

VEGAN FRUIT LOAF..VG \$8

Nuttelex spread and house made seasonal jam

HOUSE BAKED BANANA BREAD..V \$9

Mascarpone and berries

SCANDINAVIAN BLUEBERRY & GOAT CHEESE SANDWICH..V \$13

Blueberry and goat cheese sandwich with basil

FINNISH BLUEBERRY WHIPPED SEMOLINA...V \$17

This Finnish style cold served porridge takes us back to our childhood. Served with granola and milk on the side.

POPCORN CHICKEN SALAD...GF \$21

Mekko spiced chicken with sweet & spicy sauce, spiced hummus and a crunchy salad

MUSHROOM SKAGEN..GF,V,VGO \$22

Skagen originates from Sweden put it's also a popular dish in Finland. It is traditionally made with shrimps but in wide parts of Finland mushrooms are used instead.

Sweet potato rounds, mushrooms and dill cream with poached eggs, radish, shaved parmesan and lemon **ADD SMOKED SALMON +\$5**

EGGS BENNY...GFO \$22

Smoked bacon, baby spinach, poached eggs & beetroot hollandaise on charcoal sourdough

***SWAP BACON TO SMOKED SALMON + \$3**

EGGS ON WHITE SOURDOUGH or RYE \$11

(scrambled/poached/fried)

ADD ME:

- *Fries: plate \$4/Bowl \$7*
- *Sweet potato wedges + Aioli \$9*
- *Smoked bacon \$5*
- *Fried halloumi \$4*
- *Feather & Peck pastured free range eggs (x2) \$4*
- *Field mushroom \$5*
- *Wilted spinach \$4*
- *Hash browns (x3) \$4*
- *Avocado \$4*
- *Grilled tomato \$3*
- *Gourmet sausage \$4*
- *Smoked Salmon \$7*
- *Upgrade to Gluten free bun \$2*

ITALIAN JOB...VGO, GFO \$25

Feather & Pecks poached free-range eggs, smoked bacon, field mushrooms, hash browns, Italian sausage, tomato relish and sourdough ***ASK ABOUT OUR VEGAN OPTION**

RED VELVET BUTTERMILK PANCAKES ..V \$18

Cream cheese ice-cream, white chocolate crumble, fresh strawberries and raspberry curd

ADD BACON +\$5.00

MR SUNSHINE...GFO,V,VGO \$21

Smashed avocado on turmeric & sesame sourdough, beetroot hummus, two poached eggs, feta cheese, hazelnut, dukkah

HEY RUEBEN...GFO \$19

Rye sourdough, house cooked corned beef, Russian dressing, swiss cheese, smoked pastrami, polsky cucumber, sauerkraut **ADD SMALL FRIES +\$4.00**

CRISPY CHICKEN BURGER...GFO \$23

Crunchy slaw, sweet pineapple, swiss cheese & sriracha mayonnaise in a brioche bun + fries

HOUSE MADE FALAFEL...GF,VG \$23

Beetroot hummus, kale chips, roasted thyme mushroom, tahini & lemon dressing, crushed hazelnuts

NOURISH YOURSELF– BOWL...GF,VG \$21

Baby spinach, seasoned chickpeas, house made vegan kimchi, carrot, charred corn, avocado, charred broccolini, roasted almonds with tahini and lemon oil dressing

ADD CHICKEN +\$5.00 SMOKED SALMON +\$5.00

BREAKFAST BURGER...GFO,VO \$16

Smoked bacon, avocado, fried egg, tomato relish, cheddar cheese, brioche bun (vegetarian option available with haloumi instead of bacon) **ADD HASHBROWNS +\$4 / SMALL FRIES +\$4**

KIDS (UNDER 12'S ONLY)

HAM & CHEESE TOASTIE \$7

FRIED EGG & BACON ON TOAST \$9

CHICKEN BURGER \$12

with cheese, tomato sauce and fries

BUTTERMILK RED VELVET PANCAKES \$12

with cream cheese ice cream & maple syrup

KIDDIES HEALTH PLATE \$12

Seasonal fruit, smoked ham, avocado, toast and vegemite

POPCORN CHICKEN \$12

served with aioli and fries

LET’S DRINK!

Milkshakes \$6.90

Vanilla, cookies & cream, chocolate, lime, strawberry, caramel, coffee (extra \$0.90)

Smoothies \$7.90

MANGO ORANGE SUNRISE

Orange juice, spinach, mango, natural yoghurt

STRAWBERRY MORNINGS

Strawberries, natural yoghurt, skim milk, vanilla

RED SUNSET

Mixed berries, natural yoghurt, orange juice, honey

VEGAN CHOCOLATE OAT (WARM OR COLD)

Dark chocolate, banana, oats, honey, chia seeds, vanilla, coconut milk

Nordic Blast \$5.90

Refreshing sparkling water drink on ice with either Lingoberry, Blackberry or Blueberry. These berries have got a long Nordic history as a fold medicine and are full of vitamins, antioxidants and minerals.

