

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

WEEKDAYS

Smoked salmon

with cream cheese, dill and lemon zest on two grilled sourdough crumpets

Smashed avocado

smashed avocado with lemon and herb oil on two grilled sourdough crumpets

Add some Extras:

Smoked salmon (3) , Espresso pickled egg, feta (2.5)

WEEK-END

Smoked salmon

with roasted garlic and parsley mushrooms & feta on two grilled sourdough crumpets

Smashed avocado

smashed avocado with lemon and herb oil on two grilled sourdough crumpets

Scrambled eggs

creamy scrambled eggs with romesco sauce on two grilled sourdough crumpets

Add some Extras:

Poached egg, feta

Honey Bacon, smoked salmon

EVERY DAY

House made toasted granola

with poached fruit and Greek yoghurt

Crumpets with spread and butter

choice of house jam, Vegemite or seed butter

Grilled Banana bread

served with a knob of espresso butter

See the counter for today's fresh baked cakes



DRINK

Black

10	Espresso - single or double	2.5
	Long Black	4
	Filter Shot	4
10	Filter	4

White

	Piccolo	4
	Flat white	5
	Cappuccino / Latte / Crème	5
	Hot chocolate	5
	Oat milk	+1

Iced coffee

10	Night Brew (Cold Brew)	5
	Iced Flat White	5

Beer

	Best Extra Stout, Coopers, Australia	6
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Softs

2.5	Fresh orange juice	4
3	Bundaberg ginger beer	4.5
	Iced tea (house made, cold brewed)	4.5
	H2O still/spark (Abatilles, Arcachon)	1.5

Tea

5	English breakfast, Earl Grey, Chai, Green, Oolong, Rooibos, Mint	4
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Crumpets for home

Pack of 6 freshly made crumpets 8