

SUMMER BREAKFAST

TOASTED BANANA BREAD

with fresh strawberries, maple syrup and butter \$9 (V)

TOASTED CROISSANT

smoked leg ham, cheddar cheese, slow roasted tomato chutney \$14

SMASHED AVOCADO

tomato & eggplant caponata, pickled onion, pinenuts, currants, basil, goats feta, pumpkin seed dukka
on soy & linseed sourdough \$20 (GFV, V, vegan variation)

FRENCH STYLE CREPES

fresh berries, lemon curd, whipped vanilla mascarpone, raspberry gel & crushed nuts \$23 (GF.V)

HOUSE TOASTED MUESLI

blood orange, honey gold mango, kiwi, passionfruit, fresh berries, banana, coconut yoghurt \$20 (GF, vegan)

PASSIONFRUIT & MANGO ACAI BOWL

chia dipped banana, fresh berries, strawberry, puffed corn granola, coconut chips & cacao nibs \$20 (GF, vegan)
add nutella or peanut butter \$2

TAMWORTH FARMED EGGS

scrambled, poached or fried with soy & linseed sourdough \$14 add bacon \$6 (GFV, V)

FRIED EGG & BACON ROLL

house made barbeque aioli, slow roasted tomato chutney and cheddar cheese on a toasted milk bun \$18 (GFV)

BACON BENEDICT

poached eggs, baby spinach, bacon, slow roasted tomato chutney, hollandaise on soy & linseed sourdough \$24 (GFV)

LITTLE NEL BREAKFAST BURRITO

flour tortilla, chilli scrambled eggs, bacon, smokey corn salsa, avocado, coriander, chilli salt & salsa roja \$23

ZUCCHINI & GREEN PEA FRITTERS

romesco, herbed crème fraiche, avocado, poached eggs & wilted baby spinach \$24 add bacon \$6 (V)

NASI GORENG

vegetable fried rice, tofu, tomato, cucumber, crushed cashews, kecap manis & a fried egg \$24 (GF, V, vegan variation)

TURKISH POACHED EGGS

garlic mushrooms, herbed greek yoghurt, salsa verde, aleppo pepper chilli butter with soy & linseed sourdough \$24 (V)

SAMBAL CHILLI SCRAMBLED EGGS

coconut yoghurt, sriracha, green papaya, crushed cashews, coriander, sesame on soy & linseed sourdough \$24 (GFV, V)

EXTRAS

hash browns (2) / pork sausage (1) / \$4
eggs (2) / avocado / garlic mushrooms / sliced fresh tomato \$5
bacon / goats feta (2) / Huon smoked salmon \$6
gluten free bread supplement \$1

FROM THE BAKERY

soy & linseed sourdough / white / croissant
with strawberry jam, peanut butter, nutella or vegemite \$8

COFFEE

COFFEE BEANS BY PABLO & RUSTY	S	L
CAP // FLAT WHITE // LATTE	\$4.5	\$5.5
MOCHA	\$4.5	\$5.5
LONG BLACK (2 SHOTS)	\$4	\$5
ESPRESSO // MACCHIATO	\$3.5	
PICCOLO	\$4	
HOT CHOCOLATE	\$4	\$5
CHAI LATTE	\$4	\$5
bondi chai ginger & spice (vegan)		

T2 TEA

TEAPOT		\$4.5
english breakfast / earl grey / french earl grey / chai		
peppermint / china jasmine green / lemongrass & ginger		
NITRO COLD BREW	S	L
cold brewed coffee aerated with nitrogen	\$5	\$6
on tap, served over ice		
EXTRAS / SYRUPS		\$0.5
milkclub almond / bonsoy / alternative oat / extra shot / decaf		
vanilla / caramel / hazelnut		

SMOOTHIES

MANGO / MIXED BERRY OR BANANA	\$9
milk, ice cream, honey	
PASH N GO	\$10
mango, passionfruit, ice cream & milk	
SNICKERS	\$10
peanut butter, chocolate & caramel syrup, ice cream & milk	
KICKSTART	\$11
mixed berries, banana, peanut butter, protein, almond milk	
HONEY JUMBLE	\$11
banana, honey, peanut butter, protein, almond milk	
add espresso	\$1

FROZEN BLENDS

BERRY CRUSH	\$10
frozen berries, banana, mango, passionfruit & coconut water	
TROPICAL CRUSH	\$10
frozen mango, passionfruit, fresh orange & pineapple juice	
GREEN BOOST	\$10
apple, spinach, banana, mango, coconut water	

FRESHLY SQUEEZED JUICES

APPLE / ORANGE / PINEAPPLE OR WATERMELON	\$8
PASSION BLISS	\$10
pineapple, watermelon, orange & passionfruit	
VITAMIN A	\$10
carrot, apple, orange & ginger	
REFRESHER	\$10
apple, cucumber, pineapple & lemon	

COLD DRINKS

ICED CHOCOLATE / COFFEE OR MOCHA	\$7
poured over ice topped with ice cream & whipped cream	
CHOCOLATE / COFFEE OR MOCHA FRAPPE	\$7
blended with ice cream, ice and milk	
ICED CHAI	\$5
bondi chai poured over ice and milk	
ICED LATTE	\$4.5
double shot of coffee poured over ice and milk	
ICED LONG BLACK	\$4
double shot of coffee poured over ice and water	
OLD-FASHIONED MILKSHAKE	\$7
THICKSHAKE	\$9
chocolate / caramel / strawberry / vanilla	
add malt / espresso	\$1

NOAH'S CREATIVE JUICES

	served over ice	\$8
PINK	coconut water, raspberries, guava, apple, banana and lychee	
ORANGE	nectarine, apple, coconut water, pineapple, and lime	
GREEN	apple, peach, kiwi, mango and lime	

ZEST KOMBUCHA

	served over ice	\$7
DARK & STORMY	ginger beer	

SOFT DRINK

coke / coke zero / sprite / solo / lemon, lime & bitters	\$4
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SPARKLING WATER

	glass	1L
FILTERED SPARKLING PORT STEPHENS WATER	\$1.5	\$3

SPARKLING WINE AND CHAMPAGNE (AFTER 10AM)

Usher Tinkler Prosecco	Hunter Valley, NSW	G	B
Champagne Abele 1757	Henri Abelé France	\$12	\$40
NV Karribindi	Western Australia	\$9	\$32