BOTTLED DRINKS

BESA COLD PRESSED JUICES 300ml \$5.50

Orange juice, pineapple or Strawberry/apple

SIMPLE JUICERY JUICES 325ml \$5.50

‘Green smoothie’ ((Kiwifruit, pear, lime, peach, mango and banana)

‘Dark Heart’ (Apple, beetroot, purple carrot, ginger, lemon)

JOE’S CLASSICS 350ml \$5.50

Mango banana

MOJO KOMBUCHAS 330ml \$4.90

Passionfruit or ginger

STRANGE LOVE 275ml \$4.90

Ginger beer or lemon squash

SPLIT ROCK 330ml glass bottle

Sparkling water \$4.50 or still water \$3.50

SOFT DRINKS 330ml glass bottle \$4.50

Coke, Coke zero, Fanta, Sprite, lemon lime bitter

PUREZZA

UNLIMITED SPARKLING WATER \$5 PER TABLE

TEA

NORDIC TEA (MUG) \$5.50

Choose from Lingonberry, Blackcurrant or Blueberry. These berries have got a long Nordic history as a folk medicine and are full of vitamins, antioxidants and minerals.

PEACHY ICE TEA \$5.00

TEA POT FOR ONE \$4.60 (take away \$4)

Honeydew green, Spring Green, Lemongrass ginger, Peppermint, Earl Grey, English Breakfast

COFFEE (extra shot or decaf +\$0.90)

Cappuccino, Latte, Long black, Flat white, Macchiato **Cup/Small \$4 Mug /Med \$4.90**

Mocha **Cup/Small \$4.50 Mug/Med \$5.40**

Espresso **\$3.40**

Piccolo Latte **\$3.80**

Affogato **\$6.50**

Babycino **\$1**

ADD SPECIALITY MILKS FOR +\$1

Soy (Bonsoy), almond, coconut, soy, macadamia, lactose free (Milklab)

ADD SYRUPS FOR +\$1 (Vegan & gluten free)

Chocolate, vanilla, caramel

HOT CHOCOLATES/SPECIALITY LATTES (ALL VEGAN BASED)

Hot chocolate, Red Velvet hot chocolate, Chai latte **\$4 Cup/Small \$4.90 Mug /Med**

Turmeric latte, Dirty Chai, Spiced hot chocolate **Cup/Small \$4.50 Mug/Med \$5.40**

COFFEE

Coffee, chocolate, mocha, chai **\$6.90**

Frappes **\$6.00** (Mocha or caramel **add + \$0.90**)

COCKTAILS

LONKERO AKA FINNISH LONG DRINK \$14

Gin, tonic water, grapefruit juice

MIDNIGHT SUN \$14

Gin, tonic water, twig of rosemary, cranberries, ice

APEROL SPRITZ \$14

Prosecco, Aperol, soda water, ice

COSMOPOLITAN \$15

Citron vodka, Triple Sec, lime juice, cranberry juice, orange

CLASSIC MARGHARITA \$15

Tequila, Triple Sec,, lime juice, salt

NEGRONI \$14

Gin, Campari, Vermouth Rosso

MIMOSA \$10

Sparkling wine, orange juice

CUBA LIBRE \$12

PIMMS \$14

Pimms, lemonade, ginger ale, ice

BLOODY MARY \$15

Vodka, tomato juice, Worcestershire sauce, tabasco, lemon juice, black pepper, ice

ESPRESSO MARTINI \$15

Vodka, Kahlua, coffee

BEER BY BOTTLE

Furphy ale, Coopers pale ale, Corona, Ginger beer by Ginger Kid (\$9)

CIDER BY BOTTLE

BAROSSA CIDER

Apple or Pear \$9

WHITE WINE

Gls/Btl

BIRD IN HAND 2016

\$11/\$44

Sauv Blanc, Adl Hills

LONGHOP 2017

\$11/\$44

Pinot Grigio, Adl Hills

BROOKHILL 2018

\$10/\$42

Chardonnay, Victoria

GYPsy SOUL 2017

\$10/\$42

Moscato, Barossa

MAGGIES SONG 2016

\$10/\$42

Riesling, Clare

RED WINE

Gls/Btl

ST MAGNUS 2017

\$10/\$42

Pinot Noir, Adl Hills

HONOUR ROLL 2015

\$10/\$42

Cab Sauv, Clare

HONOUR ROLL 2015

\$10/\$42

Shiraz, Margaret River

SPARKLING

Gls/Btl

BIRD IN HAND 2017

\$12/\$48

Sparkling Pinot, Adl Hills

MASCHIO PROSECCO

\$10/\$42

Treviso, Italy

ROSE

Stonyfell 2016

\$10/\$42

Rose