



TAKEAWAY MENU

BREAKFAST

7:30AM – 11.30AM

Organic loafers sourdough/grain bread, homemade preserves, burro organic butter	7.5
House made spiced fruit bread and preserves, burro organic butter	8
Ham, cheese and tomato croissant	8.5
Breakfast bagel, bacon, egg, tomato relish + avocado \$5	10
Gluten Free Muesli clusters, Coconut yoghurt, seasonal fruit compote (gf) (veo)(n)	14

LUNCH

11.30AM – 3:00PM

Super Salad w avocado, quinoa, kale, pistacchio, tahini lemon dressing (gf) (ve) (n) Add Chicken 5.5, Add Smoked Salmon 5.5	22
Angus beef burger, caramelised onions, swiss cheese, tomato relish, pretzel bun, aioli and chips	23
Grilled chicken salad, roasted pumpkin, cous cous, pomegranate, pepitas, pine nuts, tahini yoghurt (gfo) (vo)(n)	24
Liguine w Exmouth king prawns, cherry tomatoes, fennel chilli, soft herbs, pangrattato	28
Chips, house sauce + aioli	8

PHONE AHEAD — 08 9386 3639 / PLACE YOUR ORDER AT THE COUNTER



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DINNER

5:00PM – LATE

Angus beef burger , caramelised onions, swiss cheese, tomato relish, pretzel bun, aioli and chips	23
Grilled chicken salad , roasted pumpkin, cous cous, pomegranate, pepitas, pine nuts, tahini yoghurt (gfo) (vo) (n)	24
House made ricotta gnocchi , wild mushroom cream sauce, Spinach, Parmesan, Sage (v) Add halloumi +5.5	24
Liguine w Exmouth king prawns , cherry tomatoes, fennel chilli, soft herbs, pangrattato	28
Chermoula Salmon , herb flecked cauliflower tabbouleh, tangy yoghurt, crumbled Pistachios (n) (gf)	29
Chips , house sauce + aioli	8

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