



All Day Menu



KIDS VEGEMITE GROM (V) (DF) \$6 - SESAME BAGEL W/ VEGEMITE & NUT BUTTER
KIDS HEALTHY GROM MINI SMASH (V) (DF) \$8 - MINI AVO SMASH ON SOURDOUGH



SOURDOUGH FRUIT & NUT TOAST (V) (DF) -W/NUT BUTTER & HOUSE JAM \$9



BLUEBERRY BAGEL - W/ NUT BUTTER & MAPLE SYRUP \$7



VEGAN COCONUT & BANANA BREAD (V) (GF) (DF) -W/ MAPLE NUT BUTTER \$9



VEGAN BANANA PANCAKE STACK(GF) (V) - TOPPED W/ SUMMER FRUIT, ACAI SCOOP, ROASTED HAZELNUTS, HOUSE CARAMEL & MAPLE SAUCE \$19

CHAI & COCONUT BROWN RICE (GF) (V) (DF) – CHAI & BROWNRICE, MINT & BASIL COULIS, SWEET SPICED COCONUT YOGHURT & HONEYCOMB \$18

****GO VEGAN & WE'LL SWAP OUT THE HONEYCOMB FOR MAPLE**

POACHED EGGS (V) (DF) - WELL BREAD SEA SALT & ROSEMARY SOUR DOUGH (1) W/ POACHIES (2), HOUSE DUKKAH & SEASONAL SALAD HERBS \$14

SUBT GF \$1 // ADD: SOURDOUGH (1) \$3 // CHIPOTLE BACON \$9 // AVOCADO SMASH \$4 // HALOUMI \$6



AVOCADO SMASH (V) (DF) – WELL BREAD SOUR DOUGH (2) W/ PEPITAS, SESAME SEEDS, KALE PESTO, & SEASONAL SALAD HERBS \$14

SUBT GF \$1 // ADD: BEETROOT HOMOUMUS \$4 // ROASTED MUSHROOMS \$8 // CHIPOTLE BACON \$9



HOMOUMUS SMASH (V) (DF) - WELL BREAD SOUR DOUGH (2) W/ BEETROOT HOMOUMUS, HOUSE MADE COCONUT FETA, PEPITAS, SESAME SEEDS, KALE PESTO & SEASONAL SALAD HERBS \$16

SUBT GF \$1 // ADD: AVOCADO SMASH \$4 // ROASTED MUSHROOMS \$8 // KIPLER & CHIVE ROSTI (2) \$7

EXTRAS: POACHED EGGS (1) \$3	POACHED EGGS (2) \$5	FERNVALE QLD HALOUMI \$6
SMOKED CHIPOTLE BACON \$9	SMOKED SALMON \$9	SMOKED BARRAMUNDI \$9
GRILLED HAM \$7		
VEGAN EXTRAS (ALL HOUSE MADE):		
SMOKED TOFU \$7	KIPLER & CHIVE ROSTI (2) \$7	
	COCONUT FETA \$5	VEGAN SCRAMBLED EGG \$9
BBQ PULLED JACKFRUIT \$7	HOUSE CORN FRITTERS (2) \$7	ROASTED MUSHROOMS \$8

NICHE BIG BREKKY (DF) - WELL BREAD SEA SALT & ROSEMARY SOUR DOUGH, W/ AVO SMASH, HOUSE BEANS, KIPLER CHIVE ROSTI, 2 POACHIES, DUKKAH CRUST PUMPKIN, HOUSE KIMCHI, SEASONAL GREENS & TUMERIC TZATZIKI \$26

CHOOSE 1 PROTEIN: SMOKED SALMON, SMOKED BARRAMUNDI, SMOKED CHIPOTLE BACON, QLD HALOUMI

****GO VEGAN & WE'LL SWAP OUT POACHIES & PROTEIN FOR HOUSE VEGAN SCRAMBLE & COCONUT FETA**

SUMMER NOURISH PLATE (GF) (DF) – CHARRED ASPARAGUS, ROAST MUSHROOM VARIETALS, KIPLER POTATOES, PICKLED RED ONION, PUMPKIN, CRISPY KALE, SPINACH, DUKKAH CRUSTED AVOCADO, ZESTY PESTO AVOCADO DRESSING & POACHED EGG (1) \$24

