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## Autumn

### Brunch:

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#### **Toast** 8.0

Organic white sourdough/ Organic whole grain sourdough / Gluten Free Multigrain/ Spicy Fruit Loaf  
Served with: butter/ Nutlex/ Raspberry Jam/ Peanut butter/ Vegemite -GFO, VeganO

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#### **Poppyseed chia pudding** 14.0

Coconut chia pudding topped with fresh stone fruit, bursting pomegranate and macadamia -GF, Vegan

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#### **Egg & Bacon Roll** 12.00

Turkish or gluten free roll with two pieces of shortcut bacon, two free range fried eggs & Mum's house made zucchini relish -GFO, DF, LF

Add: sliced tomato/ baby spinach/ tasty cheese + 2.50

Double Bacon + 4.00

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#### **Build Your Own** 14.00

**Base:** Organic white sourdough/ organic wholegrain sourdough / gluten free bread

**Eggs your way:** 2 Poached/ 2 Fried/ Dairy Free Scrambled

**Choose your sides:** Field Mushroom/ wilted baby spinach/ grilled tomatoes + 2.50 each

/sun dried tomato/ homemade zucchini relish

Short cut bacon/ Wattle Valley goats cheese/House made baked beans + 4.00 each

Sweet potato rostis + 3.50 for 2

Avocado / Merchant Family Butchers Sausage + 4.50 each

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#### **Avocado Smash** 22.00

Smashed avocado on organic ciabatta or gluten free wholemeal topped with pear & walnut shavings, goats' cheese and poached eggs – GFO, V, VeganO

Add Bacon + 4.00

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#### **Asian Style Omelette** 21.00

3 free range eggs filled with tomato, chilli, coriander and roasted capsicum topped with peanuts and an Asian salad on organic ciabatta or gluten free

toast – GFO, V + 4.00

Add Bacon

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#### **Roast Plum French Toast** 19.50

Organic ciabatta or gluten free French toast served with roasted plums, shaved almonds, coconut labne and maple - GFO, DF

Add bacon + 4.00

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#### **RH Big Breaky**

Short cut bacon and eggs cooked “your way” on ciabatta or gluten free toast

with grilled tomatoes, field mushroom, sausage, sweet potato rosti, wilted baby spinach and Mum's house made zucchini relish – GFO 24.00

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#### **Peach Cobbler Waffles** 20.00

House made gluten free waffles topped with caramelised peaches and coconut ice cream – GF, V, Vegan

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#### **Corn & Kale Fritters** 20.00

Corn fritters on a bed of tomato chutney with poached eggs and crispy kale and beetroot chips – GF, V

Add Bacon + 4.00

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Please let our friendly staff know of any allergies and intolerances

### Imagine:

Local, organic produce in the form of deliciously simple snacks, meals and treats catered to all dietary requirements that provide something for everybody

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## Autumn

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<b>Vegetable Medley</b>	20.00
Eggs cooked your way on ciabatta or gluten free toast with grilled tomatoes, field mushroom, wilted baby spinach, sweet potato rosti, sliced avocado and tomato chutney - GF, V	
Add Bacon	+ 4.00

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### More on the lunch side:

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<b>Soup of the Day</b>	
Served with sourdough or Gluten Free Multigrain.	
See your friendly waiter for specials	12.00

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<b>Autumn Bruschetta</b>	
Roasted beetroot, walnuts & shaved parmesan on toasted organic ciabatta with micro herbs- GFO, Vegan	14.00

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<b>Pumpkin Gnocchi.</b>	23.50
Roasted butternut pumpkin with crispy kale and walnuts through our pillowy house gnocchi topped with parmesan - GF, V, DFO	

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<b>Chilli &amp; Lime Chicken Burger</b>	24.50
Chilli and lime marinated chicken breast, crunch slaw, smashed avocado and coconut Tzatziki on a Turkish or gluten free roll with a side of baked sweet potato chips - GFO, DF	
Add bacon	+ 4.00

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<b>Veggie Burger</b>	22.00
Sweet potato & pumpkin patty, kale, smashed avocado, red onion and tomato chutney on Turkish or gluten free roll with a side of baked sweet potato chips - GFO, DFO, Vegan	

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<b>Risotto</b>	23.50
See your friendly waiter for specials - GF, DFO, VeganO	
Add: Poached chicken	+ 4.00

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<b>Nourish Me Bowl</b>	20.00
Tri coloured quinoa loaded with roasted sweet potato, chickpeas, red cabbage, pickled cauliflower, zucchini medley, sliced avocado and toasted pecans -GF, Vegan	
Add: Poached chicken/Poached Egg/Goats Cheese	+ 4.00

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<b>Pomegranite &amp; Pear Salad</b>	18.00
Fresh pear, pomegranate and honey apples tossed through a rocket with a light ginger dressing topped with pecan and goats cheeses -GF, V, VeganO	

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### Kids bites:

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<b>Egg &amp; Bacon</b>	
Eggs (poached, scrambled or fried) & Bacon on white sourdough -GFO, DF, LF	
<b>French Toast w/ Bacon</b>	
White sourdough soaked in dairy free egg mix, fried in coconut oil with bacon and maple -GFO, DF, LF	
<b>Toastie</b>	
White sourdough toasted with chicken & cheese or ham, cheese & tomato - GFO	10.0
<b>Fruit Salad</b>	
Bowl of fresh seasonal fruits	
<b>Banana Pancake</b>	
One fluffy gluten free banana pancake served with strawberries, maple and vanilla ice cream	

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### **Key:**

GF: Gluten free, GFO: Gluten free option, V: Vegetarian, VO: Vegetarian option, Vegan: Vegan, VeganO: Vegan Option, LFO: Low FODMAP Option

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