



BREAKFAST



all day

SOMETHING LIGHT

Brazilian cheese bread (VE) (GF) - \$5 add ham - \$1

Brickfields Banana bread (VE) - \$7

Sonoma sourdough toast (country white or soy linseed) w/your choice of preserves (VE) (V) - \$7.5
Gluten free toast - add \$1.5

Fruit & nut toast

with house made jam and butter (VE) (V) - \$9

Croissant: double smoked ham and cheese - \$8.5

BREKKY ROLLS AND WRAPS

Bacon & egg roll: bacon, fried egg, BBQ sauce on brioche bun (GF*) - \$12

BLAT: bacon, mixed lettuce, avocado, tomato, mayo on brioche bun (GF*) - \$17.5

Brunch burger: bacon, avocado, hash brown, fried egg, hollandaise on brioche bun (GF*) - \$19

Breakfast wrap: bacon, fried egg, haloumi, baby spinach, tomato relish (GF*) - \$19

Veggie wrap: haloumi, mushroom, avocado, spinach, sun dried tomato puree, mozzarella (VE) (GF*) - \$19

SOMETHING SWEET

Acai bowl: organic acai, house toasted honey granola, toasted coconut flakes, seasonal fruit (VE) (GF) (V*) - \$18
peanut butter or dulce de leche - add \$2

House toasted muesli: served with natural yoghurt and seasonal fruit (VE) - \$17 (house muesli available for retail)

Apricot and muscatel porridge: served with toasted almond & coconut, puffed quinoa, raisin, banana, honey (VE) (V*) - \$19 on alternative milk - add \$2

Ricotta pancakes: served with caramelised banana, seasonal fruit, maple syrup (VE) - \$20
vanilla bean ice cream - add \$1

SIDES

Pepe Saya butter - \$1

free range egg - \$4

avocado/ spinach/ house baked beans/ tomato - \$5

mushroom/ hash browns/ bacon/ Santa Rosano chorizo/ haloumi - \$6

chicken - \$7 / smoked salmon - \$7

BRUNCH

Avo-y goodness toast: smashed avocado, feta, heirloom tomato, lotus root chips, chilli, herbs on sourdough toast (VE) (GF*) - \$18 add egg - \$4

Chef's toast: heirloom tomato, whipped feta, hazelnut and seed mix, balsamic glaze on souvlaki bread (VE) - \$18 add egg - \$4

Zucchini & quinoa fritters served with feta dressing, tomato relish, poached egg (VE) - \$20

Copo brekky bowl: organic quinoa, roasted pumpkin, crispy kale, beetroot, zucchini, poached egg, Brazilian style haloumi cubes, feta dressing (VE) (GF) (V*) - \$22 add salmon - \$7

Eggs benedict: poached egg, crispy kale, hollandaise on sourdough toast. Choice of bacon or smoked ham - \$21 smoked salmon or pulled pork - \$24

Mushroom delight: mushroom ragu, haloumi, pangrattato, poached egg, lemon, herbs on soy linseed toast (VE) - \$23

Magic greens: grilled broccolini, fried kale, roasted green peas, whipped matcha ricotta, hazelnuts, poached egg (VE) - \$22 add salmon - \$7

Alaskan crab scrambled eggs served with crab, sun dried tomato puree, crispy sweet potato, crispy shallot, siracha mayo on sourdough - \$23

Pop prawn: batter fried prawns, avocado, mix seed, gremolata, balsamic glaze on croissant - \$24

Pericos: scrambled eggs with tomatoes, shallots and coriander. Served with arepa and Santa Rosano chorizo (GF) - \$21

Huevos rancheros: smokey pulled pork & beans quesadilla, avocado, jalapeño, salad, fried egg - \$22

Classic omelette: double smoked ham, cherry tomato, mozzarella, onion, vitality seed mix and sourdough toast (GF*) - \$22

Mushroom omelette: mixed mushroom, cherry tomato, mozzarella and sourdough (VE) (GF*) - \$22

Eggs your way: free-range eggs (poached, fried, scrambled, egg whites), sourdough toast, Pepe Saya butter (VE) (GF*) - \$14



CAFE

VE:Vegetarian | GF:Gluten Free | V:Vegan | *:On Request