

LIGHTS IN THE ATTIC

Served all day

SOMETHING LIGHTER

- GF* 8.0 House made jams & butter on toast / brioche, sourdough, multigrain
- 8.0 Fruit toast w/ choice of spread
- GF* 10.5 Free range eggs your way on toast (poached, fried, scrambled)
- 9.5 Egg & bacon on pumpkin bun
- VF 13.5 Yuzu Apricot Bircher Muesli w/ seasonal fruits & yuzu jam
- VF/GF 17.5 Passionfruit mango granola w/ mango snow, vanilla coconut yoghurt & passionfruit coulis
- VF/GF 14.0 Green smoothie bowl w/ granola, kiwi, banana, spinach, apple & popping candy
- GF* 12.5 Reuben sandwich w/ corned beef, sauerkraut, Swiss cheese, dill cucumber, horseradish mayo & honey mustard
- +4 + Fries (potato / sweet potato)
- GF*/V 13.5 Brekky bruschetta two ways w/ buffalo mozzarella & reduced balsamic glaze on sourdough. One slice pesto base, one slice beetroot hummus base

SIDES

- 1.0 Jam / Nutella / Vegemite / Peanut butter / Ketchup / Franks chilli sauce / BBQ / Garlic mayo / Honey mustard / Sundried tomato mayo / Chipotle mayo
- 3.0 Hollandaise / Tomato concasse / Chilli Jam / Extra egg / Extra toast
- 4.0 Grilled spinach / Grilled tomatoes / Beetroot tofu / Grilled mushroom / Feta / Avocado / Hash brown
- 5.0 Bacon / Kransky / Corned beef / Smoked chicken / Smoked salmon / Smashed apple, mint & coriander avocado / Grilled haloumi / Fries

KIDDIES

- GF* 7.0 Vegemite & cheese toastie
- 9.0 Kids brekky – Slice of toast w/ one each of egg, bacon & hash brown
- GF* 7.0 Ham & cheese toastie

Served all day

SOMETHING MORE

- V 17.5 BANOFFEE WAFFLE BOWL – Banoffee cream, vanilla ice cream, milo soil, jaffa sauce, fresh berries topped with isomalt candy
- V 16.5 PB & J FRENCH TOAST – Peanut butter cream, maple candied bacon, berry compote, fairy floss & candied pecan
- GF 18.5 SWEET BENNY – Sweet potato hash browns, smoked salmon, poached eggs & hollandaise on green pea puree w/ parmesan crisp
- 19.5 BIRDS NEST – Scotch eggs on potato nest, chilli bean base w/ grated parmesan & fried kale
- 18.5 FINDING NEMO – Smoked salmon, scrambled eggs, edamame beans, w/ katsuobushi, furikake seasoning & tobiko mayo on pumpkin toast
- VF/GF* 19.5 LIGHTS OUT BREKKY – Eggs your way on toast w/ feta, avocado, grilled tomatoes, grilled spinach & grilled mushrooms
- +5 + Assorted meats (bacon, kransky & corned beef)
- V 17.5 CHICKEN SOBA SALAD – Buckwheat soba noodles, yakitori style chicken, shredded slaw w/ sesame dressing & ramen egg
- VF/GF 16.5 QUINOA CUBE SMASH – Apple, mint & coriander smashed avocado w/ potato & quinoa cubes, pickled kohlrabi, aged balsamic tapenade & hazelnut dukkah
- VF/GF 18.0 NOURISH BOWL – Beetroot cured tofu cubes, kimchi, pickled carrot, avocado, edamame, corn, fried shallots on purple rice
- +6 + Cubed tuna sashimi
- +4 + Truffle egg
- 17.5 FRANK'S CHICKEN BURGER – Panko fried chicken, jalapeno cheddar, pickled green tomatoes & sundried tomato mayo on pumpkin bun w/ fries & Frank's hot sauce
- 22.0 PORK BELLY RISOTTO – Oyster mushroom, tomato & green bean risotto topped with slow cooked pork belly & honey soy

MONDAY – FRIDAY ONLY

- 13.5 Turkey, brie & avocado baguette w/ cranberry sauce & roquette
- V 10.5 Roast vegetable wrap w/ eggplant, capsicum, sundried tomato, pesto, feta, balsamic
- 10.5 Tobiko prawn wrap w/ ebi katsu, tobiko mayonnaise, shiracha, lettuce, onion & cabbage
- 10.5 Chicken katsu wrap w/ katsu sauce, mayonnaise, lettuce, cabbage, onion & tomato

GF / V / VE Gluten Free / Vegetarian / Vegan Friendly
GF* / V* Can be made gluten free / vegetarian

Please inform our staff of any dietary requirements; while we will try our best to accommodate, please no changes to the menu. All our eggs are free range, Gamze Smokehouse meats are free range, chemical free & cured with celery extract.

LIGHTS IN THE ATTIC

COFFEE

- 4.0 Black
Single origin
Refer to board
- 4.0 White
Darkhorse blend
Complex character,
intense & full bodied
- MP Filter
Single origin
Refer to board
- + 0.5 Bonsoy
+ 0.8 Milk Lab Almond
+ 0.4 Extra shot
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COLD

- 4.5 Espres-soda
Double espresso
on lemonade
- 4.5 Cold drip
- 4.5 Iced latte
Iced long black
- 6.0 Iced coffee
Iced mocha
Iced chocolate
All w/ ice cream
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NOT COFFEE

- 5.0 Chai Latte
- 4.5 Turmeric latte (House blend)
- 4.5 Tea (by Camellia)
– Earl grey
– Gunpowder green
– Peppermint
– Lemongrass & ginger
– English Breakfast
– Chamomile
- 5.0 Hot chocolate
- 5.5 Helping Humans sodas
– Living ginger beer
– Living lemon soda
- 4.0 Assorted soft drinks
- 3.5 San Pellegrino mineral water
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JUICES

- 6.5 Supagreens cold pressed juices
– RED – Beetroot, carrot, celery, apple, lemon

– GREEN – Kale, capsicum, celery, cos lettuce, cucumber, apple, lemon

– ORANGE – Carrot & turmeric, apple, orange, lemon
- 5.5 Helping Humans juices
– Squeezed oranges
– Pressed apples
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SMOOTHIES

- 8.5 Mixed Berry – Coconut yoghurt, strawberries, raspberries & blueberries
- 8.5 Green Machine – Coconut yoghurt, kiwi, banana, apple, chia seeds & spinach
- 8.5 Choc Milo Shake – Chocolate & milo milkshake, topped with crunchy coco pops
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