



**FRUIT TOAST / 15.0 / VG**

served with Kookaberry Farm jam, macadamia butter

**EGGS ON TOAST / 16.0 / VG**

Eggs your way, sourdough, relish or butter

**BREAKFAST EXTRAS**

+ Precinct GF bread / 4.5

+ smoked salmon / 9.0

+ avocado / 6.5

+ sautéed spinach / 6.0

+ garlic mushrooms / 6.5

+ halloumi / 8.0

+ Meredith Dairy goat cheese / 8.0

+ bacon / 8.0

+ Kookaberry Farm jam / 3.5

+ chorizo / 8.0

+ native basil tomatoes (2) / 8.0

+ grilled chicken / 9.0

+ native thyme hash brown / 9.5

+ poached or fried egg / 4.5

+ house-made baked beans / 8.0

+ hollandaise / 5.0

+ relish / 3.0

+ Coppertree Farms butter / 1.5

**PORRIDGE / 26.0 / V VGO**

Lemon myrtle porridge, poached fig, rhubarb, pear, raspberry & strawberry gum pearls, dried raspberry

**SMASHED AVOCADO / 29.0 / VG / + halloumi 8.0 + egg 4.5 + hash brown 9.5**

Sunrise lime smashed avocado, Giddy-up olive sourdough, confit cherry tomatoes, sweet potato dust, whipped basil fetta

**EGGS BENEDICT / 33.0 / VGO / + hash brown 9.5**

Poached eggs, grilled leg ham, spinach, toasted english muffin, lemon myrtle hollandaise, purple kale & warrigal green pesto

**BRUNCH BOWL / 29.0 / VG / + egg 4.5 + chicken 9.0 + prawn 9.0 + halloumi 8.0**

Pumpkin pesto, saltbush dukkah, cauliflower, brussel sprouts, roasted pumpkin, whipped basil fetta, jerusalem artichoke

**SOURDOUGH TOASTED (2 slices) / 9.0**

Build your Breakfast - see list of extras!

**SOUP / 23.0**

Alternating soup flavours. Served with toasted bread with butter

**SHAKSHOUKA / 29.0 / VGO VO**

Native thyme shakshouka, poached eggs (2), native basil oil, crumbled fetta, chilli, Giddy-up native thyme sourdough, micro coriander

**RAVIOLI / VG / 27.0 / + chicken 9.0**

Spinach & ricotta, creamy truffle & pumpkin sauce, native thyme caramelised onion, crispy parsley, shaved parmesan

**SEAFOOD RISOTTO / 42.0**

Lobster bisque risotto, mussels, blue swimmer crab, sea grapes, prawns, purple basil, lemon myrtle oil, shaved bottarga, shiraz gin caviar

**BAKED BARRAMUNDI / 39.0**

Baked barramundi, pumpkin puree, leek, charred broccolini, black garlic & lemon butter sauce, dill oil, native mixed herb crumb

**BRUNCH TACOS / 28.0 / VGO**

Corn tortilla, fried eggs, edamame whipped cottage cheese, wattleseed bacon jam, crispy chilli oil, shaved parmesan, micro coriander, lime

**FRIED CHICKEN BURGER / 29.0**

Davidson plum & chilli glaze, butter lettuce, coriander, pickles, carrot, pineapple relish, tom yum kewpie, fries

**BUSH TOMATO FRIES / 14.0 / VG V**

**TRUFFLE FRIES / 18.0 / VG**

**DAILY TOASTIES WITH FRIES / 24.0 (Ask our friendly wait staff for availability)**

**Reuben** - pastrami, sauerkraut, pickles, maasdam, kewpie

**Chicken** - chicken, basil pesto, maasdam, red onion, kewpie

**HCT** - leg ham, tomato, tasty cheese

**Pumpkin** - sage roasted pumpkin, roquette, sundried tomato pesto, maasdam / **VGO**

**Croissant** - ham, cheese, tomato / **14.0**

Please be aware that our food may contain or come into contact with common allergens, but not limited to: dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

V = Vegan VG = Vegetarian VGO = Vegetarian Option VO = Vegan Option

## COFFEE - KURANGA HOUSE BLEND

**Black / 5.2**

long black / espresso / short macchiato

**White / S 5.5 / L 6.5**

latte / flat white / cappuccino / mocha / piccolo / magic

### ADD ONS

+ honey / 0.5

+ extra shot / macadamia / hazelnut / caramel / vanilla / 0.6

+ decaf / almond milk / oat milk / soy milk / lactose free / 1.0

### COFFEE ALTERNATIVES

Prana chai / 7.0

hot chocolate / chai latte / matcha latte / turmeric latte / 6.0

babycino / 2.5

### ARTISAN LOOSE LEAF TEA / 6.0

earl grey / english breakfast

### SOUTHERN LIGHT HERBS LOOSE LEAF TEA / 6.5

bush billy blended with eucalyptus leaves

organic chai - black tea, aniseed, cardamom, cinnamon, cloves, ginger + liquorice

peppermint - an infusion of mentha piperita

lemon myrtle - an infusion of backhousia citriodora

Australian green tea - lemon myrtle, strawberry gum, spearmint + chamomile

### COLD DRINKS

iced long black / 6.5

iced latte / iced chai / 7.0

iced matcha: strawberry / blueberry / mango / 9.5 / + ice cream / 10.5

iced coffee / iced mocha / iced chocolate / served with ice cream / 9.5

Coke / Coke no sugar / lemonade / lemon, lime bitters / 6.5

Olinda Spring Water 350ml - Sparkling / Still / 7.0

Bundaberg Ginger Beer / 6.5

### YARRA VALLEY JUICES / 7.0

Ask our friendly staff for available flavours

### KIDS JUICE BOX / 4.5

### MILKSHAKES / Kids 6.0 / Regular 9.0

vanilla / strawberry / chocolate / blue heaven / caramel / hazelnut

### ETCH SPARKLING, MT MARTHA, VIC / 7.5

Finger Lime, Lemon Myrtle + Rosemary - refreshing, citrus, lemon + lime

Davidson's Plum - sweet berry aromatics, crisp + clean

Bush Apple + Kakadu Plum - zesty apple, musk + pear

Orange + Quandong - juicy orange + sweet native peach

Mountain Pepperberry + Raspberry - ripe red berries & subtle hint of pepper

Grapefruit + Lemon Aspen - zesty, tart citrus with dry refreshing finish

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### WATTLESEED SCONES / VG / 20.0

Subtle coffee, chocolate, hazelnut flavour. 2 scones served with double cream, Kookaberry Farm jam and house-made macadamia butter

### LEMON MYRTLE SCONES / VG / 20.0

Aromatic lemongrass lime and lemon flavour. 2 scones served with double cream, Marvick Native Farm desert lime marmalade and house-made macadamia butter

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**SELECTION OF CAKES & PASTRIES AVAILABLE** - see our cake display cabinet

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### EXTRAS

+ Marvick Farm desert lime marmalade / 3.0

+ macadamia butter / 2.0

+ Kookaberry Farm jam / 3.0

+ cream / 1.5