

ALL DAY BRUNCH (Available all day)

PESHWARI WINTER PANCAKES

Three light & fluffy coconut & sultana pancakes filled with tandoori chick'n pieces, coconut dosa potatoes and minted fresh yoghurt. Garnished with a vibrant carrot 'yolk' emulsion, coriander and lime pickle.

13

CAMPFIRE MUSHROOMS & SMOKED BUTTERNUT (GFO AVAILABLE)

Toasted sourdough from Bread Addiction Bakery, lavishly spread with hickory smoked butternut hummus and topped with New Forest griddled garlic thyme mushrooms. Finished with locally sourced roasted squash, festive seed dukkah and house made marinated 'feta'.

Recommended upgrades: Almond Parmesan | Sichuan Chilli Oil

13.5



PANCAKE MIX USED
AVAILABLE TO BUY ON OUR
DELI RANGE

AUTUMNAL CRUMPETS (GFO AVAILABLE)

Our homemade sourdough crumpets, topped with pumpkin seed scramble, roasted hazelnut and kale pesto, smoky pumpkin seed 'burnt ends', dehydrated kale leaves and a vibrant carrot 'yolk' emulsion.

Recommended upgrades: Tempeh Bacon | Sichuan Chilli Oil

13

PARSNIP & DAIKON RADISH 'BACON' GRILLED CHEESE WAFFLE

Golden and crisp waffle filled with our mature 'cheddar' sauce and buttery parsnip slices. Finished with zingy almond 'parmesan', daikon radish 'bacon' and accompanied by a bbq beetroot sauce.

Recommended upgrade: Griddled Forest Mushrooms

12.5

LIGHTER OPTIONS

Powerhouse Peanut Butter (GF) - Toasted sourdough with dark roast peanut butter with hemp, pumpkin and chia. 6

Toasted S'mores (GFO) - Toasted sourdough with choccy hazelnut spread, spiced biscuit and toasted marshmallows. 7

Gingerbread House Granola (GF) - Oats, chia seeds, flax seed and stem ginger with yoghurt, spiced biscuit, poached pears and rosemary plant honey 7.5

LATE RISERS (Available from 12pm)

BAD SANTA MAC 'N' CHEESE

14.5

Rigatoni pasta in our creamy cheese sauce, topped with festive seed dukkah, charred brussel sprouts, roasted squash, smoky pumpkin seed 'burnt ends' and a touch of Sichuan chilli oil.

Recommended upgrade: Tempeh Bacon

Due to restrictions in our kitchen we politely decline any modifications or substitutions to our menu. If you have an allergy please speak to a member of our team so we can help.

WINTER PANZANELLA SALAD (GFO AVAILABLE)

13.5

A hearty salad of hickory smoked butternut hummus, tahini marinated kale, roasted squash and beetroot. Finished with marinated 'feta', sage infused sourdough croutons, smoky pumpkin seed 'burnt ends' and rosemary plant honey.

DAN DAN TACOS (GFO AVAILABLE)

14

Three traditional masa corn tacos layered with sesame kale slaw, carrot noodles, savoury dan dan chick'n and a drizzle of the rich dan dan sauce. Garnished with spring onions and roasted peanuts.

UPGRADES

Griddled Mushrooms (GF) 3.5

Tempeh bacon (GF) 2.5

Sichuan Chilli Oil (GF) 1.5

BBQ Beet Sauce (GF) 1.5

Marinated Feta (GF) 3

Almond Parmesan (GF) 2

FOR THE LITTLE ONES

TINY WAFFLE

5.5

A mini golden fluffy waffle, topped with chocolate chips & maple syrup.

PUMPKIN PATCH CRUMPET (GFO AVAILABLE)

6.5

A toasted crumpet topped with pumpkin seed scramble.

BABY S'MORES (GFO AVAILABLE)

6

Toasted sourdough topped with choccy hazelnut spread, spiced biscuit crumb and toasted marshmallow.

MINI MAC

6.5

Rigatoni pasta coated in our signature cheese sauce.

Allergen Info: ALLERGENS ARE ALWAYS PRESENT IN OUR KITCHEN AND IN SOME DISHES.

Please ask for our allergy information sheet if you are unsure about a dish.

Kitchen closes 30 minutes before cafe closing.