

A work integration social enterprise that creates inclusive employment opportunities and provides practical training for migrant and refugee women from culturally and linguistically diverse backgrounds

- COFFEE AND TEA -

Espresso	3.5
Black	4
Milk Based	4
+ Decaf	+ .5
+ Extra Shot	+ .5
+ Alternative Milk	+ .5
Oat Soy Almond Lactose free	
Chai Latte	4.5
Dirty Chai Latte	5.5
Turmeric Latte	5
Hot Chocolate	4.5
Mocha	5
Loose Leaf Teapot	4.5
Sticky Chai Teapot (VGO)	6



- COLD DRINKS -

Fresh Juice of the Day	7
Freshly Squeezed Orange Juice	5.5
Housemade Lemonade	6
Blitzed Basil Lemonade	8
Housemade Kombucha	6
Housemade Ginger Ale	7
Noah's Juice	5
Altina	9

SHAKES VGO + 2

Choconana	7
Banana & Honey	7.5
Vanilla	7
Chocolate	7.5
Breakfast smoothie	9
oats peanutbutter coffee banana honey	

All recipes are made with love, respect and gratitude to the cultures and those we have learned from.

We hope you enjoy our interpretation

VG = Vegan GF = Gluten Free O = Option

While every effort is taken to accommodate dietary requirements, we cannot guarantee that food will be allergen free. GLUTEN, DAIRY AND NUTS are all present in our kitchen.

DATE BALL (VG, GF)	1.5
LEMON POLENTA CAKE (GF)	6
CARDAMOM CARROT CAKE w Orange blossom labneh (yoghurt) icing	7
BROWNIE (VG, GF)	5
TAHINI BANANA BREAD Served toasted with butter	6
BURNT BUTTER CHOC CHIP COOKIE	3
CROISSANT Butter and jam +1 Tomato and cheese +2	6
ALMOND CROISSANT	7
DANISH sour cherry blackberry and pistachio	6.5
SIDE OF CREAM OR ICE CREAM	+ 2

- BRUNCH -

TOAST (VGO, GFO) 10
Sourdough or Cracked Rye with butter and your choice of Jam | Peanut butter | Almond butter | Vegemite | Hummus

PORRIDGE OF THE WEEK
Check out our specials board for the weekly seasonal porridge

EGGS HOW YOU LIKE (GFO) 11
Free range eggs poached, scrambled or fried, served with toasted sourdough

MUSHROOMS ON TOAST (VG + GFO) 18.5
Pan fried mixed mushroom and spinach with lemon and sumac served with hummus, toastsed sourdough and zaatar

PUMPKIN AND POTATO RÖSTI (GF) 18
Pumpkin and potato rostis served with grilled halloumi, satueed spinach, a poached egg and white bean puree

SIDES
Halloumi | Mushrooms | Greens + 4
Poached or Fried Egg | Hummus | Relish + 2

- SOURDOUGH CHEESE TOASTIES -

All served with crisps. Side salad optional +4

T & C (VGO, GFO)12
Tomato/greens/tomato relish

GREEN RUEBEN (VGO, GFO)14
Rye/Kale/Broccolini/Sauerkraut/Leeks/Pickles/Mustard

ROASTED CAULIFLOWER (VGO, GFO)14
Cumin roasted cauliflower/Tahini/Greens

POTATO MASALA (VGO, GFO) 14
Indian Spiced Potato Curry/Greens/Tomato Relish

- HOUSEMADE PASTRIES -

Side salad optional +4

PUMPKIN ROLL (VG) 7.5

SPICED POTATO, SPINACH AND FETA TRIANGLE 8

SIX MUSHROOM PIE (VG) 8.5

CURRY PIE (VG) 8