

TOAST V VGN* GF* 12

Sourdough or Grain Sourdough, served with your choice of butter, jam, vegemite, peanut butter, honey
+ Gluten Free Toast 4
+ Fruit Toast 3

EGGS YOUR WAY GF* DF* 15.5

Two eggs, poached, scrambled or fried on toast:
Sourdough or Grain Sourdough
+ Gluten Free Toast 4

SALMON ROSTI GF 32

House cured salmon, potato & zucchini rosti, avocado salsa, poached egg, beetroot béarnaise, tomato relish
+ Grilled Haloumi 7

RETURN OF THE MAC 29

House made mac & cheese croquettes, slow braised ham hock, beetroot puree, poached egg, beetroot béarnaise
+ Buttermilk Fried Chicken 11

UMAMI MUSHROOM V GF 29

New season mushroom, house baked corn bread, kale, poached egg, truffle foam, beetroot, porcini powder
+ Wood Smoked Back Bacon 7.5

HARISSA SCRAMBLE V GF* DF* 27

House made harissa sauce, harissa scrambled egg, sourdough grain toast, fried shallots, Vietnamese mint
+ Wood Smoked Back Bacon 7.5
+ Chorizo 8.5
+ Avocado w/ Cashew Cheese & Beetroot Dust Vgn GF 8

BREAKFAST PASTA 29

Spaghetti, bacon, parmesan, mozzarella, cheddar, poached egg

BIG BOSS V* GF* 33

Two poached eggs, sourdough grain toast, chorizo, house spiced beans, grilled halloumi, roast tomato, pickled onion, minted coconut tzatziki
+ V* Chorizo can be changed to grilled tofu

SOMETHING ON THE SIDE

Buttermilk Fried Chicken GF* 11
Wood Smoked Back Bacon GF 7.5
Chorizo GF 8.5

Mac & Cheese Croquette w/ Beetroot Puree V 7
Grilled Haloumi V GF 7
Extra poached Egg V GF 5.5
Curly Fries w/ Tomato Chutney V 11

Avocado w/ Cashew Cheese & Beetroot Dust Vgn GF 8
Mushrooms w/ Kale & Truffle Oil Vgn GF 8
Spiced Beans Vgn GF 6.5
Grilled Tofu Vgn GF 7
Roast Tomato w/ Olive Tapenade Vgn GF 5.5
Sautéed Baby Spinach & Kale Vgn GF 6.5

LITTLE PEOPLE (must be under 10 yrs)

KIDS EGG V DF* 11.5
Poached, scrambled or fried, brioche fingers

TOY SOLDIERS V GF* 10.5

Toasted cheese soldiers
+ Gluten Free Bread 4

KIDS WAFFLE 13

House Made Waffle served with plum/raspberry jam

V Vegetarian
Vgn Vegan
GF Gluten Free
DF Dairy Free
* Upon Request

APPLE PIE WAFFLES V 28

House made waffles, Xmas spice apple raisins, coffee custard, rhubarb ginger yogurt, mascarpone, ginger crumble, dehydrated parsnip
+ Buttermilk Fried Chicken 11

APPLE BIRCHER V Vgn GF DF 23

Wheat Free oats, chia seeds, wattleseed vegan granola, pepita, Granny Smith, cranberry, plum/raspberry jam, seasonal fruit

THE HANGOVER BURGER V* 25

Wood smoked back bacon, soft fried egg, grilled halloumi, smoky BBQ sauce, served on a brioche bun
+ Buttermilk Fried Chicken 11
+ V* Bacon can be changed to grilled field mushroom
+ On Gluten Free Bun 4

FRIED CHICKEN BURGER 29

Buttermilk chicken, Carli house slaw, corn aioli served with curly fries
+ Wood Smoked Back Bacon 5
+ On Gluten Free Bun 4

SUPER GREENS V Vgn GF DF 28

Broccolini, shredded kale, braised & roasted cauliflower, black rice, pumpkin puree, coconut tzatziki, sumac
+ Chorizo 8.5
+ Poached Egg 5.5
+ Grilled Haloumi 7
+ Buttermilk Fried Chicken 11

TOFU SCRAMBLE V Vgn GF* DF 28

Roast zucchini, rainbow capsicum, kalamata olive ratatouille, beetroot hummus, grain toast, chimichurri, pickled zucchini

KITCHEN CLOSSES AT 2:30PM DAILY
NO SUBSTITUTIONS ON MENU ITEMS

SERVICE SURCHARGE APPLIES 12% ON WEEKENDS 20% ON PUBLIC HOLIDAYS

CARLI