



## BREAKFAST

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<b>House-made yoghurt (gf)</b> <i>Vanilla, preserved spiced fruit, pistachio streusel</i>	7
<b>House-made sourdough toast &amp; accompaniments</b> <i>Brew house bread, house made butter and jam</i>	9
<b>Bircher Muesli</b> <i>Toasted oats, dried fruits, yoghurt, apple, orange</i>	9
<b>G Luxe Cacao Pops (gf)</b> <i>Activated buckwheat, cacao &amp; coconut served with milk</i>	9
<b>Egg &amp; Bacon Roll</b> <i>Stone baked ciabatta, dry cured bacon, fried egg, tomato relish</i>	10
<b>Buckwheat Pancakes (gf)</b> <i>Vanilla &amp; pistachio mascarpone, poached strawberries, spiced honey</i>	14
<b>Leek &amp; Asparagus Omelette</b> <i>Braised leeks, charred asparagus omelette on sourdough</i>	16
<b>Avocado &amp; Ferments (gf)</b> <i>Fermented Vegetables, Avocado puree, beer grains, poached eggs, salsa verde</i>	18
<b>Free Range Green Eggs any way with Sourdough</b>	10
- Tomato, Mushrooms, Beans	3 each
- Dry Cured Bacon, Spinach, Avocado	4 each
- Sausage	6 each
- Trout	6 each

<b>The Craft &amp; Co House Blend &amp; Single Origin Coffee</b> <i>Roasted in house Thursday and Saturday</i>	4
<i>Soy Milk, Almond Milk, Coconut Milk, Lactose Free Milk</i>	0.50
<i>Additional</i>	
<b>Spiced Chai Latte</b>	5
<b>Prana Chai</b> <i>Masala Blend recommended with Soy Milk</i>	5
<b>Golden Grind Latte</b> <i>Tumeric blend recommended with Coconut Milk</i>	5
<b>Konomi Matcha Latte</b> <i>Traditional, vanilla or spiced honey</i>	5
<b>Tea Tonic Loose Leaf Tea</b> <i>Blended in Abbotsford</i>	
- English Breakfast	
- French Earl Grey	4
- Green Tea	
- Chamomile	
- Peppermint	
- Lemongrass & Ginger	
<i>Australiana (Eucalypt, Sage &amp; Lemon Myrtle)</i>	
<b>Hot Chocolate</b> <i>Mork Chocolate Blended in North Melbourne</i>	5
<b>Oracle Juices</b>	
- Apple, Carrot & Ginger	4
<i>Apple, Beetroot &amp; Carrot</i>	
<b>Natures Organic Juices</b>	
- Orange	4
- Pineapple	
- Apple	
<b>Juices from The Juice Guys</b>	
- Apple & Raspberry	4
- Mean Green Smoothie	
- Orange & Passionfruit Smoothie	

