

breakfast

bread by brasserie bread sourdough, quinoa & soybean, fruit bread or gluten free toast with butter & your choice of condiments	6
eggs your way poached, scrambled or fried on your choice of toast (sourdough, quinoa & soybean or gluten free)	9
puffed buckwheat toasted muesli toasted muesli, mixed nuts & seeds, cinnamon, yoghurt, blueberries & banana with honey GF	14
protein granola w/natural yoghurt, honey, cranberries, dates, raisins, mixed nuts & buckwheat w/milk	14
ricotta pancakes ginger infused pear with pecan syrup & ice cream GF	16
smashed avo with marinated feta, cherry tomatoes, rocket & dukkha 2 poached eggs on quinoa & soy bean bread	16.5
big veggie chew w/baked beans, smashed avo, pumpkin, haloumi, tomato & mushroom w/2 poached eggs on sourdough	19.5
the big chew w/bacon, pork & fennel sausage, hashbrown, mushrooms, tomato, spinach & two poached eggs on sourdough	19.5
baked eggs w/pork & fennel sausage, cannellini beans, napoli sauce, basil, parmesan served with toast + rocket & feta salad	16.5 1
egg & bacon burger /w fried eggs, bacon, tomato relish, provolone cheese on a brioche bun + avocado	10 4
sweet corn fritters grated sweet potato & 2 poached eggs served w/ rocket, avocado, tomato salad & mint yoghurt GF	16.5
green breakfast salad zucchini spaghetti, walnuts, haloumi, avocado, kale, lemon oil dressing & 2 poached eggs GF	16.5
brekky burrito wrap bacon, avocado, haloumi, tomato, eggs & BBQ sauce	14
pulled lamb with japanese pumpkin, truffle oil, enoki mushroom on sour dough toast with hollandaise & 2 poached eggs	17

toasties

roast chicken w/thyme, cheese, avocado, rocket & mayo	10
HCT ham, cheese, tomato & mayo	8
smoked salmon w/cream cheese, capers, red onion & rocket	8
vegetarian w/pesto, eggplant, zucchini, roasted peppers, spinach & feta	8
pumpkin w/caramelised onion, basil, feta & mayo	8
baguettes	
pork belly w/slaw, mayo, pomegranate jam, cheese	12
roast chicken w/thyme, mayo, brie, raspberry jam & rocket	12
steak w/peppers, caramelised onion, pickled zucchini, mayo & rocket	12
lunch from 11am	
vegetarian stack mixed layer vegetables, napoli sauce, basil w/toasted bread & rocket V/GF	15
oven baked salmon fillet w/brown rice, sweet potato corn mash & chives GF	20
salt & pepper calamari w/garden mix salad Italian dressing & tartare sauce GF	16
veal coteletta w/a rocket, cherry tomato salad w/broken mozzarella di buffalo cheese	18
grilled chicken salad w/chickpea, green beans, cucumber, rocket, spinach salad w/balsamic dressing GF	16
crispy chicken burger w/brioche bun, chipotle mayo, sweet jalapenos, cheese & slaw w/housecut chips	16
twice cooked housecut chips w/tomato sauce	7
kids	
grilled chicken & housecut chips	8
chicken bites & housecut chips	8
calamari & housecut chips	8
cheese toastie	4

sides

3
tomato spinach mushroom tomato relish hollandaise
4
avocado hashbrown feta haloumi bacon pork & fennel sausage spanish chorizo smoked salmon

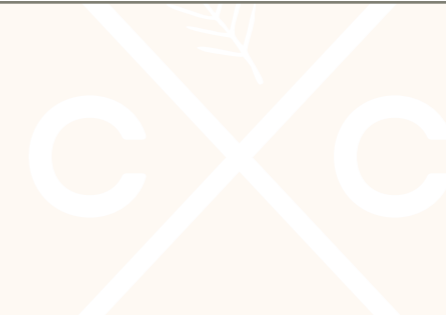
spreads

nutella peanut butter vegemite homemade jam homemade marmalade
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we are open
mon to sat 7am-4pm
sun 8am-3pm

let's get social

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ig /chewchew711



to drink

chilled

iced latté	3.5
iced chocolate w/ice cream	5
iced coffee w/ice cream	5

milkshakes 6.5

vanilla bean/vanilla bean, honey, yoghurt, milk & ice cream
salted caramel/salted caramel, sea salt, milk & ice cream
strawberry/strawberry syrup, milk & ice cream
chocolate/chocolate sauce, milk, ice cream & cacao powder

kid size milkshakes 4

smoothies 7

very berry/mixed berries, yoghurt, orange juice, honey & chai seeds
banana/banana, yoghurt, honey, nutmeg, cinnamon, chia seeds & milk
go green/spinach, avocado, apple, cucumber, honey, chia seeds & yoghurt

freshly squeezed juices

orange	5
apple	5
O,C,G/orange, carrot & ginger	6.5
green/apple, cucumber, kale, celery, lemon & ginger	6.5
purple/apple, carrot, beetroot, ginger & celery	6.5

the fizzy stuff

organic cola	4.5
organic ginger beer	4.5
organic lemonade	4.5
coke	3.5
coke zero	3.5

kombucha 4.5

ginger tonic
raspberry passion

water

sparkling mineral water	small 3.5	large 5.5
mount franklin spring water	3	

hot

coffee	
+ regular	3.5
+ large	4
+ short black	3

hot chocolate	3.5
housemade chai latté	4

+ extra shot	.5
+ soy	.5
+ almond	.5

organic loose leaf tea 4

english breakfast
early grey
leafy green
lemongrass, ginger & tumeric
peppermint & lemon myrtle
chamomile, lavender & rose petals
our housemade chai



we are open
mon to sat 7am-4pm
sun 8am-3pm

please ask
your server
about vegan,
gluten free
or dairy free
options

Looking for your next function
venue? Our space is perfect for
your next event. Chat to our staff
for more details.

coffee	milk	almond
clark st roasters	st. david dairy	milk lab
tea	soy	coconut milk
calmer sutra tea	bonsoy	lactose free

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i /chewchew711