

ALL DAY MENU

WINTER COCONUT PORRIDGE GF, V, VGO	20
Coconut-infused soaked oats, topped with fresh berries, whipped vanilla mascarpone, white choc macadamia nut crumb and lemon balm	
POMME PERFECTION V, VG	23
caramelised spiced apple stuffed brioche loaf, crumbed in cornflakes with toffee apple, fresh fruit and apple jelly, topped with a sweet nut crumb and lemon balm	
CHORIZO CHILLI SCRAMBLE GFO, VO	25
served on sourdough with chilli jam, feta, and pesto topped with bacon crumb and fried onion	
AVO-LICIOUS GFO, V, VG	21.5
served on multigrain, beetroot relish, cherry tomato medley and roasted yellow beetroot, topped with red elk salad	
add two poached eggs 5.5	
add bacon +6	
WHAT THE HOCK!	27
served on toasted brioche loaf, overnight pulled ham-hock, two poached eggs and pickled cabbage, sided with Dijon hollandaise	
STARVIN' MARVIN GFO, VO	28
served on grilled croissant, two fried eggs, bacon, roasted tomatoes, mushrooms, hash brown and spinach, sided with Dijon hollandaise	
add avocado +5	
MELLOW FELLOW BACON & EGG ROLL	12
homemade relish, aioli, bacon and fried egg in a brioche bun	
add potato hash +5	
PRETTY POLLY V, VGO	18
polenta served with an assortment of roasted mushrooms, balsamic reduction, and whipped goats cheese	
add bacon +6	

WINTER GRAIN SALAD V, VGO	20
pan fried freekeh, kale, pickled onion, rocket, beetroot labneh, yellow beetroots and cherry tomatoes	
add halloumi +5	
CHICKEN BURGER	25
freshly fried buttermilk and Dijon infused chicken thigh, kewpie mayo, chilli jam, pickled cabbage and burger cheese served in a brioche roll, sided with chips	
HAM HOCK BURGER	25
grilled ham-hock, rocket, tomato, avocado and aioli served in a brioche bun, sided with chips	
MELLOW FELLOW SHARE-BOARD FOR TWO	65
two eggs your way on sourdough, roasted tomatoes, chorizo, mushrooms, halloumi, hash brown, avocado and French toast	
EGGS YOUR WAY GFO, V	12
poached, scrambled or fried, served on two buttered slices of sourdough or multigrain	
SIDES	
chunky avocado – mushrooms – roasted tomato – spinach	5
hash brown – halloumi – feta	5
bacon – chorizo – smoked salmon – ham hock	6
grilled chicken – fried chicken	8
extra egg – hollandaise – tomato relish	3
slice of toast – gluten free toast	2.5
butter – aioli	1

GF	GLUTEN FREE
V	VEGETARIAN
VG	VEGAN
O	OPTIONAL

COFFEE		FRESHLY SQUEEZED JUICES		COCKTAILS	
BY ZEST COFFEE ROASTERS		Orange	7.5	LIL MS. MOSA	11
Black	4.5/ 5.5	Apple	7.5	prosecco, yuzu, orange juice	
White	4.5/ 5.5	MILKSHAKES		FRIDA	18
Alt Mylk	+1	Chocolate	7	butterfly vodka, prosecco, lemon	
Mocha	5/ 6	Strawberry	7	PASSIONFRUIT HIBISCUS G&T	16
Matcha	6	Vanilla	7	gin, hibiscus, passionfruit, tonic water	
Turmeric	6	Caramel	7	COFFEE MARTINI	18
Hot Chocolate	5.5	Banana	7	bourbon, kahlua, bayley's, cold brew	
FILTER COFFEE		Caffeine Dream	8	FAIRY GODMOTHER	18
Batch Brew	6	SMOOTHIES		absinthe, elderflower liqueur, pineapple, lemon	
V60	7	STAIRWAY TO HEAVEN	10	COCONUT RUM SANGRIA	18
TEA BY TEA DROP		kale, spinach, ginger, apple juice, orange juice		rose, coconut rum, peach ice tea, mango, strawberry	
English Breakfast	5	GOOD VIBRATIONS	10	MILLIONS OF PEACHES	18
Early Grey	5	mango, blackberries, mint, orange juice		rum, peach liqueur, falernum, lime, peach bitters, mint	
Sencha Green	5	NUTS ABOUT YOU	10	MOCKTAILS	
Peppermint	5	banana, peanut butter, oats, chocolate protein powder, oat mylk		VIRGIN MOSCOW MULE	18
Lemon Grass Ginger	5	add double espresso	1	lime, ginger beer, mint	
Tropical Sky	5	HOUSE WINES BY ZILZIE ESTATE		ELDERFLOWER LEMONADE	18
Chai Latte by Prana	6	Prosecco	12	elderflower, lemon, mint	
Vegan Chai Concentrate	6	Sauvignon Blanc	12		
COLD DRINKS		Chardonnay	12		
Iced Latte	5.5	Rosé	12		
Iced Coffee – Iced Chocolate	7.5	Pinot Noir	12		
Iced Matcha – Iced Mocha – Iced Chai	6	Shiraz	12		
Coke – Coke No Sugar	5	TAP BEERS			
REMEDY KOMBUCHA		LANEWAY LAGER 4.7%	7		
Ginger Lemon	6.5	GIPPS ST PALE ALE 4.7%	7		
Apple Crisp	6.5				
Raspberry Lemonade	6.5				