

# All Day Eat

Monday-Friday  
7am - 2:30pm

Saturday  
8am-2.00pm

**TOAST/7**  
**ADD SPREAD/1.5**  
**ADD LEMON CURD/3**  
2 Slice buttered sourdough

**MORNING BIRCHER/14.50**  
Almond milk & chia rolled oats w/seasonal fruit, coconut & honeycomb

**BAKED UPRISING SPICED FRUIT & WALNUT SOURDOUGH/11**  
Orange marmalade & butter

**WOW ROLL/15**  
Double bacon & egg turkish Roll w/ housemade smokey bbq sauce  
Add cheese/+3  
Add avo / +4

**HOMESTYLE FRENCH TOAST/20**  
Mixed seasonal fruit, praeline & maple  
Add Bacon/+6

**EGGS YOUR WAY ON SOURDOUGH/12**  
Poached or Fried  
Scrambled/+2  
Truffle Parmesan Scrambled/+4  
Add Benny Sauce/+3  
Add Bacon/ +6  
Add Salmon/+7

**SUMMER ON TOAST (2) /19**  
Marinated feta cheese, seasonal tomato, fresh herbs, chilli flakes & lime on sourdough  
Add Shaved Leg Ham/+5  
Add Poachie/+2.5

**CORN & CHICPEA FRITTERS/22.50**  
Coriander yogurt, pickled onion, and summer greens w/ mint dressing  
Add Poachie/+2.5  
Add Smoked Salmon /+7

**CHARRED ASAPARGUS TOAST/17.5**  
Whipped ricotta, toasted seeds & crushed almonds w/ poached egg

**HOUSE FAVOURITE " THE RUBEN" /19.5**  
Slow cooked corned beef, swiss cheese, sauerkraut, pickles, mustard mayo, thousand island dressing on grilled wholemeal

**STICKY PORK TACOS (2)/18**  
Pineapple salsa, crunchy cos lettuce & house verde w/ lime

**CITRUS SALAD/19.50**  
Leafy garden greens, orange, avo, almonds & gorgonzola w/ raspberry vinaigrette

**CHICKEN KALE CEASAR/21.50**  
Garden kale, grilled chicken, shaved parmesan, zesty yoghurt dressing w/ garlic sourdough & poached egg

**SEASONAL GRAZING PLATE FOR TWO/50**  
A selection of hunterbelle cheeses, quince paste, ham off the bone, corned Beef, roasted olives, semi dried tomatoes, pickled zucchini's, house-made relishes, crusty ciabatta bread  
(Not available after 2pm)

Check out our specials board.  
Gluten free & Vegan Options Available.

