

# BRUNCH

7:00am – 2:30pm

## Bread and Spread (v) \$7

Choose your bread – White Sourdough / Soy and linseed sourdough/ Fig and raisin sourdough (+\$1)  
Choose your spread - butter / homemade Jam / peanut butter / vegemite / honey / ricotta (+\$1)

## The Incinerator Bacon and Egg Roll \$12.5

Streaky bacon, free-range egg, homemade tomato chutney on lightly toasted milk bun  
Add Cheese (+\$1.5)

## Pea and Avo Smash (v) \$15.5

On thick sliced soy and linseed sourdough toast, smashed avocado and peas, feta, lemon,  
chilli flakes and a poached egg

## Something Crunchie (v) \$18

House baked oat granola, toasted seeds and nuts, citrus salad,  
yoghurt and fresh & freeze-dried fruits Served with choice of milk (full, skim, housemade almond, soy)

## Ricotta Hotcake (v) \$19

Ricotta hotcakes, summer berries compote, vanilla ice cream and Pashmark fairy floss

## The Incinerator French Toast \$19

Soft Brioche, burnt butter caramel ice cream, brûlée banana, maple syrup and fresh & freeze-dried fruits

## Green Breakfast Bowl (gf,v) \$18

Kale and baby spinach, beetroot hummus, white quinoa, halloumi, toasted seeds,  
pistachio dukkah, fresh coconut and a poached egg

## Claws and Eggs \$23

Soft scrambled egg, blue swimmer crab meat, coriander, chilli, nouc cham,  
snow pea tendril salad on croissant

# SIDES

Tomato chutney (v/gf/df)	\$3.0	Streaky bacon	\$6.0
Housemade hash brown	\$4.0	Rodriguez hot chorizo	\$6.0
Roasted tomato	\$4.0	Grilled halloumi	\$5.0
Grilled field mushroom	\$5.0	House smoked salmon	\$6.0
Sliced avocado (v/gf/df)	\$5.0	Hand cut chips	\$10
Free range egg (fried/poached)	\$3.0	Buttermilk fried chicken	\$7.5
Scramble eggs	\$5.0	Spinach (fresh/wilted)	\$4.0

WE WILL ALWAYS TRY OUR VERY BEST TO ACCOMMODATE CUSTOMERS BUT WE KINDLY ASK ANY CHANGES OR SUBSTITUTIONS ARE ONLY FOR ALLERGIES ONLY.

THANK YOU =)

# BRUNCH

7:00am – 2:30pm

## The Incinerator Eggs Benedict \$18

Shaved Lucas ham, soft poached eggs, real hollandaise sauce on charcoal bun

## Mediterranean Breakfast Bowl (v) \$19

Hummus, grilled halloumi, heirloom tomatoes, cucumber, olives, oregano,  
crispy chickpeas, pita bread and a poached egg

## House Smoked Salmon Cauliflower Salad (gf) \$23

Smoked salmon, shaved cauliflower, sprouted grain, lemon labneh,  
mint, parsley and mustard dressing

## Peperonata Baked Eggs (gf,v) \$19

Mozzarella, parmesan, basil pesto, free range eggs with white sourdough (add chorizo +\$6)

## Daily Baked Pumpkin & Caramelized Onion Tart \$23 (Available after 10.30am)

Tomato, cucumber & pomegranate salad with lemon vinaigrette

## Hiramasa Kingfish Ceviche (gf,df) \$26

Baby coriander, finger lime, puffed wild rice, pomegranate and saffron skordalia

## Southern Chicken Burger \$22

Buttermilk fried chicken, apple-slaw, hot sauce on charcoal bun, served with hand cut chips

## 16 Hour Brisket Burger \$24

Slow cooked 16 hours beef brisket, sauerkraut, mustard aioli, homemade BBQ sauce,  
Spanish onion on milk bun, served with hand cut chips

## Green Goddess Sandwich (v) \$20

Avocado, tomato, cucumber, butter lettuce, buffalo mozzarella and green herb mayo on panini bread,  
served with hand cut chips

# KIDS

Under 12 years old

Vegemite toast	\$5	Avo on toast	\$10
Cheese toastie	\$6	Crumbed fish & chips	\$10
Eggs on toast	\$8	Chicken Tenders w hand cut chips	\$10
Bacon sandwich	\$8	Penne pasta w bolognese sauce	\$10
Hotcake w banana & syrup	\$8		

NOT ALL INGREDIENT ARE LISTED ON THE MENU,  
PLEASE MAKE YOUR SERVER AWARE OF ANY DIETARY REQUIREMENTS BEFORE ORDERING  
ALL CARD TRANSACTION INCURS A 1.5% MERCHANT PROCESSING FEE. A 15% SURCHARGE ON PUBLIC HOLIDAY  
NO SPLIT BILLS ON WEEKENDS & PUBLIC HOLIDAY

# TEA & COFFEE

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Espresso \$3.80 <b>(Single Origin \$4.0/\$4.3)</b> Long Black \$3.8/\$4.5 <b>(Single Origin \$4.3/\$4.8)</b>	
Cappuccino/ Latte/ Flat White/ Piccolo/ Macchiato	\$4.0/\$4.5
Peppermint/ English breakfast/ Earl Grey/	
Green Tea/ Chamomile/ Lemongrass and Ginger	\$4.0
Hot Mocha/ Hot Chocolate	\$4.0/4.5
Brewed Sticky Chai Latte	\$4.5/\$5.0
Batch Brew/ Cold Drip/ Iced Long Black	\$5.0
Affogatto/ Iced Latte	\$6.0
Iced Coffee/ Iced Chocolate/ Iced Mocha	\$7.0

## SHAKES

Chocolate Tim Tam	\$4.5/\$8.5
Vanilla Malt	\$4.5/\$8.5
Fairyberry	\$4.5/\$8.5
Banoffee Pie	\$4.5/\$8.5

## SMOOTHIES

Mixed Red Berry	\$4.5/\$8.5
Banana & Oat	\$4.5/\$8.5
Boot Camp Green	\$8.5
Acai & Berry	\$8.5

## JUICES

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Emma & Tom's Orange/ Cloudy apple	\$4.5
Fresh Orange Juice	\$6.0
Cold Pressed Watermelon, Raspberry, Cucumber, Apple & Lime	\$8.5
Cold Pressed Pineapple, Lemon, Apple & Mint	\$8.5

## ORGANIC FIZZ

Kombucha Original/ Ginger & Lemon	\$7.5
Karma Cola	\$5.0
Lemmy Lemonade	\$5.0
Ginerella	\$5.0

## H2O

San Pellegrino Sparking (500ml)	\$7.5
Still Water (600ml)	\$4.0

