

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.

**Crumpets for Home**

Box of 6 fresh sourdough Crumpets 8

**EAT**

**Cheesy crumpets with bacon**

baked Saint-Marcellin with caramelised onion jam on crumpets served with bacon, endive leaves and blackberry vinaigrette

**Smashed avocado with herb butter**

smashed avocado with fresh herb butter on grilled sourdough crumpets

**Scrambled eggs with seasonal vegetable**

creamy scrambled eggs with sautéed seasonal vegetable on grilled sourdough crumpets

**Quiche of the moment with salad leaves**

**Crumpets with spread and butter**

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

**Add extras to your dish**

Poached egg, Smashed avocado, Grilled Halloumi cheese, seasonal vegetable  
Bacon

**Toasted granola**

with greek yogurt and roasted fruit

**Grilled banana bread with espresso butter**

**Cookie**

**Cake of the moment (see counter)**

**DRINK**

**Black Coffee**

13 Espresso - double 2.5  
Long Black 4  
Filter Shot 4  
Filter 4.5

**Milk Coffee**

11 Piccolo 4  
Flat white / Cappuccino 5  
Hot chocolate 5  
Oat Milk +1

**Iced coffee and tea**

8 Night Brew 5  
6 Iced Flat White 5  
Iced tea (House cold brewed) 4.5

**Tea**

3 English breakfast, Earl Grey, Chai, 4  
4 Vert, Oolong, Rooibos, Mint

**Fresh House Infusions**

8 Fresh mint leaves & honey 4  
Fresh lemon, honey & ginger

**Softs**

5 Fresh pressed orange juice 5  
2.5 Bundaberg ginger beer 5  
Pink Lemonade, Curiosity cola 4.5

**Beers**

Original Pale Ale, Coopers, Adelaide 37.5cl 6  
Best Extra Stout, Coopers, Adelaide 37.5cl 6

Opening hours: Monday to Friday 9:30-15 // Saturday and Sunday 10 -16