

Our specialty is the tasty crumpet which is an Australian favourite and can be enjoyed any time of day. Our crumpets are unique in that we use a slow fermented sourdough method which can take up to 4 days to mature before eating. This gives them that full flavour, crispy outside and a soft and chewy center. [We make all our recipes and food in the cafe.](#)



TO EAT

TARTINES on 2 grilled sourdough crumpets:

Tartine 1:

SEE OUR INSTAGRAM ACCOUNT

Tartine 2:

SEE OUR INSTAGRAM ACCOUNT

Tartine 3: Smashed avocado with peri-peri

smashed avocado with peri-peri butter on grilled sourdough crumpets

Crumpets with spread and butter

choice of home made jam, seed butter or Vegemite on 2 grilled sourdough crumpets

Add extras to your dish

Halloumi grilled

Pickled egg-

DESSERT / CAKES

Toasted granola with poached fruits and Greek yoghurt

See the counter for today's cakes and cookies

TO DRINK

Black

Espresso - single ou double	2.5
Allongé	4
Filter Shot	4
Filtre	4.5

White

Piccolo	4
Flat white	5
Cappuccino / Latte / Crème	5
Chocolat chaud	5
Lait avoine	+1

Iced coffee

Night Brew (Cold Brew)	5
Iced Flat White	5

Beers

Original Pale Ale, Coopers, Australie	6
Best Extra Stout, Coopers, Australie	6

Softs

Bundaberg ginger beer	4.5
Pink Lemonade, Curiosity cola	4
Iced tea (fait maison infusé à froid)	4.5

Tea

English breakfast, Earl Grey, Chai	4
Vert, Oolong, Rooibos, Menthe	

Crumpets for home

6x fresh sourdough crumpets 8