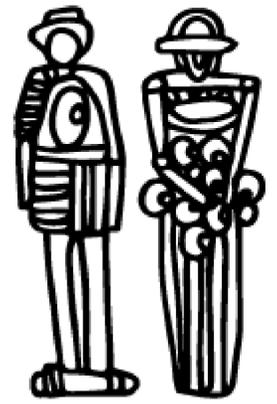


BREAKFAST



Our secret formula

Local seasonal produce + ethically sourced + sustainable farmers + passionate people = guilt-free delicious food

April

6:30-11 AM

MUSHROOM GNOCCHI (VEG)

Wild and cultivated mushrooms in a truffled mascarpone sauce, goats cheese, house fried gnocchi topped with parmesan

BIG BREAKFAST

Bacon, sausage, toast, 2 eggs your way, halloumi, and beetroot relish

MOCHI FRENCH TOAST (VEG)

French toast with Taro Mochi, peanut butter, raspberry powder and toasted peanuts

CURRIED SCRAMBLED EGGS (GF OPTION)

English muffin, pork and fennel sausage from Salumi Australia, chilli oil, coriander / add avocado +6

AVOCADO ON TOAST (GF, VEGAN OPTION)

Pumpkin puree on sourdough with roasted baby beets, goats curd, walnuts and fermented pumpkin / add halloumi +7

BOTERO CLASSIC (GF/DF OPTION)

2 eggs your way, beetroot relish, sourdough add bacon +7

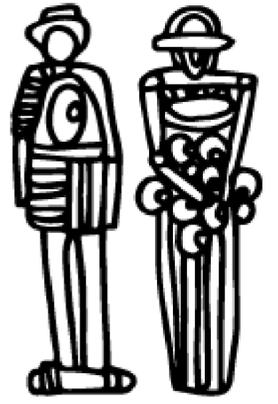
Peckish

- | | | |
|-----------|--|-----------------|
| 23 | TOAST WITH SPREAD (DF/GF OPTION)
Sourdough, wholegrain, English muffin or gluten free, croissant +3
<i>House jam, peanut butter, honey, Vegemite</i> | 10 |
| 29 | PEANUT BUTTER PROTEIN BALLS (GF) | 3 for 10 |
| | BANANA BREAD with dulce de leche, orange & poppy seed butter | 10 |
| 22 | CARROT CAKE with sumac-spiced icing sugar and walnuts | 10 |
| 21 | BROWNIE with chantilly cream, raspberry powder and pistachio | 10 |

Sides

- | | | |
|-----------|------------------------------|------------|
| 21 | Avocado & Lemon | 6 |
| | Free Range Bacon | 7 |
| | Smoked Salmon | 7 |
| | Tomato / Beetroot Relish | 3 |
| | Extra Eggs Your Way | 4.5 |
| | Extra Toast / English Muffin | 4 |
| | Grilled Halloumi and Lemon | 7 |
| | Pork and fennel sausage | 8 |
| | Shoestring fries with mayo | 8 |
| | Warm marinated olives | 7 |

LUNCH



Our secret formula

Local seasonal produce + ethically sourced + sustainable farmers + passionate people = guilt-free delicious food

April

11:30 AM - 2:00 PM

SPRING ROLLS (VEG, DF) Crispy vegetarian spring rolls with ponzu	11	Sweet	PEANUT BUTTER PROTEIN BALLS (GF)	3 for 10
CHICKEN BAO Fried chicken, slaw, cos lettuce and sriracha mayo	11		BANANA BREAD with dulce de leche, orange & poppyseed butter	10
MUSHROOM BAO (VEG) Roast mushroom, halloumi and truffle mayo	11		CARROT CAKE with sumac spiced icing sugar and walnuts	10
CAESAR SALAD (GF OPTION) Cos lettuce, croutons, roast speck, anchovies, caesar dressing, parmesan cheese and a boiled egg / even tastier with panko chicken +10	19		BROWNIE with chantilly cream, raspberry powder and pistachio	10
THE HOT BOWL (DF, GF, VEG / VEGAN OPTION) A crispy poached egg, coconut rice and Asian greens in a miso gravy with almond, seaweed, fried shallots, edamame, kimchi, sesame and chilli oil	21	Sides	Smoked Salmon	7
CHICKEN KATSU SANDO Panko fried chicken breast in milk bread with tonkatsu sauce, slaw, spring onion and a curry emulsion	24		Grilled Halloumi and Lemon	7
FUNGHI PASTA (VEG) Wild and cultivated mushrooms in a truffle mascarpone sauce and spaghetti pasta topped with parmesan	23		Pork and Fennel Sausage	8
PUMPKIN GNOCCHI (VEG) Roasted pumpkin puree and house gnocchi topped with parmesan, goats curd, sage and fermented butternut, pepitas, and onion oil	23		Shoestring fries with Mayo	8
ZUCCHINI CURRY (VEG) Zucchini and cocktail potato curry with coconut rice, roti bread, date and tamarind chutney	21		Panko Chicken	10
MOCHI FRENCH TOAST (VEG) French toast with Taro Mochi, peanut butter, raspberry powder and toasted peanuts	22		Warm Marinated Olives	7
			Roti - Indian style flatbread with Condiments	5