

Organic Sourdough Toast With:		
Homemade seasonal jam + butter v	4.5	
Tahini + carob molasses (like a Middle Eastern PB&J) vg, df	4.5	
Avocado, candied carrots, green leaves, toasted seeds, lemon + Lebanese olive oil vg, df	7.5	
Sandwiches & Wraps		
Mature cheddar sandwich w/ carrot chutney, red onion, greens, sumac + nigella seeds v	4.7	
Breakfast wrap w/ merguez sausage, egg, crushed avocado, spinach, red onion + sumac df	6	
Chicken, bacon & avocado wrap w/ aioli, tomato, greens, red onion + sumac df	6.5	
Steak sandwich w/ pomegranate molasses, chimichurri, greens, red onion + sumac df	7.8	
Za'atar Bun with Labneh & Dressed Greens v,	6.5	
Soft doughy bun made with a thyme, sesame seed and sumac spice mix, strained yoghurt dip + dressed greens		
Caramelized Banana Pancakes v, n	7.5	
With sweetened labneh, toasted seeds and almond flakes, fresh berries + Canadian maple syrup		
Eggs with Bastirma df	8	
Scrambled eggs, spiced beef sausage, chives, kalamata olives + sourdough		
A Middle Eastern take on a Cooked Breakfast		
Egg & potato fry, lemon & cumin mushrooms, caramelised tomato, spinach & onion salad, homemade		
beans, organic sourdough with:		
Merguez Lamb Sausage	10.5	
Grilled Halloumi v	10.5	
Cumin-spiced Courgette Fritters (vegan – no eggs)	10	
To Add		
Halloumi / Merguez Lamb Sausage / Bacon	2.5	
Lemon,& Garlic Mushrooms vg	2.5	
Poached Egg / Extra Toast / Harissa Chilli Sauce	1.5	
Swap Bread for Seasonal Salad	+1.3	

Baked Treats & Artisan Ice Cream

Organic Sourdough Toast with:

Check out the counter for today's freshly baked treats, all made in-house, and ice cream flavours.