Ham \$4

+Bacon \$5

+Extra Toast \$2

+Cap Chilli Jam \$1

## COFFEE

Coffee Roasted by Single O

Short/Small/Large 3.5/3.8/4.8

xShot/Decaf +0.5

Mocha/Dirty +0.5

House Caramel Syrup +0.7

Full cream/Skinny free

Soy/Lactose Free +0.5

Housemade Almond +1.0

Housemade Chai 3.8/4.8

Housemade Choc 3.8/4.8

Housemade Spiced Choc 3.8/4.8

Batch Brew of the day 4.5

Babychino 1.0

## CAKES

Changing Daily

Ch-ch-check the cabinet

## TEA

Specialty Single Origin Tea

Provided by The Steepery Tea Co.

Harrington Estate (Sri Lanka) 4.5

Arakai Black (Queensland) 4.5

Hojichi Green (Japan) 4.5

Lapsang Souchong (China) 4.5

Lemon, Ginger & Honey

(Housemade) 4.5

## COOL DRINKS

We're proud in making all our  
drinks in-house.

Cold-Press Seasonal Juice 7.0

Smoothie of the Season 7.5

Milkshakes (Choc/Rasp/Db|Malt

/Vanilla/Salted Caramel) 6.5

Kids Milkshakes(as above) 4.0

Extra Icecream +1.0

Iced Long Black/Latte 5.0

Iced Choc/Chai 5.0

Cold Brew Black Coffee 5.0

Sparkling Water w/ Lemon 2.0

