

ALL DAY MENU



SOURDOUGH/MULTIGRAIN TOAST WITH SIDE OF JAM, PEANUT BUTTER, VEGEMITE OR NUTELLA	7	REFRIED BEANS, CHORIZO CRUMB, PICO DE GALLO, FRIED BREAD, SOUR CREAM, POACHED EGG, AND LIME	18.5	EGGS YOUR WAY ON CHOICE OF TOAST POACHED, FRIED SCRAMBLED	10 11
FRUIT TOAST & JAM	8.5	CORN BREAD, BRAISED WILD MUSHROOMS, PARMESAN MOUSSE, AND A POACHED EGG (GF)	22	SIDES:	
EGG & BACON ROLL WITH TOMATO CHUTNEY, MAYO, AND TASTY CHEESE	11	POACHED CHICKEN SALAD, BITTER LEAVES, CRISPY NOODLES, RED ONIONS, EDAMAME, CHILLI JAM, ORANGE SOY DRESSING, AND SESAME SEEDS	17	G/F BREAD, EXTRA TOAST, HOLLANDAISE, POACHED EGG	2.5
HAM, CHEESE & TOMATO TOASTIE	10	CHARGRILLED SQUID, SALSA VERDE, CHORIZO CRUMB, PICO DE GALLO, GARLIC CHIPS, MUSTARD LEAVES, AND CRISPY LEGS	16	GOAT CURD,	3.5
COCONUT & VANILLA PANA COTTA, GRANOLA, CHIA PUDDING, DAVIDSON PLUM COMPOTE, SEASONAL FRUIT (VG)	15	ROAST CHICKEN & STUFFING TOASTIE, CELERY, MAYO, MELTED CHEESE & HOUSE PICKLES	17.5	HASH BROWN, HOUSE BEANS, AVOCADO, BACON, CHORIZO	5
SOUFFLÉ HOTCAKE, HONEY COMB BUTTER, LEMON SYRUP, TOASTED MILK CRUMB, DOLCE DE LECHE (V)	18	SAUTÉED SPRING VEG, ALMONDS, CAULIFLOWER MISO PURÉE, PICKLED SHALLOTS, POACHED EGG, PARMESAN & DILL. (V,GF)	18	WILD MUSHROOMS, SCRAMBLED EGGS	6
EGGS BENNIE, SMOKED PORK TERRINE, POACHED EGGS, HOUSE PICKLES, APPLE CIDER HOLLANDAISE & SOURDOUGH	18.5	1906 CHEESEBURGER, BEEF PATTY, TOMATO, LETTUCE, PICKLES, MAYO, HOUSE BBQ SAUCE & CHIPS	18.5	HOUSE SMOKED TASMANIAN SALMON	7.5
SWAP PORK FOR SALMON	21.5	BOWL OF CHIPS WITH MAYO	8		
AVOCADO SMASH ON SOUR DOUGH, WITH PICKLED SHALLOTS, CRISPY CHILLI, TOASTED NORI AND A POACHED EGG (V)	17				
CHILLI SCRAMBLED EGGS, HOUSE SMOKED SALMON & SOURDOUGH	22.5				
THICK CUT BACON, POACHED EGGS, HASH BROWN, AVOCADO, TOMATO AND NORI JAM (GF)	18				

THERE IS A SELECTION OF PASTRIES AND CAKES LOCATED AT THE COUNTER PLEASE ASK YOUR WAITSTAFF FOR THE DAILY SELECTION

ITEMS ON DISHES CANNOT BE SUBSTITUTED
10% SURCHARGE ON PUBLIC HOLIDAYS
NO SPLIT BILLS ON WEEKENDS

COFFEE

WHITE; **4.0**
BLACK; **4.0**
SINGLE ORIGIN; **4.6**
HOT CHOC; **4.2**
MOCHA; **4.2**
SOY ; **0.5**
ALMOND; **1.0**
COCONUT; **1.0**
SYRUPS; **0.6**
EXTRA SHOT; **0.6**
COLD DRIP; **5.0**

ICED LATTE; **4.0** T/AWAY; **5.8**
ICED COFFEE; **7.5**
ICED CHCOLATE; **7.5**
ICED CHAI; **8.5**

TEA

ENGLISH BREAKFAST ; **4.5**
EARL GREY
PEPPERMINT
GREEN
LEMONGRASS + GINGER
CAMOMILE

CHAI TEA

LOOSE LEAF 'TEA & SPICE' ;**6.0**
BLEND BREWED, STEAMED
MILK & CINNAMON

DIRTY CHAI; **6.5**

COLD DRINKS

COKE, COKE ZERO, SPRITE;
4.0
LEMON LIME & BITTERS; **5.5**

SAN PELLIGRINO; 3.7

ARANCIATA ROSSA
ARANCIATA
LIMONATA
CHINOTTO

MINERAL WATER 250ML; **3.7**
MINERAL WATER 750ML; **7.0**

SHAKES

CHCOLATE; **6.80**
STRAWBERRY
VANILLA
BANANA

1906 SHAKE; **7.8**
MOCHA
CHAI SHAKE

JUICES

ORANGE JUICE ; **6.0**
PRESSED APPLE JUICE
GORGEIOUS GREENS
PEPPERMINT
GINGER BEER
LEMON SODA

BEER

DUEL HOPPY LARGER; **8.5**
8BIT PALE ALE; **8.5**
ASAHI SUPER DRY; **8.25**
CASCADE PREMIUM LIGHT; **6.5**

ON TAP

SESH GOLDEN ALE; **6/11/20**
CHOP SHOP PALE ALE; **7/12/22**

CIDER

GOLDEN AXE CIDER; **8.5**

RED WINE

TWO THIMBS SHIRAZ; **26**
FROG ROCK CAB MERLOT; **7/24**
WHITE CLIFF NZ PINOT NOIR; **9.5/32**

WHITE WINE

BEELGARA MOSCATO; **28**
EM'S TABLE REISLING; **26**
FROG ROCK PINOT GRIGIO; **7/24**
GOODWYNS CHARDONNAY; **7.5/25**
WHITECLIFF NZ SAUV BLANC; **29**

SPARKLING WINE BOTTLE ONLY

BROWN BROTHERS PROSECCO 200ML; **13**
FROG ROCK SPARKLING 750ML; **24**
CHANDON NV BRUT 750ML; **49**



COCKTAILS

MIMOSA; **11**
PIMMS; **11**
APEROL SPRITZ; **14**
ESPRESSO MARTINI; **15**