



ALL DAY BRUNCH

6:30am - 2pm

ACAI BOWL \$21

refreshing Nector Fruits acai base, topped with seasonal fresh fruit and local Brookfarm granola (vg)
optional toppings: peanut butter, Biscoff or nutella + \$2.50
*Gluten Free / Vegan option available

BACON & EGGS \$24

smoked bacon, two fried or poached free range eggs,
tomato relish on house sourdough
add hash browns \$5 / add avocado \$6

SCRAMBLED EGGS \$21

scrambled free range eggs, house sourdough (vg)
add avocado \$6 / add bacon \$7

EGGS YOUR WAY \$15

poached or fried free range eggs
on Butcher Baker house sourdough (vg)

SOURDOUGH TOAST made & baked in-house (vg) One piece \$7

Two piece w/ butter, jam or vegemite (vg) \$10
Gluten Free option available

AVO BAGEL \$20

1/2 toasted bagel, smashed avocado, Bulgarian feta,
spiced dukkah & fresh tomato (vg)

ADD ONS available to add to your meal

avocado (vn) \$6 / hash browns (2) (vn) \$5

bacon \$7 / chorizo \$6 / smoked salmon (i) \$11

sliced fresh tomato \$4

roast mushrooms with sunflower pesto (vn) \$7

Sauce/Condiment + \$2

berry jam, tomato sauce, house made BBQ sauce, aioli,
vegemite, tomato relish, chilli jam, hollandaise sauce + \$4

BACON & EGG ROLL \$16.50

smoked bacon, sunny side up egg,
house made BBQ sauce on our brioche roll
SUB bacon w/ mushroom / add beef patty \$7
add avocado \$4 / add cheese \$2.50

EGGS BENNY \$26

local smoked ham, two poached free range eggs
sourdough topped with Hollandaise sauce
SUB ham w/ smoked salmon (i) +\$4

STEAK & EGGS \$34

thinly sliced seared grass fed eye-fillet steak,
3 free range fried eggs, house made hummus, garlic,
roast potatoes, tomato, crispy sumac chickpea (gf)

ANCHOVY EGGS \$34

two fried eggs w/ Italian pickled white anchovies , chilli,
spring onions, sambal burnt butter sauce, sundried tomatoes,
greens on top of pesto toasted sourdough add bacon \$7

AVOCADO SMASH W/ FRITTERS \$30

polenta corn & zucchini fritters, fried & topped
with smashed avocado, Bulgarian feta, chilli jam (vg) (vn & gf option)
add poached egg \$4 / add bacon \$7 / add smoked salmon (i) \$11

MUSHROOM OMELETTE \$28

free range eggs, infused mushrooms, spinach,
goats cheese, pecorino, truffle oil w/ house sourdough (vg)
add chorizo \$6 / add hash browns \$5

ULTIMATE BREAKY WRAP \$28

scrambled egg, bacon, chorizo, hashbrown, feta,
smashed avo, spinach, chili jam, relish on tortilla
*sorry no variations

See our daily range of toasted items,
cakes & baked goods in the counter

KIDS MENU AVAILABLE

CRISPY CHICKEN WRAP \$28

crispy chicken, bacon, slaw, shallots, spinach,
sweet chili mayo, on tortilla
*sorry no variations

EYE-FILLET STEAK SANDWICH w/ Memphis fries \$32

grass fed eye-fillet steak, house relish, dijon mustard, aioli,
caramilised onions, mixed greens on freshly baked baguette
with Memphis fries

CHICKEN SATAY SHEWERS \$32

chicken satay, peanut sauce, Thai tamarind salad -
coriander, mint, onion, cucumber, tomato, mixed leaves
& toasted coconut (gf)

CLASSIC CHEESEBURGER \$23

house-made beef patty, cheese, pickle, lettuce,
tomato, special sauce, touch of dijon on house brioche
add side Memphis fries \$6.50

MAKE IT A DOUBLE CHEESEBURGER + \$7 / add bacon \$3

CRISPY PORK BANH MI w/ Memphis fries \$27

our twist on a Vietnamese classic
slow roasted chilli caramel local Bangalow pork belly,
pickled veg, cucumber, coriander on panini roll
with Memphis fries & side of aioli

THAI CRISPY PORK SALAD \$33

chili caramel pork belly, mint, coriander, chili,
onion, cucumber, tomato, mixed leaves, toasted coconut
w/ a tangy tamarind dressing (gf)

ROAST PUMPKIN SALAD \$27

cumin roasted pumpkin, Bulgarian feta, spanish onion,
beetroot, pepitas, sundried tomatoes,
local leaves & pesto (gf) (vg) (vn option) add roast pork belly \$8

SHOESTRING FRIES

with Memphis spice

BOWL \$12

w/ garlic lime aioli

GLUTEN FREE available on most main dishes when subbed with GF bread (excluding wraps)

vg = vegetarian / vn = vegan / gf = gluten free / i = imported

PLEASE ADVISE OF ANY ALLERGIES

10% Sunday surcharge and 15% surcharge on Public Holidays