



## EAT

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Savoury Tart \$20  
Butter pastry, custard, cheese, seasonal ingredients,  
served with organic greens

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Croque Monsieur \$26  
Ham, gruyere, béchamel served with  
organic greens

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Smoked Salmon Plate \$22  
Montreal bagel, salmon, cream cheese, capers,  
pickled onion, sprouts, lemon

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Smoothie Bowl \$18  
Pureed frozen fruit, granola, pollen, berries,  
banana, almond butter

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Salad Lyonnaise \$24  
Frisée, poached eggs, warm lardon, shallot dressing,  
Served with sourdough toast

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Sweet Toast \$18  
Sourdough, seasonal toppings

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Mushroom Toast \$22  
Sourdough, chèvre, local organic mixed mushroom

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Eggs Florentine \$25  
English Muffin, spinach, poached eggs, hollandaise,  
side potatoes.

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Sides:  
Toast \$4 | Salmon \$8 | Potatoes \$5 | Bacon \$6  
Jam or Almond Butter \$2 | Fresh Fruit \$6



## DRINK

Brewed Coffee	\$3.5
Cappuccino	\$4.5
Latte	\$6
Chai Latte	\$6
Matcha Latte	\$6
Loose Leaf Tea	\$3.5
Sparkling Water 670ml	\$6
Flavoured Sparkling 355ml	\$5
Fresh OJ	\$5.5
Cold-Pressed Juice	\$8
Smoothie	\$12
Mimosa	\$13
Aperol Spritz	\$14
Burdock Beer	\$7
Baileys	\$7
Wines by the Glass	\$MP

*All of our food reflects place and season. We use organic produce, McIntosh Farms meat and eggs, small batch butter and local quality ingredients.*