CHOOSE 1 PROTEIN: SMOKED TOFU, SMOKED BARRAMUNDI, SMOKED CHIPOTLE BACON, QLD HALOUMI

****GO VEGAN & WE'LL SWAP OUT EGG FOR HOUSE KIM CHI**



vegan (V) vegetarian

(GF) gluten free

(DF) dairy free

PLEASE ADVISE FOOD ALLERGENS ON ORDERING, TO ENSURE SPEED AND QUALITY OF FOOD & SERVICE MENU ALTERATIONS MAY BE RESPECTFULLY DENIED. DISHES MAY CONTAIN NUTS



All Day Menu



Vegan

ROAST TURMERIC CAULIFLOWER & HOUSE SPICED TOFU POKE BOWL (V) (DF) (GF) – ROAST CAULIFLOWER, TURMERIC TZATZIKI, SPICED TOFU, PICKLED ONION, KIM CHI, SEASONAL GREENS, SWEET RADISH, AVOCADO, SPICED CUCUMBER, SESAME CARROT & CRISPY ESCHALLOTS **\$21**

SMOKED BARRAMUNDI & MANGO SALAD (DF) (GF) - HOUSE SMOKED BARRAMUNDI, FRESH MANGO, SEASONAL HERBS, PICKLED ONION, ROASTED ALMOND, AVOCADO, SALSA, SEASONAL GREENS, NAM JIM DRESSING **\$24**
*GO VEGAN & WE'LL SWAP OUT BARRAMUNDI FOR HOUSE SPICED TOFU

Vegan

FLAT BREAD (V) - AVOCADO SMASH, SUMMER GREENS & CHIPOTLE SAUCE **\$21**
CHOOSE MOROCCAN: W/GRILLED HALOUMI, MOROCCAN FRIED EGGS, QUINOA & CHICK PEA SALAD
OR CORN FRITTER: W/HOUSE CORN FRITTERS, TOMATO SALSA, CORIANDER, COCONUT FETA

Vegan

VEGAN BREKKY BURRITO (V) (DF) – SPINACH TORTILLA, SEASONAL SALAD, TOMATO SALSA, VEGAN SCRAMBLED 'EGG', SMOKED TOFU, BBQ & CHIPOTLE SAUCE, VINTAGE CHEESE, AVOCADO SMASH **\$19**

Vegan

VEGAN BACON & EGG BURGER (V) (DF) - W/BURLEIGH BAKER CHARCOAL SOURDOUGH ROLL, VEGAN FRIED EGG, VINTAGE CHEESE, SMOKED TOFU, AVOCADO, AOILI, SMOKEY BBQ, TOMATO & ROCKET **\$18**

SMOKED PORK QUASADILLA – SPINACH TORTILLA, SMOKED CHIPOTLE PORK BELLY, VINTAGE CHEESE, AVOCADO, SALSA, PICKLED ONION, SWEET RADISH, KIM CHI, SEASONAL HERBS, CHIPOTLE AOILI **\$19** SUBT. GF HOUSE TORTILLA **\$4**
**GO VEGAN & WE'LL SWAP OUT PORK FOR SMOKED TOFU

CHIPOTLE SMOKED BACON & BEAN BURRITO – HOUSE CURED PORK BELLY, HOUSE MADE BEANS, VINTAGE CHEESE, AVOCADO, GREEN SALAD, TOMATO, CHIPOTLE & BBQ SAUCE **\$19** ADD: POACHED EGGS (2) **\$5**

GRILLED HAM NY STYLE BAGEL – LOCAL BAKED SESAME BAGLE W/PESTO, KALE, HAM, SWISS CHEESE, SUNDRIED TOMATO & SPINACH **\$15**

CHILLI SALMON BAGEL (DF) LOCAL BAKED SESAME BAGLE W/CHIPOTLE, HOUSE CORN FRITTER, AVO SMASH, SALSA & ROCKET ON LOCAL **\$17**

Vegan

VEGAN BAGEL (DF) (V)- LOCAL BAKED SESAME BAGLE W/ CREAM CHEESE, SPINACH, BEETROOT, DUKKAH, PUMPKIN, AVOCADO & HOUSE FALAFEL **\$17**
*GO VEGO & WE'LL SWAP OUT FALAFEL FOR FERNVALE QLD HALOUMI (2)

Vegan

VEGAN BAKED NACHOS (V) (DF) (GF) - W/ TORTILLA CHIPS, HOUSE MADE BEANS, MELTED VEGAN RED LEICESTER, GUACAMOLE, LIME & CORIANDER, HOUSE TOMATO SALSA, CHIPOTLE & CORIANDER **\$18** (ADD : BBQ PULLED JACKFRUIT **\$6**)



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