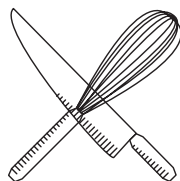
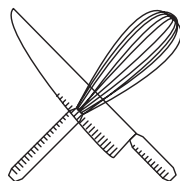


LOCAVORE STUDIO MENU



Dr. Martys Crumpets w/ honey & butter vo	\$8.50
Fruit Toast w/ butter or Nuttelex vg/v/gfo	\$8.50
Toast w/ butter or Nuttelex & your fave topping vg/v/gfo	\$7.00
eggs your way \$3 per egg / scrambled eggs \$5 / bacon \$5 / chorizo \$6 grilled salmon \$5 / tomatoes \$3 / field mushrooms \$4 / 1/2 avo \$5 / spinach \$4 Locavore relish \$3 / feta \$3.50 / scrambled tofu \$5 / potato rosti \$4 haloumi or vegan haloumi \$5 / hollandaise \$2.50	
Locavore Muesli w/ yoghurt & seasonal fruit vg/v/df Coconut yoghurt \$2.00 extra	\$16.50
Mango and yuzu chia pudding with greek yoghurt, seasonal fruit & buckwheat granola vg/vo/gf	\$17.50
Dr Martys wholemeal crumpets with smoked trout, whipped persian feta, pickled fennel & apple, poached egg, lemon hollandaise, dukkah and soft herbs	\$18.50
Smashed avo on sourdough with heirloom tomatoes, pickled red onion, ripped basil and buffalo mozzarella with a verjuice & dill dressing add a poached egg \$3 extra vg/vo/df/gfo	\$20.00
Chilli scrambled eggs w/ manchego, salsa fresca, kaiserfleisch & crispy shallots gfo/vgo	\$19.00
Corned beef benedict with beet slaw, pickled yellow chilli, brown butter hollandaise, poached eggs on a house baked sesame bagel	\$21.50
VEGAN green bowl, sautéed broccolini & kale, roasted field mushrooms, quinoa, chilli & macadamia cream add a poached egg \$3 extra vg/v/df/gf	\$18.50
Pulled pork brekkie burrito with sharp melted cheddar & peppers, guacamole and house salsa	\$21.00
Tiger prawn vietnamese noodle salad with nahm jim dressing and sesame tempura avocado df/vgo/gfo	\$22.00
Locavore deluxe burger with 200gm fried chicken thigh, bacon, american cheese, pickles, sloppy slaw and smokey chips	\$22.00
Daily Lunch Salads (Ask our staff what's on offer) add seared salmon \$5 / roasted chicken \$4 Persian or Cashew feta \$3.50	\$12.50

BEVERAGE MENU



Cold Drinks

Orange or Apple juice	\$5.00
Karma Cola co. Cola / Lemon lime and bitters / Blood orange Ginger ale / Lemon / Blackcurrant / Red grapefruit	\$6.00
Remedy Kombucha Good energy blackberry / Good energy kakadu plum Ginger & lemon / Blood orange switchel / Peach	\$5.00
Sips soda waters Lemon / Raspberry	\$5.00
CAPI mineral water 500ml	\$5.00

Smoothies

Spinach, banana, greens juice v/DF/GF	\$9.00
Berry, passionfruit, apple v/DF/GF	
Banana, mango, coconut v/DF/GF	
Chocolate Mörkshake All the naughty things in this one - Vegan on request	\$9.00

Ice Teas

Impala and peacock tea	
Peach & jasmine / Peppermint & green / Lemon & black tea	\$6.50

Hot Drinks

Proximal Coffee Roasters

Short	\$4.00
Standard	\$4.50
Mug / Large	\$5.00
Batch Brew	\$4.50
Cold Brew	\$5.50
Almond milk \$.70c / Macadamia milk \$.70c / Bonsoy \$.50c Oat milk \$.70c / Coconut milk \$.70c / Lactose milk \$.70c	
Prana Chai	\$4.50
Iced latte or chai over ice	\$6.00
Iced chocolate over ice	\$6.00
Mörk hot chocolate	\$4.50
Impala & peacock tea Brunswick Breakfast / Earl Grey / Chamomile / Mint variation Jasmine Pearls / Genmaicha green / Peacock chai	\$4.50