

Light

takeaway available

French Croissant	6
with pandan kaya custard or berry jam	+3
Fresh donuts	4
Banana bread, coffee butter (v)	7
House granola, yogurt, spiced compressed fruits (v,gf)	14
Switch to coconut yogurt (ve)	+3

House Rolls

takeaway available

Bacon & Egg Roll	
oak lettuce, smoked caramelized onions, roasted garlic aioli.	14
Double-up Bacon Egg Roll	
double egg, double bacon	18
Japanese BLT Roll	
Chashu pork, oak lettuce, tomato, takana pickle mayo	14
Halloumi, egg & avo Roll	
oak lettuce, eggplant-pickle mayo. (v)	14

Plates

Avocado

Fan of avocado with tangy preserved lemon dressing on sourdough with caraway pickled beetroots and creamy cashew butter (ve,gf)

16

Mushroom

Pan seared mixed mushrooms, poached eggs, with fine grated pecorino and sauteed kale (v, gf)

19

Bowls

takeaway available

Green Bowl

Kale, broccoli, zucchini, edamame, leaves,
soy activated almonds, gomashio, miso dressing
(add soft egg +3) (ve,gf) 18

Athlete Bowl

Sweet potato, quinoa, seasonal leaves,
pomegranate, hibiscus tahini dressing
(add soft egg +3) (ve,gf) 18

Eggs on toast

Your choice of eggs on sourdough
with Culta tomato relish 12.5

Extras

Bacon / Avocado / Grilled Halloumi
Rodriguez Chorizo 6ea

Mixed Mushroom /Spinach
Sauteed kale / 4ea

Grilled tomato / Sourdough / Gf toast, Extra egg 3ea

Kids

Waffle with local honey, bananas. (v) 10

Scramble on toast 9

Snacks and Shares

Housemade wasabi cashews (ve, gf)	7
Warm Sourdough, butter or extra virgin olive oil (v/ve)	6
Italian marinated olives (ve, gf)	8
Harissa compressed melon, hummus, almond & fennel dukkah (ve/gf)	9
Chorizo, sherry vinegar, parsley (gf)	9
Potato Fries, roasted garlic Aioli	12
Fried baby squid, gremolada, ground fermented chilli (gf)	14
Wild Venison slider, smoked onions, black garlic aioli	12
Burrata, tomato & mango salsa, basil	19
Cured market fish, argan oil, lemon, ras el hanout	20
Charcuterie selection, Italian Cheeses, pickles, quince jelly, sourdough	34

Mains

Mussels, chilli-garlic white wine sauce, sourdough	32
Venison Schnitzel, wild rocket, fried capers, pecorino, charred lemon	35
Chicken Maryland, celeriac and green apple remoulade, king oyster mushroom, chicken jus	35
Dengaku eggplant, edamame pesto, Japanese slaw, furikake.	28
Whole boneless fried Market fish, shaved fennel & burnt orange salad, shallot red wine vinaigrette	MP
Risotto of the day	See specials board
Pasta of the day	See specials board

Sides

Byron Bay Oak lettuce, vinaigrette, sesame salt	12
Pan fried kale, sour cream, cured egg yolk	12

Cultā