

BREAKFAST

Monday - Friday 7.30 a.m. till 11.30 a.m.
Weekends available till midday.

Poached eggs and double smoked bacon on sourdough toast | \$16.9
two eggs, tomato relish, grilled tomato & sourdough

Smashed avocado on sourdough with poached eggs | \$16.9 (V)
almond dukkah, virgin olive oil, feta & lemon slice - *add bacon* | \$5.00

Pancakes | \$16.9
seasonal fresh berries, forest berry compote, mascarpone

Crispy potato & sausage | \$17.9
italian style sausage, fried eggs, parmesan cheese, mustard dressing

Plum rosti breakfast | \$17.9 (LG) (V)
two potato and feta rosti, wilted spinach, poached eggs, hollandaise sauce *or with bacon* | \$21.9

Eggs benedict with double smoked bacon | \$18.9
two poached eggs on sourdough with sauteed spinach & hollandaise

Eggs benedict with smoked salmon | \$19.9
two poached eggs on sourdough with sauteed spinach & hollandaise

House baked corn bread | \$18.9 (V)
two poached eggs, heirloom tomato, olive oil, basil and fresh prosciutto slices

Savoury mince | \$17.9
two fried eggs, cherry tomatoes, toasted sourdough

Field mushrooms | \$19.0 (GF/V)
zucchini, kale & garlic filling, house made labneh, semi dried tomato, basil and cashew tapenade, poached eggs

ADDITIONS

scrambling of eggs extra | gluten free bread add extra | \$1.5
extra egg | slice sourdough | \$2.5 potato rosti | \$3.5
avocado | mushrooms | \$4
bacon | haloumi \$5 | smoked salmon | \$6

Sides do not constitute as a meal and it is only an add on to a meal ordered

ALL DAY

Plum's homemade granola | \$16.9
vanilla bean panna cotta, seasonal fruits, passionfruit curd

Vegetarian quiche | (V) \$12.9
egg & cream baked in a homemade pastry with a side salad

Homemade banana and walnut bread with butter curls | \$6.0

Sweet or Savoury muffins | \$6.0

Fig and hazelnut fruit toast (2) | \$10.9
homemade lemon curd and butter curls

HOT DRINKS

Espresso | \$3.8

Macchiato | Long Black | \$4.0

Cappuccino | Latte | Flat white | \$4.2

Kali hot chocolate | Cinnamon chai latte | Mocha | \$4.8

Babychino | \$1.5

Take away coffees -

(8 oz) **one shot** \$4.2 (10 oz) **two shots** \$4.5 | (12 oz) \$4.8
marshmallows, bonsoy, almond, lactose free, extra shot, mugs, syrups (vanilla, caramel, hazelnut) | \$0.7 extra

Specialty teas | \$4.7

English breakfast, Earl grey, Lemongrass & ginger, Rooibos, Chamomile, Japanese sencha, Peppermint, Hojicha with rice

Maharajah spiced chai | \$4.9 served with honey

COLD DRINKS

Iced long black | \$5.0
(choice of single origin or house blend)

Iced Latte | \$5.5

Iced chocolate float - kali choc, ice, milk, ice cream | \$7.9

Iced coffee float - coffee, ice, milk, ice cream | \$7.9

Soft drinks & Fruit drinks | \$4.8

Diet Coke | Coke | Sprite | Coke (no sugar) | Apple Juice
Tomato juice | Grapefruit tiro | Red orange tiro |
Chinotto | Lipton peach iced tea
Soda | Ginger ale | Ginger beer | Tonic | Lemon lime bitters

Fresh made juices - made to order | \$8

Orange | Pineapple | Pine & Orange
with mint, ginger or no ice \$0.5

San pellegrino mineral water

250 ml \$4.5 | 500 ml \$7.5 | 1 ltr \$9.5

Fiji still water

500 ml \$4.2 | 1 ltr \$5.5

Remedy sparkling kombucha | \$6.5

Ginger & lemon, Plum cherry, Apple crisp, Lemon, lime & mint

House made iced tea - English breakfast | \$5.5

Milkshakes | \$6.5

Vanilla | Caramel | Chocolate | Strawberry

Thickshakes | \$7.5

Fruit smoothies | \$8.9

Banana, Mixed forest berries, Mango

Green smoothie | \$9.0

coconut water, ginger, spinach, banana, mango, cucumber

Fruit frappes | \$8.9

Energiser - *mango, banana, pineapple*

Summer - *strawberry, mango, banana*

Very berry- *mixed berries, strawberries & vanilla*

Please be advised that due to speed of service we will be unable to make alterations to our menu, add on or sides are available. Our staff can assist with alternatives or recommendations with any food allergies.

We locally source our produce
Wellauers butcher | Bear bones coffee | B & D fine foods | Bella's Market

G.S.T. Inclusive – One bill per table & 15% surcharge on Public Holidays



cafe • bar • bistro