BREAKFAST - ALL DAY

ARTISAN TOAST – \$8 GFA Choose from: FRUIT LOAF / GLUTEN FREE / SOURDOUGH. Cultured butter and house made conserves

FRESHLY BAKED BANANA BREAD – \$14 (see cabinet for options) Served with vanilla mascarpone, freshly sliced bananas, fresh strawberries and drizzled with maple syrup. Lightly dusted with icing sugar

FREE RANGE EGGS ON TOAST – \$15 GFA Your choice of either poached, scrambled or fried eggs served on two slices of sourdough toast with our chef's tomato relish on the side

BREAKFAST BAGEL - \$18 Baked fresh bagel, cream cheese, thick-cut bacon, fried egg, spinach, cheddar cheese & mild creamy chipotle sauce

BELGIAN WAFFLES - \$19 V Belgian waffles with layers of Dulcè Le Leche and freshly sliced bananas, finished with a scoop of vanilla ice cream and cookie crumbs

BREAKFAST BOWL – **\$19** A wholesome Bowl made up of our chef's favourites including brisket, two fried eggs, spinach, confit tomatoes, roasted mushrooms and roasted potatoes drizzled with hollandaise

THE AVENUE AVO – \$20 GFA Whole crushed chunky avocado guac with two poached free-range eggs, confit tomatoes and Danish feta with house-made relish and organic mild dukkah, served on two slices of toasted sourdough

PUMPKIN AND SWEET POTATO ROSTI – \$20 GF, V Our homemade rosti baked to perfection, served with grilled halloumi, sautéed spinach with poached eggs, tomato chutney. *Vegan Option –* Avocado and confit tomato to replace eggs and halloumi

EGGS BENEDICT YOUR WAY – \$22 GFA Two free range poached eggs on two slices of toasted sourdough with spinach, our house made lemon and herb hollandaise, with your choice of either bacon, smoked salmon or brisket

BACON AND HALLOUMI BRUSCHETTA – \$24 GFA Two slices of toasted sourdough with spinach, bacon, halloumi, two poached eggs and confit tomatoes

LUNCH - 11am - 1:30pm

BRISKET BURGER – \$17 Smokey BBQ brisket served with our house made slaw in a toasted brioche bun served with lightly seasoned potatoes

THE BANGER BURGER – \$17 Our chef's secret recipe banging beef patty with double American cheddar cheese, mustard and pickle served on a toasted bun with lightly seasoned potatoes

P A C A F E

PASTA - \$18 Penne pasta in a creamy basil pesto sauce with chicken and spinach and sundried tomatoes, topped with shaved parmesan cheese

TACOS – \$19 Three soft tortillas with brisket, avo guacamole and corn salsa, drizzled with a creamy chipotle sauce. *Veg Option* – replace brisket for mushrooms

WARM NOURISH BOWL - \$19 GF, V A warm salad bowl with quinoa, broccolini, cherry tomatoes, pumpkin, spinach and two poached eggs

OPTIONAL EXTRAS - \$4.5 EACH Thick-cut Bacon, Avocado, Grilled Halloumi, Broccolini, Extra Eggs (2), Grilled Tomato, Wilted Spinach, Grilled Chicken

FOR THE YOUNG ONES

FRIED EGG ON TOAST – \$9

BACON AND EGG TOASTED SANDWICH – \$8

TOASTED CHEDDAR SANDWICH – \$7

HAM AND CHEESE TOASTED SANDWICH – \$8

KIDS PANCAKES – \$10 – Two pancakes served with maple syrup

KIDS MILKSHAKES – \$6 Chocolate – Strawberry – Caramel – Banana

SEE OUR SPECIALS BOARD FOR DAILY SPECIALS!

GF - GLUTEN FREE GFA - GLUTEN FREE AVAILABLE V - VEGETARIAN

VEGAN OPTIONS AVAILABLE - PLEASE ASK WHEN ORDERING

COFFEE AND SPECIALITY DRINKS

WHITE COFFEE - \$4.2, \$4.8 (8oz, 12oz) Flat white, Latte, Cappuccino, etc.

EXTRA SHOT - +\$0.6

ADD A SHOT OF FLAVOUR - +\$0.6 Caramel, Vanilla, Hazelnut

DECAF - +\$0.6

LONG MAC TRADITIONAL - \$4.2, \$4.5 (8oz, 12oz)

LONG MAC 3/4 - \$4.6, \$5 (8oz, 12oz)

LONG MAC TOPPED UP - \$4.8. \$5.2 (8oz. 12oz)

SHORT MAC - \$3.6.

LONG BLACK - \$4, \$4.5 (8oz, 12oz)

ESPRESSO, RISTRETTO - \$3

DOUBLE ESPRESSO - \$3.6

PICCOLO - \$3.9

CHAI - \$4.5, \$5 (8oz, 12oz)

DIRTY CHAI - \$4.5, \$5.4 (80z, 120z)

COLD BREW - \$6

BABYCINO - \$2

ICED COFFEE / CHOCOLATE / MOCHA / CHAI / TURKISH DELIGHT - \$5.5

HOT CHOCOLATE / MOCHA - \$4.5, \$5 (8oz, 12oz)

HOT TURKISH DELIGHT - \$5, \$5.5 (8oz, 12oz)

MINT HOT CHOCOLATE - \$5, \$5.5 (8oz, 12oz)

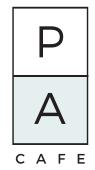
MILK ALTERNATIVES +\$0.6 Almond, Soy, Lactose Free, Oat

USE A KEEP CUP AND SAVE 50c!

WELLNESS DRINKS - AVAILABLE HOT OR COLD & YOUR CHOICE OF MILK

TURMERIC LATTE – \$5.5 Black tea steeped with cold pressed ginger, cinnamon, green cardamom, black pepper, cloves, ground turmeric and honey

MATCHA LATTE - \$5.5 Made with stone ground organic Japanese matcha green tea and organic coconut sugar



TEA - SERVED IN A POT FOR ONE

CHAMELLIA TEA: ETHICALLY TRADED / CERTIFIED ORGANIC - \$4.8

English Breakfast, Earl Grey, Green, Masala Chai, Chamomile, Jasmine, Peppermint, Lemongrass and Ginger

SMOOTHIES - \$8

See our specials board for smoothies!

CHECK OUR CABINET FOR BOTTLED DRINKS/COLD PRESSED JUICE!

OPENING HOURS

Mon - Fri: 7:00am - 3:00pm (Kitchen opens 7:30am / Kitchen closes 1:30pm)

Sat - Sun: 8:00am - 2:00pm

(Kitchen opens 8:00am / Kitchen closes 1:00pm)