

TERRARIUM

TOAST

**Burleigh
Baker
SuperSour**
*Served with
butter and
choice of,
peanut butter
or vegemite*
\$5 1 slice VG

**Gluten
free Toast**
*Served with
butter and
choice of
peanut butter
or vegemite*
\$8 GF

**Turkish
Toast**
*2 slices of
toasted turkish
served with
peanut butter
or vegemite*
\$7 VG

**Cinnamon
Toast**
*2 slices of
lightly buttered
turkish with
cinnamon
sugar.*
\$7 VGO

30g jar of Beerenberg Strawberry Jam \$1.20

PB n J PROTEIN NOURISH \$19 (GF/VG)

A nourishing bowl of organic cacao, plant based protein, banana, peanut butter and coconut milk. Dressed with banana, raspberry reduction, strawberries, maple praline nuts and seeds, coconut, cacao nibs and chia.

CLASSIC ENERGY ACAI BOWL \$15.9 (GF/VG)

Blended acai topped with banana, strawberries, blueberries, coconut shavings and organic cacao nibs

Extras

Raw Vegan Treat - \$4.5

Plant Based Protein - \$3

House Granola (per scoop) - \$4.5

Maple Praline Nuts and Seeds - \$6

Peanut Butter - \$1.50

Vanilla Bean CoYo Ice Cream
(per scoop) - \$8

BREAKFAST

*Our free range eggs are poached just set, fried sunny side up and scrambled glossy. Please let us know when ordering if you prefer them cooked another way. Our bacon is well rendered with the lard very well cooked. If you prefer soft or **extra** crispy however, we are happy to cook it just the way you love it.*

Terrarium Avo Smash Light

Toasted sourdough dressed with freshly smashed avo, persian fetta and dukkah sprinkle.

\$10.50 (V/GFO)

Loaded Avo Smash

Two slices of turkish, freshly smashed avo, persian fetta, Dukkah, oven roasted tomatoes, a poached egg glazed with housemade Hollandaise and microherbs.

\$16 (V/GFO)

sourdough +\$2.0

Mushroom Avo Smash

Two slices of turkish toast dressed with freshly smashed avo, grilled mushrooms, Chimichurri, oven roasted tomatoes, dukkah and microherbs.

Easily made vegan at your request to use EVOO not butter

\$16 (GFO/VO/VGO)

Sourdough +\$2.0

Haloumi Stack

A slice of sourdough toast topped with chimichurri, spinach, haloumi, avocado, two poached eggs, oven roasted tomatoes and balsamic

\$18 (V/GFO)

French Honeycomb Toast

available until 11am

French Brioche soaked in cinnamon sweetened free range eggs, panfried and topped with our own housemade honeycomb butter, canadian maple syrup with your choice of;

Mapled Bacon or \$18.5

Grilled Mapled Banana \$16.5 (V)

Strawberries \$18 (V)

Mapled Bacon+ Banana or Strawberries \$19.5

Eggs Benedict \$18.50

Two slices of turkishh with 2 soft poached free range eggs dressed with our own housemade Hollandaise with your choice of;

Bacon or

Avocado and Spinach; (V) or Mushrooms (V) or

Cold Smoked Salmon

Sourdough +\$2.0

Bacon, Egg Cheese Roll. \$14

With BBQ sauce on a toasted specialty dutch bun.

Free Range Eggs on Toast

Two Free Range Eggs either poached, scrambled or fried.

\$12 (V/GFO)

1/2 serve or toast free \$9

Bacon and Eggs Your Way...

Two free range eggs cooked your way, 2 slices of toast and 2 slices of free range bacon (GFO) \$16.5

SIDES

Extra Egg \$3

Oven Roasted Tomatoes \$3 VG

Baby Spinach \$3 VG

Hollandaise \$2.5

Mushrooms \$4.5 VG

Persian Fetta \$4.5

Beetroot Relish \$4.5 VG

Haloumi \$6

Bacon (2) \$6

2 Housemade Hashbrowns (V/GF) \$5

Cold Smoked Salmon \$6