

Available until 11.30

BREAKFAST

Toast selection – Sourdough, quinoa & soy sourdough, gluten free (V) \$8

Conserves – Strawberry jam, orange marmalade, honey, crunchy peanut butter, Vegemite

Cheese Toastie – with Taleggio & Gruyere cheese, caramelised onion, Dijon mustard on sourdough \$12

Smashed avocado – Seasoned avocado on toasted quinoa & soy sourdough, heirloom tomatoes, Danish feta cheese, hazelnut dukkah & balsamic glaze (V/Contains nuts) \$15

CYCA bacon & egg roll – Free range egg, bacon, Swiss cheese, tomato relish on a toasted sesame milk bun \$9

Eggs any way - with toasted sourdough (V) \$12

Big Breakfast – Choice of eggs with grilled bacon, beef chipolatas, roasted vine ripened tomatoes, button mushrooms with lemon thyme, 2 hash browns served with toasted sourdough \$24

Sides -

Free range eggs \$3
 Smashed avocado \$4
 Hash browns
 Roasted tomato
 Sauteed mushrooms \$5
 Crispy bacon
 Smoked Salmon

COFFEE

Flat white \$3.80 / \$4.50
 Latte
 Cappuccino
 Macchiato
 Piccolo
 Short/long black
 Hot Chocolate \$4.00 / \$4.50
 Chai latte

Decaf/Mocha/ \$0.50
 Soy/Almond Milk/Oat Milk

TEA

The organic tea project
 Breakfast blend \$3.50
 Apres / Ayurvedic
 Earl Grey / Green

Minted

MILKSHAKES

Vanilla \$6
 Strawberry
 Chocolate

