# BRUNCH

# BENE YOUR WAY \$15.5 (GFO, V)

Toasted Turkish bread with 2 free range poached eggs, spinach and hollandaise + bacon \$4 + avocado \$3 +pulled pork \$5 +mushrooms \$4

## HOUSEMADE CORN FRITTERS \$18.5

Housemade corn fritters served with bacon, rocket, Boiler Room relish and smashed avocado + poached egg \$3

# BREAKY BURGER \$12.0 (GFO)

Bacon, hash brown, free range fried egg, barbecue sauce, cheese and hollandaise on a housemade bun

+ avocado \$3

## VEGE BREAKY BURGER \$13.5(GFO)

Grilled thyme butter mushrooms, hash brown, smashed avo, fried egg, spinach and aioli on a housemade bun

## EGGS YOUR WAY \$10.0 (V, GFO)

2 free range eggs (fried, scrambled or poached) served with Turkish toast + add your own extras to make it a Big Brekky!

# SMASHED AVOCADO \$11.5 (GFO, V)

2 pieces of sourdough with smashed avocado and Danish fetta served with lemon and balsamic glaze + bacon \$4 +poached egg \$3

## ACAI BOWL \$ 14.0 (VG)

Acai blended with dates and banana, topped with seasonal fruits and granola

+ peanut butter \$1

## STICKY DATE PORRIDGE \$12.50 (V)

Sticky date porridge with banana, vanilla yoghurt and toasted buckwheat

# TREAT YOURSELF!

- \$3.0 grilled tomato, free range egg, hash brown, hollandaise, Boiler relish, spinach, avocado
- \$4.0 bacon, mushrooms
- \$5.0 pulled pork

# BURGERS & LUNCH

ALL OF OUR BURGERS SERVED ON A HOMEMADE BUN WITH CHIPS

## PULLED PORK BURGER \$17.5

Slow cooked honey butter pulled pork with slaw, apple jam and onion rings

## AMERICAN CHEESEBURGER \$16.5

Homemade beef pattie with bacon, onion, tomato sauce, hot mustard, cheese, pickles and slice tomato

# HOMEMADE BEEF BURGER \$14.5

Homemade beef burger with caramelised onion, fried egg, cheese, lettuce, tomato, beetroot and bbq sauce

+ bacon \$4

# GRILLED CHICKEN BURGER \$14.5(GFO)

Grilled lemon pepper chicken with cheese, aioli, lettuce and tomato + bacon \$4 + avocado \$3

## KARAAGE CHICKEN BURGER \$16.5

Japanese style deep fried marinated chicken breast with slaw and Kewpie mayo

# CHICKPEA AND LENTIL BURGER \$16.5(V)

Chickpea and lentil pattie with sweet chilli sauce, aioli, spinach, mozzarella and red onion + avocado \$3

# FISH & CHIPS \$16.5(GFO)

Your choice of grilled or crumbed fish served with chips and salad

#### CHIPS

small \$4.5 large \$7.5

# SWEET POTATO CHIPS

small \$8.0 large \$12.0



# KIDS (UNDER 12) \$10

Junior breakfast (bacon, eggs, toast) Chicken nuggets and chips Fish and chips Cheeseburger and chips

# COFFEE

We use Wolff Coffee in our store - a family owned business based in Hendra, Brisbane. Their signature blend 'Big Dog' is the one we use and they say 'is just like biting into a chocolate dipped biscuit. Think malt, dark chocolate and honeyed sweetness. It has a buttery, sweet vanilla quality to it reminiscent of Arnott's tasty Monte biscuits.'

Small	\$4.5	Milks available:
Medium	\$5.0	Full cream, Lite, Zymil
Large	\$5.8	, Milklab: Soy, Almond
Decaf/Syrups	\$1.0	Alt Dairy Co: Oat
Alternative milks	\$1 N	,

# TEA

We use only loose leaf tea brewed in a teapot for one.

English breakfast	Sencha
Earl Grey	Jasmine Green
Chamomile	Peppermint
Orange Pekoe	Lemongrass & Ginger

# SMOOTHIES / MILKSHAKES

#### GREEN POWER \$10.5

Spinach, mango, banana and coconut

## BANANA \$9.5

Banana, honey, cinnamon, yoghurt

#### BREAKFAST \$9.5

Berries, banana, oats, maple syrup, yoghurt

## MILKSHAKES \$6.0

Strawberry, chocolate, caramel, vanilla

# BEER & WINE

## PREMIUM LOCAL CRAFT BEERS

Stone and Wood Pacific Ale (Byron Bay) \$8.50 Bighead No Carb Lager (Burleigh) \$8 3 Bolt Pale Ale (Teneriffe) \$8 Pacer Pale Ale (2.8%) (Mt Tamborine) \$7 Newstead Session Ale (3.4%) (Newstead) \$7.50

Somersby Apple Cider \$8.50

#### SPARKLING WINE

Jacobs Creek Chardonnay Pinot Noir 200ml Piccolo \$11

#### WHITE WINE

Mudhouse Sauvignon Blanc (Marlborough, NZ) ql \$9.50 bt \$38

Kooks Labour of Love Chardonnay (Yarra Valley, VIC) ql \$10 bt \$40

#### RED WINE

Toi Toi Clutha Pinot Noir (Central Otago, NZ) gl \$11.50 bt \$46

Jamiesons Run Cabernet Sauvignon (Limestone Coast, SA) ql \$9.50 bt \$37

# ABOUT US

Established in 2011, we pride ourselves on our homemade foods (including our famous Donut Friday and our daily fresh baked muffins). We try to source locally and aim to be environmentally conscious with recycling as much as we can with some other initiatives in the pipeworks.

Join our journey on Instagram and Facebook to keep up to date with everything we've got going on.

