

PAPERBOY

COFFEE BAR

Toast & spread (GFO) \$8 Sourdough, multiseed, rye or fruit toast. Your choice of house raspberry jam, honey, vegemite, peanut butter.
Toasted Bagel & spread (GFO VG) \$5 Plain, sesame or cinnamon & raisin bagel. Your choice of house raspberry jam, honey, vegemite, peanut butter. <i>Add: Cream Cheese – plain or walnut & raisin or horseradish & spring onion +\$2</i>
Oat Porridge (V) contains dairy, gluten, nuts \$16 Prana Chai soaked oats, rosewater ricotta, pistachio crumble, poached pear, saffron syrup
Superfood Granola (GF VG) contains nuts \$18 House made toasted granola, served on a bed of natural yoghurt and topped with rhubarb compote
Tiramisu Waffles (GF V) contains dairy \$22 With mascarpone, espresso syrup, fresh raspberries and chocolate tuile <i>Add: streaky bacon \$6</i>
Eggs in Purgatory (GFO) \$22 Two eggs baked in tomato-based sauce, pulled beef, pecorino and basil. Served with toasted sourdough
Mushroom Medley (GFO V VGO DFO) contains nuts, dairy \$23 Sautéed mixed mushrooms in confit garlic & thyme, wilted spinach, cashew cream, hazelnut & sage crumble, shaved pecorino, herb oil, poached egg. Served on a slice of milk bread toast <i>Add: Meredith goat cheese/fetta \$5</i>

Pork Bao Platter (VO) contains dairy \$19 DIY with a platter of 3 steamed bao buns, soy pulled pork, kimchi, pickled carrot & green papaya, cos lettuce, gochujang mayo <i>Vegetarian: swap pork for sautéed mushrooms</i>
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Chilli Folded Eggs (GFO V DFO) contains peanuts \$22 Folded eggs with chilli & lemongrass sambal, green papaya & cucumber relish, peanut rayu. Served with sourdough toast <i>Add: streaky bacon \$6</i>
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Avo' Toast (GFO V VGO) \$22 Smashed avocado & fresh basil, cherry tomato medley, Meredith goat cheese, fresh shallots. Served with a poached egg on sourdough toast <i>Add: smoked salmon \$7; extra egg \$3</i>
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Eggs on Toast (GFO V) \$14 Free-range eggs served poached, scrambled or fried. Your choice of: sourdough or multiseed toast; plain or sesame bagel
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SIDES

Smoked salmon	\$7	Grilled haloumi	\$5
Baharat spiced chicken	\$6	Meredith goat cheese/fetta	\$5
Pulled pork	\$6	Zucchini & haloumi fritter	\$5
Streaky bacon	\$6	Egg	\$3
Grilled tomatoes	\$4	Onion jam	\$2
Avocado half	\$5	House dill pickle	\$2
Wilted spinach	\$4	GF toast alternative	+\$2
Sautéed mushrooms	\$6	GF bagel alternative	+\$2



gf = gluten friendly / gfo = gluten friendly option / vg = vegan / vgo = vegan option / v = vegetarian / vo = vegetarian option
Please advise waitstaff of any food allergies or intolerances

A surcharge of 15% applies on public holidays

FILLED BAGELS

Your choice of plain, sesame seed or cinnamon & raisin boiled and baked bagel

Smoked Salmon (GFO) \$18

With dill cream cheese, pickled onion, cucumber, spinach leaves
Served with house dill pickle and crisps

Pulled Pork (GFO DFO) \$17

With soy pulled pork, slaw, Korean pickles, coriander, gochujang mayo
Served with house dill pickle and crisps

Zucchini & Haloumi fritter (GFO V) \$17

With smoked labneh, onion jam
Served with house dill pickle and crisps

Breakfast Bagel (GFO) \$15

With fried egg, bacon, baby spinach, white BBQ sauce
Add: onion jam \$2, cheese \$2

Bagel with a Schmear \$7

Toasted bagel with your choice of a generous cream cheese schmear:
Plain or walnut & raisin or horseradish & spring onion

SALADS

Nourish Bowl (GF V VGO DFO) \$22

Nori sushi rice, pickled red cabbage, shredded carrot, pickled daikon,
avocado, pumpkin hummus, topped with soft boiled egg & sesame dressing
Add: smoked salmon \$7, pulled pork \$6, spiced chicken \$6

Thai Papaya Salad (V VG NFO) \$22

Shredded green papaya, cherry tomatoes, green beans, spring onion, Thai
basil, nam jim dressing, roasted peanuts
Add: smoked salmon \$7, pulled pork \$6, spiced chicken \$6

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TOASTIES

Three Cheeses Toastie (GFO V) \$12

Tasty, gruyere & American cheeses

Chicken Toastie (GFO) \$15

Poached chicken, avocado, spinach, herb mayo

Haloumi Toastie (GFO VGO) \$14

Roasted pumpkin, grilled halloumi, avocado, spinach, tomato relish

Reuben Toastie (GFO) \$18

16 hour house smoked pastrami, pickled red cabbage, Swiss cheese, special
sauce on rye bread. Served with house made dill pickle and crisps

*Add: tasty cheese \$2, bacon \$4, tomato \$2, herbed mayo chicken \$4, leg ham \$3,
onion jam \$2, gf bread \$2*

SOMETHING SMALL

Banana Bread & Mascarpone (GF) \$8

Our house made banana bread, lightly grilled and served with vanilla
mascarpone
Add: Fresh raspberries +\$4

Bacon & Egg Roll \$9

Fried egg & bacon on a soft milk bun. Your choice of house made tomato
relish, HP sauce, BBQ sauce or tomato sauce
Add: tasty cheese \$2, onion jam \$2, extra egg \$3



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