

ALL DAY MENU

Served until 03:00pm

Organic sourdough or soy & linseed toast	7.00
Gluten free toast	8.50
Eggs your way on toast	10.50
Coconut chia pudding with mango puree, lychee & fresh berries	15.50
House made nuts and seeds granola with vanilla labne & berry compote	13.50
Add: Soy milk / Almond Milk	0.50 / 1.00
House made bircher w/ an almond & coconut crunch, apple, berries & dried cranberries	14.00
The Breakfast: Eggs on toast with avocado, spinach, mushrooms, roasted tomatoes & haloumi	21.00
Add meat: Bacon & pork chipolatas	24.00
No changes at any times.	
Ricotta pancakes with rhubarb & raspberry compote, vanilla mascarpone, seasonal berries & toasted pistachio	18.00
Twice cooked brioche French toast with fresh banana, chocolate sauce, vanilla anglaise & macadamia nut praline	18.00
Spanish omelette w/ chorizo, capsicum, tomato, green apple jam & mixed leaves	18.50
Smashed avocado with tomato, radish & chives on soy & linseed toast	17.50
Add: Meredith marinated feta	20.00
Sautéed mixed mushrooms on soy & linseed toast w/ cauliflower, kale, goats cheese, crispy shallots & two poached eggs	21.00

Chargrilled eggplant w/ grain salad, preserved lemon, feta, candied walnuts, pumpkin hummus, dukkah & a poached egg 18.00

Eggs Benedict: house smoked rolled ham hock, beetroot puree, pickled lentils & béarnaise on toast 19.00

Pan seared Salmon w/ potato rosti, broccoli, roasted cauliflower, almond flakes & poached egg 21.00

The Reuben: corned beef, Swiss cheese, sauerkraut & seeded mustard mayonnaise on rye 18.00

Twice cooked pork belly on brioche bun with sriracha aioli, pickled cabbage, apple relish & fried egg 19.00

Chargrilled porterhouse open steak sandwich with coleslaw, piperade, fried egg & leafy salad 22.00

Crab salad with mango, green beans, radish, baby cos lettuce & crispy shallots with mint dressing 21.00

Sugar snap, snow peas & kale salad w/ sesame crumbed tofu, goji berries, peanuts & tofu tahini dressing 17.00

Kids egg & bacon on toast 7.50
Kids chocolate pikelets & strawberries 7.50

EXTRAS

Egg/ toast/ tomato/ kasundi relish 2.50
Spinach/ mushrooms/ roasted tomatoes/ potato rosti (vegan & gluten free) 3.50
Pork chipolatas/ halloumi/ avocado 4.50
Smoked salmon/ bacon/ Meredith feta 5.00

two birds one stone



DRINKS

FRESH JUICE

Orange/ Pink grapefruit/ Mixed 7.00

COLD PRESSED JUICE 7.00

Green (apple, celery, cucumber, spinach, kale)

Red (apple, spinach, beetroot, lemon, parsley)

Pineapple (apple, pineapple, lemon, mint)

COLD DRINK

Still Water/Sparkling water 4.00/4.50

Cola/ Lemonade/ Ginger beer/

Lemon Lime Bitters/ Sparkling water 4.50

Kombucha 6.00

COFFEE

White 4.00

Black 4.00

Hot chocolate 4.00

Iced coffee/chocolate 6.50

+Soy 0.50

+Almond Milk 1.00

TEA

Earl Grey/ English breakfast/

Liquorice/ Lemongrass & Ginger/

Gunpowder Green/ Peppermint 4.50

Chai Tea / Chai Latte 4.50

No changes to the menu on weekends. Maximum time limits apply on tables in busy periods. No Split Bills on weekends.