

PLACE YOUR ORDER AT THE TILL - KITCHEN CLOSURES @ 2PM

NO SWAPS TO THE MENU, PLEASE :)

TOAST & SPREADS VGO GFO \$8

Served with butter (please specify if you prefer Nuttalex) and choose one of the following: Seasonal house jam / vegemite or peanut butter

BREAKFAST BURGER GFO VO \$16

Smoked bacon, avocado, fried egg, tomato relish, cheddar cheese, brioche bun (vegetarian option available with haloumi instead of bacon + pickled red cabbage)

ADD HASHBROWNS +\$4 / SMALL FRIES +\$5

BIRCHER MUESLI VG GF \$18

Soaked overnight in apple juice and served with chai poached nectarine, vegan coconut yoghurt, fresh berries, toasted coconut, mint

CRUSHED AVOCADO V VGO GFO

\$21

Crushed avo, lemon and basil infused olive oil, cucumber ribbon, persian feta, hickory roasted cherry tomatoes, poached eggs, cumin toasted pepitas on sourdough

ADD BOCKWURST +\$4 ADD HALLOUMI +4

THE BIG MEKKO GFO VO VGO \$25

Poached free range eggs, smoked bacon, roasted mushrooms, roasted tomato, bockwurst sausage, tomato relish, hash browns, sourdough

GF=Gluten free GFO=Gluten free option
VG=Vegan VGO=Vegan option
V=Vegetarian VO=Vegetarian option

EGGS YOUR WAY \$11

(CHOOSE WHITE SOURDOUGH or RYE)

(scrambled/poached/fried)

ADD ON'S

- Plate of fries \$5 / Bowl of fries \$8
- Sweet potato wedges & aioli \$9
- Smoked bacon \$5
- Fried halloumi \$4
- Free range eggs (x2) \$4
- Field mushrooms \$5
- Wilted spinach \$4
- Hash browns (x3) \$4
- Avocado \$5
- Grilled tomatoes \$4
- Bockwurst \$4
- Smoked salmon \$5
- Upgrade to gluten free bun \$2

EGGS BENNY VO GFO \$22

CHOOSE EITHER WITH BRAISED PORK BELLY/ MUSHROOMS/ BACON or SMOKED SALMON
apple compote, poached eggs, pickled red cabbage, caraway hollandaise, sourdough
ADD HASHBROWNS +\$4 ADD HALLOUMI +\$4

FINNISH HOT DOG \$19

Hot smoked salmon, cucumber ribbon, Finnish style mustard, Chinese cabbage slaw, roasted beetroots, dill sour cream, red onions
ADD HALLOUMI +\$4 ADD SMALL FRIES \$5

SUMMER VEGAN BOWL GF VG \$22

Vegan feta, lemon roasted zucchini, edamame, red quinoa, paprika and cumin roasted chickpeas, pickled red cabbage, radish, avocado green goddess dressing
ADD AVOCADO +5 / ADD MUSHROOMS +\$5

ALL DAY BREAKFAST & LUNCH

GREEN CREPES VO \$23

Creamy radish slaw, lemon roasted zucchini, poached eggs, smoked salmon, toasted pepitas & sunflower
ADD HALLOUMI +\$4 ADD ROASTED TOMATOES +\$4

CRISPY PORK BELLY SALAD \$22

Green mango, thai basil, julienne chilli, chipotle hummus, tendrils, julienne carrots, Vietnamese sweet chili dressing, peanuts
ADD HALLOUMI +\$4

COCONUT FRENCH TOAST V VGO GFO \$19

Chai poached nectarine, raspberry ricotta, blueberry coulis, candied walnuts, brioche, mint
ADD BACON +5

(Please see our cake display for house made cakes & savouries)

KIDS MENU (under 12's)

KIDS HAM & CHEESE TOASTIE GFO \$7

KIDS HOT DOG \$10

Bockwurst, hashbrowns, barbecue sauce

KIDS FRENCH TOAST V \$10

Brioche, maple syrup and fresh berries

KIDS EGGS & BACON ON TOAST VO GFO \$9

Sunny side up unless specified otherwise

KIDS ICE CREAM \$7

2 scoops of vanilla ice cream with 2 sauces of your choice

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES, AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU

BOTTLED DRINKS

SIMPLE JUICERY JUICES 325ml \$5.90

-Orange juice

-Apple juice

-Mango smoothie

(Mango, peach, banana, pear, lime)

-Green smoothie

(Kiwifruit, pear, lime, peach, mango and banana)

-Dark Heart

(Apple, beetroot, purple carrot, ginger, lemon)

-Glow Bright

(Apple, carrot, ginger, lemon and turmeric)

STRANGE LOVE 275ml \$5.90

Ginger beer

ROK KOMBUCHA \$5.90

Passionfruit

SPLIT ROCK 330ml glass bottle

Sparkling water \$4.00 or still water \$3.50

SOFT DRINKS \$3.50

Coke, Coke zero, Sprite

LEMON LIME BITTER \$3.50

(served in tall glass with ice)

PUREZZA

UNLIMITED SPARKLING WATER \$5/PER TABLE

COFFEE (extra shot or decaf +\$0.90)

