
BRUNCH

HOMEMADE MAPLE COCOA POPS Sunnydale milk	9
ROASTED SOBRASSADA fresh tomato, fried eggs, sourdough toast	17
PALEO SAVORY WAFFLES poached eggs, mushrooms, spiced nuts 'n' seeds	17
VEGO ON TOAST avocado, eggs, charred corn salsa	15
SEBASTIANS SPEC AND EGG BURGER greyure, house made bbq	17
BRIASED PULLED BEEF red cabbage, poached eggs, toast	16

TOASTIES

OLDSKOOL heinz baked beans 'n' cheese	9
CHEESE AND TOMATO tomato, basil, sherry vinegar, cheddar	10
TRIPLE CHEESE grilled kefalograviera, cheddar, gruyere	11
THE LLOYD shaved leg ham, béchamel, black pepper	12.5



open 7 days
8am-3pm
Sweets and treats
available from the front counter

MAINS

PAN ROASTED GNOCCHI cauliflower, almonds, white balsamic	22
BRAISED LAMB PARPADELLE mushroom, spinach, parmesan	24
SHREDDED CHICKEN SALAD honey roasted carrot, nuts, radicchio pear, tahini dressing	17.5
WINTER SALAD lettuce, fennel, bacon, hazelnuts juniper vinaigrette	17

BURGERS

all with hand cut chippies

FREEKEH AND CUMIN pickled carrot, iceberg, lemon yogurt	19
CHEESE BURGER pickle, mustard, house ketchup	21
CHIPOTLE CHICKEN pickled red cabbage, corn salsa	22
PULLED LAMB beetroot, iceberg, sweet balsamic onion	23

SIDES

hand cut chippies, house ketchup	7
spec bacon	8
sobrassada	9
avocado	4
paleo mushrooms	7
gluten free toast	2
egg 'n' toast	8
