

## ALL DAY MENU

Served until 2pm

Organic white or multigrain sourdough with house jam and butter	7
+ Gluten free precinct / fruit toast	1
House toasted granola, saffron poached pear, seasonal fruits and maple yoghurt	17.5
Vegan oat porridge, rhubarb gel, apple, coconut yoghurt & toasted almond	16
Organic açai smoothie bowl, banana, house granola, fruit & coconut	17.5
Chocolate hotcakes, berry compote, chocolate soil, pepper berry cream and fresh strawberries	18
Smashed avo, edamame, green tomato, turmeric pickled cauliflower, toasted seeds & poached egg on sourdough	18
+ Cold smoked Atlantic salmon	5
+ Meredith goats cheese	4
Chilli scrambled eggs, crispy shallots, parmesan, coriander, green onion and whipped feta on sourdough	18
+ Bacon	5

# KODAMA COFFEE

Pulled pork eggs Benedict, smoked BBQ sauce, pickled pepper, cabbage salad & smoked chilli hollandaise sourdough	19
Brekkie Board: smashed avo, sourdough, poached egg, pota- to rosti, house granola, yoghurt & a small OJ	20
+ Bacon	5
+ Chorizo	5
Superfood salad: shredded kale, quinoa, roasted corn, black turtle beans, beetroot hummus, tomato, avocado, toasted almonds & sweet lime vinaigrette	18
+ Cold smoked Atlantic salmon	5
+ Poached egg	2.5
Beef burger: Black Angus beef patty, American cheddar, tomato, onion, cos lettuce, ketchup, American mustard, dill pickle & waffle fries	19
+ Bacon	5
+ Extra patty	6
Kentucky Fried Halloumi burger: lettuce, avocado, kewpie mayo, dill pickles & waffle fries	19

Free range eggs poached, scrambled or fried on your  
choice of toast 12

### EXTRAS

Bowl of waffle fries	12
Chilli oil / house jam	1.5
Extra egg / smoked chilli hollandaise	2.5
Grilled halloumi / Meredith goats cheese / potato rosti / wilted spinach / house baked beans	4
Bacon / chorizo / mushrooms / avocado / cold smoked Atlantic salmon	5

### KIDS (U13 ONLY)

Smashed avo on toast	7.5
Yoghurt & seasonal fruit	7.5
Cheesy scrambled eggs on toast	7.5

Please let us know if you have any dietary requirements or  
allergies.

Apologies, but no split bills on weekends & public holidays.

## DRINKS MENU

### COFFEE - INDUSTRY BEANS

White	4.2
Black (served on single origin)	4.2
Filter	4.5
Mocha	4.2
Hot Choc	4.2
Chai latte	4.2
Turmeric latte	4.2
Almond milk	0.7
Soy milk	0.7
Oat milk	0.7
Strong	0.5
Large	0.8
<u>ICED</u>	
Coffee	5.5
Still filter	5.5
Sparkling filter	5.5
Latte	4.2
Chocolate	5
Kids choc milk	3

### COLD DRINKS

<u>Organic Remedy Kombucha</u>	4.5
Blood Orange Ginger & Lemon	
<u>Karma Cola Co.</u>	4.5
Karma Cola Lemmy Lemon	
<u>Nectar Cold Pressed Juices</u>	7
<u>The Big O:</u> sun ripened oranges	
<u>Cloudy Apple:</u> seasonal pressed apples	
<u>Tropicool:</u> pineapple, apple, orange, lemon & mint	
<u>Green with Envy:</u> apple, celery, spinach, kale, lemon, cucumber, parsley	

Sparkling water 3

### TEA- LARSEN & THOMSON

Good Morning / Early Grey / Yunnan Green / Peppermint 4  
Lemongrass & Ginger / Chai Tea

Please see the cabinet for sweets.

Please let us know if you have any dietary requirements or allergies, we will do our best to accommodate.

10% surcharge on public holidays.