



muffins baked daily (NGF) (NDF)
please ask our staff for our chefs daily choice **6**

homemade cakes
double chocolate brownie (GF) **5.5**
carrot & walnut cake w/ cream cheese icing **6.5**
berry coconut & lime syrup cake (GF) **6.5**

toasted ciabatta
(DF) (GF available on request)
w/ house-made jam, vegemite, crunchy peanut butter, Byron Bay honey or nutella **6**
OR...
w/eggs any way, your way! **10**

avocado smashed
(DF + Vegan)(GF available on request)
fresh red onion, roasted garlic, corn, lemon juice & fresh herbs served on toasted ciabatta **18**
w/ 2 eggs of your choice **22**

velo banana bread
(GF) (DF available on request)
banana, date & fig bread w/ coconut crumble, passionfruit curd, mascarpone & summer fruit **12**

BAE all day
(DF) (GF available on request)
local free range bacon, fried eggs, American mustard aioli & tomato chutney on a toasted turkish bun **16**
add avocado or haloumi **19.5**

tamatoa
(DF) (GF available on request)
Fraser Isle spanner crab, avocado, mango ceviche, sambal chilli aioli, sesame dukkah, toasted ciabatta & 1 egg of your choice **24**

hot pink minx (Vegan) (GF) (DF)
pitaya, banana, mango & coconut smoothie bowl w/ wattle seed, macadamia, cranberry & puffed quinoa, maple granola served w/ fresh summer fruit **17**

eggs benedict
(GF available on request)
w/ local free-range bacon **19.5**
w/ double smoked ham **19.5**
w/ pork & fennel sausage **19.5**
w/ Huon Valley cold smoked salmon **22**
w/ avocado & haloumi **18.5**
w/ Fraser Isle spanner crab **22**

humble beginnings
(DF) (GF available on request)
pork & fennel sausage, double smoked ham, maple pumpkin, roasted mushrooms, American mustard aioli, tomato chutney, a poached egg & toasted ciabatta **20**

gather & feast
(GF available on request)
glazed carrot & apricot kernel hummus, confit cherry tomatoes, roasted beetroot, avocado, haloumi, balsamic reduction, a poached egg & toasted ciabatta **18**

boutique salad
(GF)
witlof, baby spinach, fresh summer fruit, almonds, green peas, cucumber, radish, feta crumble & champagne vinaigrette **17**
add Huon Valley cold smoked salmon or spanner crab **24**

crepes.
market fresh lemon & rapadura sugar
w/ chantilly cream NGF **15** GF **17**

nutella, toasted macadamias, strawberries & mascarpone
NGF **18** GF **20**

passionfruit curd, cherries, coconut crumble, mascarpone
NGF **18** GF **20**

grilled crispy bacon, fresh banana
& Canadian maple NGF **18** GF **20**

double smoked ham, sambal chilli aioli, cheese, baby spinach
& a fried egg NGF **19** GF **21**

roasted garlic mushrooms, baby spinach,
confit cherry tomatoes, feta crumble, American mustard aioli
& a fried egg NGF **18** GF **20**

Huon Valley cold smoked salmon, avocado, baby spinach,
sesame dukkah & sambal chilli aioli NGF **19.5** GF **21.5**

extras.
double smoked ham, local free-range bacon **6**
pork & fennel sausage **5** 1 egg **2.5** avocado **3.5**
vegemite, crunchy peanut butter, American mustard aioli, honey,
carrot & apricot hummus **2** roasted garlic mushrooms, hollandaise,
maple pumpkin, grilled haloumi, sautéed/fresh spinach, confit cherry
tomatoes **3.5**
Huon Valley smoked salmon, Fraser Isle spanner crab **7**



drinks menu.

coffee by 'Kai Coffee' cup/mug/bowl

black coffee - old school blend
long black **4** espresso **3.5**
short macchiato **3.8** long macchiato **4**
cold drip coffee served black over ice **5**
vietnamese iced coffee **5.5**
(filter coffee served over ice w/condensed milk)

white coffee - arrow blend
flat white|latte|capp **4/5/6**
mocha **4.5/5** piccolo **3.8**
soy|almond milk|coco milk|oat milk
lac free|decaf|syrups **50c**

hot drinks

chai latte **4/4.5**
hot chocolate **4/4.5**
matcha green tea latte **5/5.5**
caramello hot chocolate **4.5/5**
chicory latte **5/5.5**

the golden chai **5/5.5**
(chai spices mixed w/turmeric, ginger & cinnamon
brewed on soy milk)

food.

toasted ciabatta

(DF) (GF available on request)
w/ house-made jam, vegemite, crunchy peanut butter,
Byron Bay honey or nutella **4**
w/egg (your way, any way!) **7**

avo on toast **6**

(DF) (GF available on request)
sliced avocado served on ciabatta

grilled toasties NGF **10** GF **12**

w/ bacon & fried egg
w/ double smoked ham & cheese
w/ avocado & cheese
w/ vegemite & cheese

organic tea by 'Healing Concepts'
pot for one **4.5** or a pot to share **7.5**

the more traditional

earl grey, english breakfast,
peppermint, chai, green tea

the herbal teas

self soothe chamomile, peppermint,
ginger, lemon balm & rose
blissful spice calendula, ginger, hibiscus & lemongrass
rosy red lemongrass, rosehip & hibiscus served with a slice of fresh
orange

cold drinks

still water **4** sparkling water **5**
natural coconut water **4.5**
organic cola|organic ginger beer
organic lemonade
organic lemon, lime & bitters **4.8**
bottled local kombucha **6**
iced coffee|iced chocolate|iced mocha **7.5**
milkshakes **5.5**
strawberry | caramel | chocolate | vanilla

fresh juices **8**

made using the best quality produce we can source

beet around the bush.

beetroot, carrot apple & lemon

the greenie.

apple, cucumber, celery & ginger

troppo.

watermelon, apple & pineapple

smoothies **9**

berry delight. (DF)

acai, coconut water, raspberries, blueberries & lime

sunrise. (DF)

passionfruit, banana, raspberries, mango, coconut ice-cream & coconut
water

the swinging monkey. (DF)

banana, cinnamon, coconut, blueberries, cacao nibs, peanut butter &
oat milk

little harry's kids menu.

drinks.

baby chino original **3**
unicorn baby chino a colourful treat for the wee ones! **4.5**
milk bottles **4** strawberry|chocolate|vanilla|caramel

little juices **4.5**

beet around the bush.

beetroot, carrot apple & lemon

the greenie.

apple, cucumber, celery & ginger

troppo.

watermelon, apple & pineapple

smoothies **5.5**

berry delight. (DF)

acai, coconut water, raspberries, blueberries & lime

sunrise. (DF)

banana, raspberries, mango, coconut ice-cream & coconut
water

the swinging monkey. (DF)

banana, cinnamon, coconut, blueberries, cacao nibs, peanut
butter & oat milk