



All Day MENU

KITCHEN OPEN 7AM- 2PM DAILY
PLEASE ORDER AT THE COUNTER

BREAKFAST

fruit and nut toast

with local raw honeycomb and ricotta · 12.5

eggs on toast

gluten free option

eggs your way with sourdough toast & tomato relish · 14

Accessorize with an add on from our BYW menu

earl grey panna cotta

gluten free

with toasted nut granola, plum compote and fresh fruits - 17.5

green harissa avocado

gluten free

avocado on sweet potato slabs with green harissa, rocket, dukkah and lemon - 18.5

accessorize with crumbled fetta · 4

avocado on rye

with oven dried tomatoes, haloumi and rocket and a slice of lemon - 19.5

mushroom collective

gluten free

a medley of enoki, swiss brown, button and flat cap mushrooms with greens, sweet potato, poached eggs and fetta - 18.5

bacon and egg roll

dampier bun, lemon aioli, two fried eggs, bacon, cheese, leafy greens & house chutney · 18.5

glam it up it with haloumi · 6

french toast with bacon

french toast with bruleed banana, pure maple, bacon and hokey pokey ice cream - 19.5

revival breakfast

bacon, eggs, mushrooms, roast tomato and potato with house made chutney - 23.5

breakfast salad

oven dried tomatoes with broccolini, avocado, double smoked bacon, sourdough croutons and feta on a bed of mixed greens and topped with a poached egg and dukkah - 21.5

BUILD YOUR OWN OR ADD SOMETHING ON

organic eggs poached / fried / scrambled · 6 per item

toast (2 slices) organic sourdough / rye / gluten free, sweet potato slab · 5 per item

veggie options oven roasted tomatoes / local mushrooms / leafy greens / house kraut · 4 per item

premium free range bacon / haloumi · 6 per item

sauce house tomato chutney / lemon aspen aioli / russian dressing / miso dressing / davidson plum jam · 2 per item

LUNCH

salad

vegan , gluten free

roast sweet potato, avocado, pickled beets, house kraut, leafy green, seeds & miso dressing · 19.5

reuben sandwich

toasted rye, gippsland smoked beef brisket, house kraut, swiss cheese, dill pickle with aioli and mustard, served with a side of chips · 20.5

Honey roasted chicken thigh

with green harissa, potatoes, tomatoes, rocket, broccolini, lemon and almond flakes · 20.5

Chicken, bacon and avocado burger

with lemon aioli, mixed greens served with a side potato crisps · 21.5

Sweet potato and haloumi burger

with rocket, tomato relish and a side of chips · 19.5

OUR SUPPLIERS

Specialty Coffee: Wolff Roasters

Organic Milk: Barambah Organics

Free Range eggs: Forage Farm, Toowoomba

Mushrooms: Local mushrooms from Palmwoods

Couverture chocolate: Couverture & Co

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

OUR KITCHEN CONTAINS GLUTEN AND NUTS. PLEASE ADVISE IF YOU HAVE ANY INTOLERANCES OR ALLERGIES.

KITCHEN TEAM: SHAUN HYLAND (HEAD CHEF), JIMMY BLAIR, GIANNA LABASTILLA

Drinks MENU

COFFEE

short black, long black · 3.4

piccolo, macchiato, long macchiato · 3.8

flat white, latte, cappuccino · 4

mocha, hot chocolate, chai latte · 4.5

affogato · 6

mug · 1

syrup (hazelnut, vanilla, caramel), almond milk, coconut milk · 50c
extra shot · 80c

soy and lactose free milk at no extra cost

cold drip 12 hour coffee

iced or sparkling · 5

beetroot & ginger latte

made on almond milk (vegan) · 5

turmeric and honey latte

made on coconut milk · 5

ORGANIC TEA

organic tea range from tea tonic

traditional range

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

gourmet range

australiana: eucalyptus and lemon myrtle

tea party tea: rooibos and rose

green berry: green tea with berries

pot of tea · 4.9

take away tea · 3.5

ICED DRINKS

iced chocolate · 6.5

iced latte · small 4.5 / large 6.5

iced chai · small 4.5 / large 6.5

iced mocha, iced coffee · 6.9

iced tea · 4.9

a pot of tea steeped over ice



SMOOTHIES

banana & honey

banana, vanilla ice cream, milk, honey and a sprinkle of cinnamon · 8.5

mango & coconut

mango, coconut syrup, vanilla ice cream and fresh apple juice · 8.5

berry blitz

blueberries, raspberries, strawberries, banana and fresh apple juice · 8.5

green envy

spinach, banana, mango, apple and chia seeds · 8.5

snickers

chocolate, caramel sauce, peanut butter, and vanilla ice cream · 8.5

FRESH SQUEEZED JUICE

the veggie viking

celery, apple, lemon and beetroot · 7

the ginger ninja

orange, ginger, carrot and lemon · 7

the cucumber crusader

cucumber, apple, mint · 7

or build your own juice with the following

apple, orange, carrot, celery, ginger, mint, lemon or beetroot, cucumber · 7

MILKSHAKES

traditional milkshakes

chocolate, vanilla, strawberry, caramel · 6.5

Pimp yo' milkshake

make it thick · 2

add malt · 50c

add whipped cream · 1

Ask about our weekly milkshake special!

SPARKLING & STILL

unlimited sparkling water for the table

\$2 per person

local soda flavours by crows nest soda company

cola, blue lemonade, west indian lime · 3

boxed water · 4

coconut water · 5

BOOZE

ask our staff about our current selection of beer, wine & cider.