

## **BREAKFAST**

ORGANIC TOAST Sourdough (grain/white) or fruit loaf with cultured butter. Add GF toast \$2.0	\$9.50
EGGS ON TOAST Two slices of white sourdough w/ two eggs of choice (sides extra).	\$14.0
EGG & BACON MUFFIN Fried egg, bacon rasher, tasty cheese, BBQ sauce in Turkish roll.	\$9.50
RASPBERRY & SAFFRON PEAR BIRCHER (VE, GF, DF) Oat milk-soaked oats, coconut yogurt, homemade crumble, apple juice, chia seeds, raspberry-soaked saffron poached pears & seasonal fruits.	\$19.0
ACAI BOWL (VE, GF, DF) With banana, orange, strawberry, peanut butter, passionfruit coulis, coconut yogurt, coconut nectar, almond milk, chia, coconut flakes, organic crumble.	\$21.0
BRUNCH BURGER Brioche bun, fried flipped egg, bacon, lettuce mix, hash brown, tomato relish. Add GF toast \$3.0 / avo smash \$4.0 / halloumi \$5.5	\$17.5
BENTO BOWL (VEGAN)  Brown rice, pickle ginger, sautéed spinach, roasted pumpkin, avocado, fried tofu with sweet soy sauce.	\$24.0
Add chicken tenderloins \$6.5 / halloumi \$5.5  AVOCADO TOAST (GFO, VO)  Smashed seasoned (S&P) avocado, pomegranate, cherry tomato, beetroot hummus, watermelon radish, Persian fetta & fresh herbs on multigrain bread.  Add GF toast \$2.0 / poached egg \$3.0 / baked beans \$4.0 / grilled halloumi \$5.5	\$22.5
CHILLI SCRAMBLE (GFO) Scrambled eggs, spiced chorizo, fresh chilli, borlotti beans, dried curry leaves fetta, spicy harissa with dried shallots on flat bread.	\$23.0
THE ASSORTED MUSHROOM (GFO, VO) Pan cooked variety of local assorted mushrooms, spicy harissa, charred broccolini, snow pea tenderloins, poached egg w/ shaped parmesan cheese garnish on multigrain toast. Add grilled chicken breast \$6.5 / baked beans \$4.0	\$23.0
STONE ON FIRE BENEDICT / ROYALE (DFO) Slow cooked & barbequed pulled pork / Atlantic smoke salmon, home-made hash brown, hollandaise sauce, two poached eggs served with side of sautéed spinach.	\$23.5
SALMON & AVO BOWL (GF) Brown rice, sweet soy, avocado, pickled ginger, torched cured Atlantic salmon, siracha mayo, sautéed spinach with nori garnish Add pickled ginger \$2.0 / halloumi \$5.5	\$22.5
STEAK SANDWICH (GF, DFO) Tenderised beef scotch fillet serves in long mini Turkish mini long bread with lettuce, fresh tomato, caramelised onion, tomato relish and chips.	\$23.9

CHICKEN BURGER \$23.9

Homemade Chicken breast patty blended with royal blue potato, red onion, egg and homemade spices with lettuce, tomatoes, cheese and siracha mayo served with a side of veggies / chips.

BOWL OF CHIPS \$9.00

w/ tomato sauce

SIDES		KIDS	
Gluten Free Bread	\$2.00	Pancake w/seasonal fruits, ice cream and maple syrup.	\$11.0
Egg / Hash Brown	\$3.50	Chicken nuggets with chips	\$9.50
Baked beans / Roasted Tomato / Avocado Sautéed Spinach	/ \$4.00	Eggs on toast 1 slice of buttered sourdough / multigrain bread. Gluten free option \$2.0	\$9.00
Fetta	\$4.50	Fish & Chips	\$10.9
		Chips	\$6.0
Halloumi / Side Chips	\$5.50		
Chorizo	\$6.00		
Mushrooms / Bacon / Grilled Chicken	\$6.50		
Cured Salmon / Smoked Salmon	\$7.00		
Steamed / Fried Veggies (seasonal)	\$7.50		
Stone on Fire Hash Brown (1 slice)	\$7.50		
All Sauces (Excl. Tomato Sauce)	\$2.50		
Spiced Hummus / Tomato Relish / Mayo Siracha Mayo / Aioli Sauce / Pickled Ginger Mustard Mayo / Sweet Soy			