

BREKKY

'The Brunswick' \$23.95
(GFA) Bacon, baked field mushrooms, pork and fennel sausage, hay-smoked roma tomato with herb pesto, two free range eggs cooked your way and organic sourdough

Vegan Breakfast \$22.95
(GFA, VG) Wilted spinach, homemade hash brown, avocado, baked field mushrooms, hay-smoked roma tomato with herb pesto, organic sourdough and relish

Spanish Omelette \$23.95
(GFA) With chorizo, potato, roasted capsicum, smashed avocado, chipotle relish, sour cream and shaved aged manchego served with rocket and organic sourdough

Eggs Your Way \$12.45

Eggs Your Way + 2 Sides \$18.95

(GFA) Your choice of sides with free range eggs scrambled with chives, poached or fried on organic sourdough (Chorizo +\$2)

Classic Eggs Benedict \$22.95

(GFA) Traditional eggs benedict with a twist. Slow cooked smoked ham hock on spinach and parmesan muffins, grilled tomato, poached eggs and hollandaise sauce

SIDES

Sliced Chorizon \$6.95

Avocado, Bacon, Smoked Salmon, \$4.95

Halloumi, Pork and Fennel Sausages (Each)

Wilted Baby Spinach, Baked Field \$4.45

Mushrooms, Meredith Soft Goat Feta,

Homemade Hash Brown, Hay-smoked

Tomatoes with Herb Pesto (Each)

Fresh Tomato, **Pebre Salsa** (Each) \$3.45

Extra Egg, Hollandaise Sauce, \$3.00

Maple Syrup, Ice Cream (Each)

CROQUE & ROLL



Chicken Choripan Burger \$17.95
(GFA) Milawa free range chicken breast with chorizo, tasty cheese, chimichurri, smashed avocado, lettuce, tomato, red onion, jalapenos, garlic aioli and chipotle relish served on a soft sesame seed burger bun

Croque Monsieur \$18.95
Shaved leg ham, Swiss cheese, cheese and chive cream, coated in crispy panko breadcrumbs and served with homemade tomato relish

The Pig Boss \$17.95
(GFA) Chinese spiced slow cooked Golden Plains pork shoulder, Sichuan pork crackling, crunchy peanuts, citrus slaw, bok choy, Asian herbs and sriracha mayo served in a soft white roll

VEGGIE LOVERS

Avocado & Pebré Salsa Bruschetta \$18.95
(GFA, VGA) Avocado, fresh tomato, Meredith soft goat feta, coriander, basil and pebré salsa, served on a multigrain toast

Barushita \$18.95
(GFA, VGA) Served on a multigrain toast with dukkah, smashed pumpkin, beetroot puree, crispy chickpeas, roasted cauliflower, chervil and fresh mint

Sweet Corn & Zucchini Fritters \$19.95
Sweet Corn & Zucchini Fritters served with chilli jam, Meredith goat's feta, smashed avocado and frisse salad

KIDDIE KITCHEN

Chips and Strips \$10.95
(GFA) Kids' fried chicken strips with chips

Plain Pancakes \$12.45
Served with Maple Syrup OR Ice Cream

TASTY TOASTS

Organic Sourdough* \$6.45

Multigrain* \$6.45

(With Quinoa, Soy & Linseed)

Gluten Free Bread* \$7.45

*Toast is served with your choice of jam, marmalade, vegemite, peanut butter or honey

Cheesy Toast \$9.45

Grilled cheese and vegemite on multigrain toast

Toasty (Ham/Cheese/Tomato/+\$1 Each) \$7.95

Fruit Loaf \$10.95

Orange and fennel fruit loaf served with homemade rhubarb, blueberry compote and vanilla mascarpone

THROUGH THE MILL

Banoffee Porridge \$15.95

(GFA, VGA) With dulce de leche, homemade banana and date compote and a toasted coconut crumble

Chia pudding \$15.95

(GFA, VGA) Coconut chia pudding with spiced pear, seasonal fruits and a nut, seed and maple crunch

SWEET SURPRISES

Candy Apple Pancakes \$17.95

Walnut praline, homemade rhubarb and blueberry compote, fresh mint, vanilla mascarpone and pure Canadian maple syrup

Ginger French Man \$18.95

(GFA) Ginger brioche French toast, ginger mascarpone, ginger pistachio crumble, raspberry puree and fresh berries

Misc. Cakes and Muffins Starting \$5.50

BOWLS

Crispy Eggplant Fries \$8.95

With chipotle relish, aioli or tomato ketchup

Patatas Bravas \$9.45

With smoked paprika, chipotle relish and aioli

Potato Chips \$7.95

Original Salted OR Spiced OR Lemon Pepper

POPULAR TAKEAWAYS

Chilli Scram \$13.50

(GFA) Scrambled eggs with cheese, Chipotle and chilli served in a croissant

Bacon and Egg Roll \$10.50

(GFA) Fried egg and bacon with breakfast relish

Chicken Mayo \$12.50

(GFA) Grilled chicken, wild rocket, vine tomato, red onion and garlic aioli

The Classic \$10.50

(GFA) Shaved Italian premium leg ham, grilled cheddar, sliced vine tomato, red onion, wild rocket and wholegrain mustard mayo

