

ALL DAY MENU

SOUL BREW

INFUSE YOUR SOUL

DAILY PASTRIES & SWEETS

Please see display cabinet or ask our staff

Buckwheat & Maple Granola	\$16	Cinnamon French Toast	\$22
<i>Yoghurt, poached apple, mint (GF, V)</i>		<i>Brioche with cinnamon butter, maple syrup icing, whipped cream, almonds, seasonal fruit.</i>	
Acai Bowl	\$18	<i>Best with bacon +\$6</i>	
<i>Puffed Quinoa, almond & seasonal fruits (GF, VG)</i>		Miso Green Bowl (VG)	\$18
<i>Add peanut butter +\$2 or nutella +\$2</i>		<i>Soba noodles, mixed leaves, cucumber, pickled fennel, edamame, red onion and coriander. Dressed with sesame miso vinaigrette</i>	
Toast w/cultured butter	\$8	<i>Best with grilled chicken +7, halloumi +\$6</i>	
<i>Sourdough or Nonies GF Quinoa Bread +\$2</i>		Roasted Cauliflower Salad Bowl	\$20
<i>Choice of vegemite, peanut Butter, jam, nutella, honey</i>		<i>Pickled radish, kale, mint, pepita praline with a yoghurt tahini sauce.</i>	
Ham & Cheese Croissant (V avail)	\$12	<i>Best with grilled chicken +7, halloumi +\$6</i>	
Breakfast Roll (VG Avail)	\$14	Panko Fried Chicken Burger & Chips	\$24
<i>Bacon & Egg OR Halloumi & Egg OR Hash Brown & Avo on potato bun w/rocket, tomato relish, aioli</i>		<i>Milk Bun, dill pickles, burger sauce, tomato, cabbage</i>	
<i>Add hash brown +\$3 or avocado +\$3</i>		<i>Add fermented chilli at your request</i>	
Eggs on Toast	\$15	SANDWICHES	
<i>2 free range eggs poached, scrambled or fried</i>		Green Goddess Chicken	\$18
<i>See add-ons to build your own breakfast</i>		<i>Poached chicken, avocado, herb mayo, rocket, pickled onion</i>	
Hot Honey Avo Toast (VG avail)	\$25	Tuna Salad Sandwich	\$16
<i>Avocado, halloumi, hot honey with aleppo pepper & a tomato salad</i>		<i>House made tuna mix, cos lettuce, pickled fennel and cucumber</i>	
Eggs Benedict	\$25	Crispy Pork Belly	\$18
<i>Choice of smoked salmon, bacon or spinach with poached eggs, hollandaise sauce on a english muffin</i>		<i>Pork belly, pickled carrot, cabbage slaw, sweet chilli, soy. Add fermented chilli at your request</i>	
Mixed Mushrooms on Toast (VG avail)	\$20	BLT	\$16
<i>Honey ricotta, sautéed spinach and salsa verde</i>		<i>Bacon, lettuce, tomato, mustard aioli</i>	
Thai Corn Fritters (VG avail)	\$23	<i>Best with avocado +5</i>	
<i>Avocado, pickled onion & herb salad, poached egg toasted seeds & house made sweet chilli sauce</i>		Ham Cheese Tomato Toastie	\$14
Chilli Scrambled Eggs with Trout Roe	\$27		
<i>Fermented chilli with pickled onion and herb salad on toast</i>			

ADD - ONS

Cultured Butter	\$2	Tomato grilled/fresh	\$4	Bacon / Gypsy Ham	\$6
Extra Slice Toast	\$3	Sautéed Spinach	\$4	Grilled Chicken	\$7
Free Range Egg	\$4	Mushrooms	\$5	Pork Belly	\$8
Hash Brown	\$3	Avocado	\$5	Smoked Salmon	\$8
Swiss Cheese	\$3	Halloumi	\$6	Bowl of Chips	\$9

Please advice staff of any dietary requirement.

All card transaction will incur a 1.5% service charge , 15% surcharge on public holiday

DRINKS MENU

SOUL BREW

INFUSE YOUR SOUL

COFFEE

	REG	LGE	ICED
Single Origin Espresso	\$5		
Long Black	\$5	\$5.8	\$5.8
Piccollo Latte	\$5		
Latte	\$5	\$5.8	\$6.8
Flat White	\$5	\$5.8	
Cappuccino	\$5	\$5.8	\$6.8
Mocha	\$5.5	\$6.3	\$7
Single Origin Batch Brew	\$5	\$5.8	
Single Origin Cold Brew			\$6
Affogato	\$6.5		
<i>2 shots espresso & ice cream</i>			

HOT DRINKS

	REG	LGE	ICED
Hot Chocolate	\$5	\$5.8	\$6.8
Matcha Latte	\$5.5	\$6.5	\$7
Prana Sticky Chai Latte		\$6	\$7

EXTRAS

Coffee Shot/Decaf/Syrup	\$0.5
Caramel/Vanilla/Hazelnut/Maple Syrup	\$0.5
Soy/Almond/Oat/Coconut/Lactose Free	\$1
Ice cream/Large Iced	\$1

LOOSE LEAF TEA

English Breakfast, Earl Grey	\$5
Lemon Grass, Sencha (Green)	
Peppermint, Chamomile	

COCKTAILS

Espresso Martini	\$18
<i>vodka, coffee, sugar syrup, coffee liqueur</i>	
Margarita	\$18
<i>tequila, orange liqueur, lime</i>	
Mojito/Passionfruit Mojito	\$18
<i>white rum, sugar, mint, lime juice, optional passionfruit</i>	
Rose Spritz	\$14

HOUSE MADE SODA

Passionfruit & Mint	\$7
Lemon & Mint	\$7
Watermelon & Lime	\$7
Mixed Berry	\$7

SHAKES

	KIDS	REG
Chocolate, Strawberry, Vanilla, Caramel, Milo	\$6	\$8
<i>Make it Thick</i>		\$1
<i>Add Coffee Shot</i>		\$1

SMOOTHIES (VG)

All Berry	\$9
Tropical Mango	\$9
Banana & Peanut Butter	\$9
Acai & Coconut	\$10
<i>Add Coffee Shot</i>	\$1

FRESH COLD PRESS JUICE

Choice of Orange/Apple	\$8
Pineapple/Watermelon	
All Green	\$10
<i>Kale, mint, celery, apple</i>	
Go Wild	\$9
<i>Mixed berries, pineapple, apple</i>	
All Fresh	\$9
<i>Watermelon, strawberry, lemon</i>	
Minty Melon	\$9
<i>Watermelon, mint</i>	
P.A.M	\$9
<i>Pineapple, apple, mint</i>	

BEER & WINE

Asahi Beer	\$8
Mimosa	\$12
<i>Glass/Bottle</i>	
Prosecco	\$12/\$50
Pinot Grigio/Rose	\$12/\$50
Blend/Shiraz	\$14/\$60

Please advice staff of any dietary requirement.

All card transaction will incur a 1.5% service charge , 15% surcharge on public holiday