

# ALL DAY MENU

DE CLIEU

## BREADS/TOASTS 7.5

fruit toast, multigrain sourdough (GF), white sourdough, soy & quinoa sourdough

## DR MARTY'S CRUMPETS (VG) 8.0

preserves, vegemite or peanut butter

## TAPIOCA BIRCHER (VG) (DF) 12.5

oats, cacao nibs, sesame snap, coconut cream, perfumed fruits

## RHUBARB CRUMBLE (VG) 14.5

warm rhubarb, apple compote, crunchy almond & oat topping, cranberry, vanilla yoghurt

## GRANOLA (VG) (GF) (DF OPT) 12.5

pomegranate pearls, poached fruit, natural yoghurt, maple syrup

## EGGS ON TOAST (VG) 10.5

eggs any-way, sourdough

## DC BENEDICT (VG OPT) 17.0

poached eggs, hollandaise, kaiserfleisch bacon, spinach, brioche bun

## BIG BREAKFAST 19.5

poached eggs, avocado, baked beans, mushroom, roasted tomato, bacon, sourdough

## BREAKFAST WAFFLES (VG OPT) 17.0

belgian style waffles, bacon, berry maple syrup

## SMASHED PEAS (VG) 16.5

mint, peas, lemon, danish feta, poached eggs, sourdough

## SIDES

egg any-way	2.0
tomato relish   mushroom   roasted tomato   hollandaise   pea smash	3.0
avocado   feta   bacon	4.0
smoked salmon   chicken fries   sweet potato fries	5.0

## BERKSHIRE PORK NECK 18.0

slow cooked pork, spring onion roti, tonkatsu sauce, fried egg

## SPICED KIMCHI PANCAKES (VG) 17.0

kimchi, house relish, dukkah, charred sweet corn, chives, turmeric sour-cream, poached eggs

## MISO PEA FRITTERS (VG) 16.5

coconut stilton mousse, rhubarb, poached eggs, eggplant kasundi

## ROASTED MUSHROOM BRUSCHETTA (VG) 17.0

caramelised mushroom, shallots, poached egg, whipped goats cheese, hazelnut picada, sourdough

## QUINOA & LENTIL GRAIN SALAD (GF) (VG) 17.0

poached fruit, baby beets, stilton cheese, walnut, asparagus, cumin yogurt, avocado

## RAW-FOOD BOWL (GF) (VG) 17.5

raw broccolini, raw kale, avocado, activated almonds, pepitas, goji berries, barley, wild rice, poached egg

## COUNTRY CHICKEN SANDWICH 16.0

grilled chicken, avocado, pico degallo, tasty cheddar, lettuce, DC special sauce, sourdough

## HONEY BRAISED LAMB BURGER 16.0

house slaw, rocket, slow cooked lamb, apple tamarind chutney, brioche bun

## SOFT SHELL CRAB BURGER 17.0

qld mud crab, asian-slaw, pickled cucumber, chilli-ginger mayo, ink brioche bun

VG vegetarian | GF gluten free | DF dairy free  
EGGS, CHICKEN, PORK free range

OPENING HOURS 7AM - 5PM (MON- SAT)  
8AM - 5PM (SUN)

KITCHEN CLOSES 3.30PM (MON-SUN)

please inform us of allergies when placing order.  
no menu changes or split bills at peak times & W/E

# DRINKS

<b>COFFEE</b> 4.0	<b>ORGANIC HOT DRINKS</b>	<b>ORGANIC SODAS</b>
soy, almond +0.5	turmeric latte 4.5	ginger ale 4.5
decaf	matcha latte	old fashioned lemonade
<b>FILTER</b>	chai latte	pink grapefruit
batch brew 4.0	hot chocolate 5.0	liquorice & lemongrass
cold filter 5.0	<b>MARKET JUICES</b>	blueberry & lime
<b>ORGANIC TEA</b> 4.0	orange 5.5	raspberry & mint
english breakfast	daily juice 6.5	organic kombucha 4.5
earl grey	mango puree	health shot 3.0
china white	<b>ALCOHOL</b> from	<b>ICED</b>
rooibos	rotating craft beers 7.5	late 4.0
green-sencha	house red wine 8.0/38.0	long black
chamomile	house white wine 8.0/38.0	coffee 6.0
peppermint		mocha
lemongrass & ginger		chocolate
detox		affogato
		house iced tea 4.0