BBQ Pulled Pork Burger \$12.50

(GFA) Pulled Pork with grilled cheese, bacon, coleslaw and bbq sauce

The Mexican Fried Egg Bun \$12.50

(GFA) Fried eggs with avocado, tomato, onion, wild rocket, pebre salsa, chipotle relish and sour cream

Smashed Avocado + Feta \$13.50

(GFA, VGA) Smashed Avocado, Feta and Tomato Salsa with fresh herbs on a multigrain toast

Veggie Burger \$13.50

(GFA, VGA) Chickpeas patty, tomato, red onion, lettuce, cheese and thousand island sauce served on a soft sesame seed burger bun

COFFEE & DRINKS

SINGLE ORIGIN

Short Black/Esspresso \$3.50
One shot of espresso

Double Espresso \$4.00
Two shots of espresso

Long Black \$4.00
Two shots of espresso over hot water

FILTER

Cold Brew \$5.00
Brewed in cold water for several hours, resulting in a unique flavour with low acidity and pronounced sweetness; served over ice

Pour Over \$6.00
Made by pouring hot water in three separate blooms over filter roast coffee resulting in a hot filtered coffee drink

ICED

Iced Latte \$4.50
Double espresso with fresh milk served on ice

Iced Coffee \$6.00
Double espresso served with ice, milk and ice cream

Iced Chocolate \$6.00
Chocolate syrup served with ice, milk and ice cream

Iced Caramel Macchiato \$6.00
Double espresso with milk, ice and caramel syrup

Iced Mocha \$6.50
Double espresso and chocolate syrup served with ice, milk and ice cream

HOUSE BLEND

Cappuccino \$4.00
One shot of espresso with smaller amount of steamed milk and a larger layer of foam

Flat White \$4.00
One shot of espresso with steamed milk and micro foam

Latte \$4.00
One shot of espresso with steamed milk and a small layer of foam

Short Mac \$4.00
One shot of espresso with very little steamed milk and a small layer of foam

Piccolo \$4.00
A smaller version of latte with the same amount of espresso resulting in a stronger coffee

Affogato \$5.00
A scoop of vanilla ice cream drowned with a shot of espresso

Long Mac \$4.50
Double shot of espresso and double the amount of milk compared to short mac

Dirty Chai \$4.50
Chai latte with an espresso shot

Magic \$4.50
A stronger version of latte with a double espresso shot and lesser amount of steamed milk

Mocha \$4.50
A chocolate flavoured version of latte

COFFEE MODS

Almond / Coconut Milk \$1.00

Soy / Lactose Free / Oat Milk \$0.50

Decaf / Large / Long / Strong \$0.50

Flavours (Caramel, Hazelnut, Vanilla) \$0.50



TEAS

Earl Grey \$4.00
English Breakfast \$4.00
Just Peppermint \$4.00
Lemongrass and Ginger \$4.00
Sencha Green \$4.00

HOT DRINKS

Chai Latte \$4.00
Chamellia 9 spice vegan fresh chai is a blend of aromatic spices, organic black tea and agave nectar

Hot Chocolate 50% Dark \$5.50
Using Mork rick speciality hot chocolate

Hot White Chocolate \$6.00
Callebaut Belgium white chocolate

Matcha Latte \$5.50
Rich green tea latte made from sdhade grown tea leaves and slightly sweetened, perfectly balanced matcha latte

Nutella Hot Chocolate \$7.00
Hot chocolate made with Nutella to give it an amazing hazelnut and chocolatey taste

The Smork \$6.00
Rick Mork speciality hot chocolate, covered in mini scorched marshmallows

Turmeric Latte \$5.50
An energized drink, bold in flavour and aroma. Blend of ginger, cinnamon, black pepper, turmeric and coconut sugar

SHAKES

Milkshakes* \$6.50

Thick-shakes* \$8.00

*Flavours: Banana, Blue Heaven, Caramel, Chocolate, Strawberry, Vanilla

COLD DRINKS

Blood Orange (300 ml) \$5.00
Coke (Regular, Diet, No Sugar) \$3.50
Fanta \$3.50
Fresh Mint Lemonade \$5.00
Mt Franklin Water (500 ml) \$2.00
Organic Ginger Beer (300 ml) \$5.50
Pink Grapefruit (300 ml) \$5.00
Red Bull (Normal, Sugar-free) (250ml) \$4.00
Sparkling Mineral Water (500 ml) \$5.50
Sprite \$3.50

JUICES

Apple \$4.50
Beetroot, Apple and Ginger \$5.00
Orange \$4.50
Orange, Mango and Passionfruit \$5.50
Misc. Organic Juices (see display) \$7.00

KIDS

Babycino \$1.00
Kids Hot Choc (20% Dark) \$4.00
Kids Smork (20% Dark) \$6.00
Warm Milk \$1.00

LIQUOR

Gls - Reds (Shiraz, Pinot Noir) \$8.95
Gls - Whites (Sauv Blanc, Pinot Grigio) \$8.95
Gls - Other Wines (Rosé, Prosecco) \$8.95
Misc. Beers and Ciders Starting \$7.95
Misc. Spirits Starting \$7.95