



All DAY BREAKFAST

Lil Audrey Hungry

Two eggs, bacon, grilled tomato, field mushrooms, wilted spinach, potato rosti with tomato relish. \$17

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'Skipping Girl' Rhyme (V)(GF)(VE)

Roasted tomato, Spanish onion, lemon thyme mushroom, wilted spinach and fresh avocado. \$16

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Huevos Tacos (V)(GF)

Three breakfast tacos filled with scrambled eggs, bacon, avocado and Pico de Gallo

Vegetarian option with scrambled eggs, mushroom, avocado and Pico de Gallo (V) \$13

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Eggs Benedict (V)

Two poached eggs on sourdough with ham and hollandaise sauce. \$14
Or vegetarian served with spinach and avocado \$14

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Free Range Eggs (V)(GF)

Eggs poached, fried or scrambled from happy cluckers, served on your choice of sourdough, multigrain or gluten-free toast. \$10

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Lil' Audrey Omelette (V)

Two egg omelette served with assorted fillings and toasted sourdough \$14

(V) Vegetarian (GF) Gluten free option (VE) Vegan



Buttered Toast (V)(GF)

Served with house-made preserves your choice of Sourdough, Multigrain, Gluten-free. \$5

Artisan Fruit Loaf & Banana Bread: \$5.5

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Warming Winter Porridge (V)

Served with almonds, fruit & sprinkled with brown sugar. \$8

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Toasted Muesli (V)

Toasted muesli with yoghurt, berry compote & fresh berries \$9

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Pancakes (V)

Stack of pancakes with your choice of topping.

Classic: lemon & sugar \$11

Fruity: berries & cream \$12

Canadian: maple & bacon \$15

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Bacon & Egg Roll

Crispy bacon, two eggs, maple chipotle aioli & cheddar cheese served on a toasted roll \$12.50

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Crushed Avocado (V)

Avocado feta & lime crushed together, roasted tomatoes served on toasted sourdough with soft poached egg. \$16

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Lil Audrey's Friends (V)

Small sized meals available on request.

(V) Vegetarian (GF) Gluten free option (VE) Vegan



LUNCH

Home-style Soup

Classic homemade soups served with toasted sourdough \$9.90



Quinoa Salad (V)

Served with greens, pepitas, vegetables with balsamic glaze: \$13

Add marinated chicken: \$3



BRAT

Bacon, rocket, avocado, tomato and aioli served in a Turkish pide and thick cut chips. \$14



Wagyu Burger

Prime 100% Wagyu beef burger with cheese, bacon, fried egg, rocket and tomato relish on a large floured roll with thick cut chips on the side. \$16



Pulled Pork and Apple Slaw Roll

Deconstructed roasted shoulder of pork, dressed with smoked paprika, chilli served in floured roll fresh apple slaw coleslaw and thick cut chips. \$17



Assorted pre made Pides & Rolls in display fridge

Chicken & Avo, Chicken Schnitzel, Ham, Salami or Salad

Filling vary daily ask staff for details. \$8



Add Sides

Extra egg \$2

Roasted tomato, potato rosti, wilted spinach, mushroom \$3

Avocado, bacon, smoked salmon \$4

Chips \$6

(V) Vegetarian (GF) Gluten free option (VE) Vegan



COFFEE

Five Senses

Dark Horse

Dark Horse is a blend of three distinct coffees – Tembo Tembo from Tanzania, Primavera from Colombia and Tiga Raja from Simalungun, Sumatra. The end result is a blend which displays lots of character is rich in intense flavours and is easily recognisable.

Tightrope

The predominant component of this blend is 'Ardi', our naturally processed coffee from the Guji Zone of Ethiopia. To make up Tightrope, we combine Ardi with one of our freshest seasonal coffees. So when you sip on this blend, it's normal to expect some intense fruity tones which present a stark contrast to other heavier, more chocolatey coffees.

Regular \$3.80 / Large \$4.20

Double shot / Soy +50c



Hot chocolate, Mocha and Chai

Regular \$3.80 / Large \$4.20



Tea Drop Teas

English breakfast, Earl Grey, Camomile, Peppermint and Spring green. \$3.80



Milkshakes

Chocolate, Strawberry, Banana, Caramel and Vanilla \$6.5



Iced Drinks

Coffee, Chocolate, Mocha, Chai all with a scoop of ice cream \$6.5



Smoothies

Banana; Mixed berries & honey; Mango, passionfruit & banana; Spinach, avocado & apple \$8



Sunzest Organic

Orange Juice \$6

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