Cappuccino, Latte, Long black, Flat white, Iced Latte, Iced Long Black

\$4 Cup/Small \$4.90 Mug/Med

Mocha **Cup/Small \$4.50 Mug/Med \$5.40**

Espresso **\$3.40**

Piccolo Latte, Macchiato **\$3.80**

Affogato **\$8.00**

Babycino **\$1**

ADD SPECIALITY MILKS FOR +\$1

Soy (Happy happy soy boy), almond, coconut, soy, lactose free (Fleurieu milk), oat (Alternative dairy co)

ADD SYRUPS FOR +\$1 (Vegan & gluten free)

Chocolate, vanilla, caramel, hazelnut

HOT CHOCOLATES/SPECIALITY LATTES

(vegan based powders)

\$4 Cup/Small \$4.90 Mug/Med

Hot chocolate, Red Velvet hot chocolate,

Chai latte **ADD WHIPPED CREAM +\$1**

\$4.50 Cup/Small \$5.40 Mug/Med

Turmeric latte, Dirty Chai

TEAS Pot for one \$5 Pot for two \$7.50

Honeydew Green, Peppermint, Spring Green, English Breakfast, Earl Grey, Malabar Chai, Chamomile

HOME MADE PEACHY ICED TEA \$5.90

ICED DRINKS (served with ice cream) \$7.00

Iced coffee, iced chocolate, iced mocha, iced chai, iced red velvet **ADD VANILLA SYRUP \$1**

FRAPPES \$6.50 Coffee/mocha/caramel/choco

NORDIC BLAST \$5.90

Refreshing sparkling water drink on ice with either Lingonberry, Blackcurrant, Buckthorn or Blueberry. These berries have got a long Nordic history as a folk medicine and are full of vitamins, antioxidants and minerals.

NORDIC TEAS \$5.90

As above but served as a mug of tea

SMOOTHIES \$7.90

-RED SUNSET

Mixed berries, natural yoghurt, orange juice, honey

-MANGO CRUSH (Vegan option)

Mango, banana, natural yoghurt, coconut milk, honey, chia seeds

-PINEAPPLE PARADISE(VGO)

Pineapple, coconut milk, banana and natural yoghurt

-VEGAN CHOCOLATE OAT (WARM OR COLD) Dark chocolate, banana, oats, chia seeds, almonds, vanilla, coconut milk

MILKSHAKES \$6.90

Vanilla, cookies & cream, banana, strawberry, chocolate, caramel, coconut

FRESHLY SQUEEZED JUICES \$7.90

Just Oranges

Apples & Apples

Apple, carrot, ginger



ADD Lemon +\$0.50 ADD Ginger +\$0.50

+Beer, wine, cocktails...

(see separate drinks menu)

Scandi Cocktails

SPRING SPECIAL!
ALL SCANDI COCKTAILS \$10 WHEN PURCHASED
WITH A MEAL!

Classic Cocktails

APEROL SPRITZ \$14

Prosecco, Aperol, soda water, ice

MIDNIGHT SUN \$14

Gin, tonic water, cranberries, ice

PIMMS \$14

Pimms, lemonade, ginger ale, ice

BLOODY MARY \$15

Vodka, tomato juice, Worcestershire sauce, tabasco, lemon juice, black pepper, ice

ESPRESSO MARTINI \$15

Vodka, Kahlua, coffee

MIMOSA \$10

Sparkling wine, orange juice

LONG ISLAND ICE TEA \$20

Rum, tequila, vodka, triple sec, coke, lemon juice

CAMPARI SPRITZ \$14

Campari, prosecco, soda

WHITE RUSSIAN \$14

Coffee liqueur, vodka, cream

CUBA LIBRE \$12

Rum and coke

FINNISH LINGONBERRY SPRITZ \$16

Pink Gin, lingonberry, sparkling wine, sparkling water, lime juice

BUCKTHORN COCKTAIL \$14

Ginger ale, rum, buckthorn, lime juice, mint, ice

BLUEBERRY GIN \$14

Gin, blueberry, lime juice, tonic water, ice

LINGONBERRY VODKA \$14

Gin, blueberry, lime juice, tonic water, ice

BEERS, CIDERS & WINE



BEERS

BIG SHED BREWERY

Jetty Jumper Mid Strength Pale
\$8.00

VALE

Australian pale ale \$9

COOPERS

Pale Ale \$8.50

SPARKLING

GLASS/BOTTLE

BIRD IN HAND 2020 \$12 / \$48
Sparkling Pinot, Adl Hills

MASCHIO PROSECCO \$10 / \$42
Treviso, Italy

WHITE WINE & ROSE

BY GLASS

INTERLUDE 2016 \$8
Sauvignon Blanc, Marlborough

Sit Stay Society 2020 \$8
Rose, Clare Valley

BY BOTTLE

LONGHOP 2019 \$39
Pinot Grigio, Adl Hills

INTERLUDE 2016 \$30
Sauvignon Blanc, Marlborough

RED WINE

BY GLASS

Riddoch 2019 \$8
Shiraz, Coonawarra

Masterpeace \$7
Shiraz Cabernet, Swan Hill

BY BOTTLE

The Stump D'Arenbergh \$39
Shiraz, McLaren Vale