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## BREAKFAST

Available until 11:30am daily

House baked sourdough toast | 8  
butter, choice of spread | VG

Eggs on toast | 10  
two eggs cooked to your liking, toasted  
house baked sourdough | V

Breakfast burger | 18  
Barossa bacon, fried egg, tater tots, Swiss  
cheese, brioche bun

Smashed avocado | 18  
native dukkah, grilled zucchini,  
bocconcini, poached egg | V, GFO, DFO

Smoked salmon | 22  
dill cream cheese, pickled cucumber,  
poached eggs, house baked native thyme  
focaccia | GFO

Granola | 18  
blanc manger, mixed berries & banana,  
toasted coconut flakes | VG, GF, DF

Add on  
smoked bacon / smoked salmon | 6  
avocado / hashbrown | 4  
free range egg | 3

## COFFEE

| 4.9 / 5.9

SA roasted, Nicaraguan, organic and certified fair trade

Long black

Cappuccino

Flat white

Latte

Piccolo

Macchiato

Mocha

Espresso | 4.5

## NOT COFFEE

| 5.9

Hot chocolate

Chai latte | vanilla / spice

Matcha latte

## ICED DRINKS

Long black | 5.5

Berry long black | 6.7

Latte / chai / matcha | 6.8

Coffee / chocolate | 7.8

Contains ice cream

Extra shot | 1

Syrups | 1

vanilla / hazelnut / caramel

Alternative milk | 1

lactose free / soy / almond / oat

## TEA

Serving Blak Brew Indigenous Australian Tea

Mug | 4.4

Pot | 5.2

your choice of:

Aussie breakfast

Aussie earl grey

Desert sunrise (green tea)

Minty green (mint tea)

Red centre (caffeine-free)

Lemon myrtle (caffeine-free)