

BRUNCH MENU

Saturday & Sunday 11am - 3pm

Chips & Dip (gf) 9.5

curry seasoned sweet potato chips with house made smoked cheddar or black bean puree, pico de gallo

Kale Caesar Salad (gf) 12

kale, arugula, creamy lemon - ginger dressing, pickled cabbage, croutons, shaved vegan parmesan

Pita Flatbread Toast 13

topped with black bean puree, scramble tofu, sour cream, pico de gallo, shallot chilli oil, mixed herbs

Chick'n & Waffle (gf) 18

Crispy fried oyster mushroom in chickpea flour batter, golden waffle spiced maple syrup, pickled onions, cream cheese, candied jalapenos

Sausage and Hashbrown 15

'Impossible' sausage, cashew crema, tomato chutney, red onion, capers, cabbage slaw

Scramble Tofu & Potato Hash (gf) 15

nut based chorizo, sour cream, pico de gallo, tomato chutney, green chutney, cashew crema, corn tortillas

Breakfast Burrito 16

filled with scramble tofu, potato hash, nutty chorizo, black beans. Topped with creamy coconut curry and pico de gallo

Savory Breakfast Crepe (gf) 15

turmeric-coconut crepe filled with roasted veggies, kale and creamy coconut curry, pickled carrots & onions

Falafel Burger & Chips 16

house made lentil falafel patty, tomato chutney, green chutney arugula, pickled carrots, sweet potato chips

'Impossible' Burger & Chips 18

served with sweet potato chips

SIDES

Seasonal toast \$8

'Beyond' patty \$8

potato hash or scrambled tofu \$6.5

Impossible' sausage \$6.5

BRUNCH BEVERAGE

Mimosa or Double Bubble - 1/2 carafe \$13

Seasonal Fruit & Mint Shrubs \$6.5

Thai Bloody Mary \$10.5

Bourbon Iced Coffee \$10.5

Our team appreciate your business, portion of gratuity are shared with kitchen staff