



ALL DAY BREAKFAST

Toast

Noisette Sourdough | 5 grain | Buckwheat + Chia GF | Dr Marty's Crumpets Served with House Preserves, Honey, Vegemite or Peanut Butter \$9

Whatever Floats Ya Oats

Almond and Banana porridge w/ burnt butter honey \$16

@twogoodtoresist Acai Bowl

Acai Sorbet, coyo, granola, fresh berries, peanut butter [DF] [V] \$17

Feelin' Fresh and Fruity Granola

Seasonal fresh fruits, vanilla bean pannacotta, house toasted granola, mix berry coulis, cinnamon yoghurt [V] \$17
+ Almond Milk \$1

All Hail The King

King George whiting fillets, charred cauliflower, peas, baba ganoush, burnt lemon + pistachio dukkah \$24

Benedict the STE way

Maple bacon, poached eggs, smoked hollandaise on Dr Marty's crumpets \$19
+ Potato rosti w/ woods relish \$4.5

Donald Trumpkin

Roasted field mushroom, smashed pumpkin, haloumi, poached egg, coriander shoots, toasted seeds + buerre noisette powder [V] [GF] [DFO] [VGO] \$19
+ Middle Eastern charred cauliflower \$5
+ House made hummus + falafels \$5

Im Naked, French and Covered in GOLD

Naked challah French toast, seasonal fruits, mascarpone, tim tam crumb + whiskey infused golden maple [V] \$19

Magic Mushroom Mike

Buckwheat & chia toast, mushroom medley, blistered baby tomato, spinach, beetroot hummus, smoked seeds [V] [GF] [DFO] [VGO] \$18
+ Poached egg \$2.50
+ Local haloumi w/ wild oregano + lemon \$6
+ House made hummus + Falafel \$5

The Avodisiac

Smashed avocado, tomato medley, feta, poached egg, toasted seeds w/ chilli herb salt, aged balsamic + fresh herbs [V] [GFO] [DFO] [VGO] \$19
+ Mushroom Trio w/ buerre noisette + fresh thyme \$4.50
+ Grilled shortcut bacon \$5

Mary.....HAD a Little Lamb

Braised lamb, sweet potato skordalia, smoked yoghurt, chilli scrambled eggs w/ fennel + pimenton salad [GF] \$20
+ Local haloumi w/ wild oregano + lemon \$6

Build Your Own

Free range eggs served - poached | fried | scrambled
on Sourdough, 5 grain or Dr Marty's Crumpets \$11 + Buckwheat & Chia Gluten Free +2

Extras

Smoked Hollandaise | Woods Relish | Extra Egg \$2.50ea
Sautéed spinach | blistered baby tomato medley \$4.50ea
Mushroom trio w/ buerre noisette and fresh thyme \$4.50
Potato rosti (3) w/ woods relish \$4.50
House made hummus + falafel \$5
Sujuk (MILD) + House made hummus \$5
Avocado smash w/ paprika lemon \$5
Grilled shortcut middle bacon \$5
Middle Eastern charred cauliflower \$5
Local haloumi w/ wild oregano + lemon \$6

LUNCH

Insanity burger

150gm Angus beef, crispy iceberg, American cheese, pickles, STE secret sauce + smoked chipotle tobasco served with beer battered chips \$21
+ Fried egg | bacon \$2
+ Extra Angus beef pattie \$4

The Notorious UFC

3 ultimate buttermilk fried chicken tacos served with crunchy slaw, house made salsa, fresh lime + chilli salt \$23

Gnocchi.....ng On Heavens Door

House made potato gnocchi, blistered baby tomatoes, fresh basil, pesto grated pecorino w/ chilli garlic + fresh thyme [V] \$20.5

NOURISH BOWLS

STEP 1 / CHOOSE A BASE \$16.5

WILD RICE
QUINOA*
CAULIFLOWER RICE
ALL [GF] EXCEPT *

STEP 2 / CHOOSE 3 SIDES

ROAST PUMPKIN
CHARRED CAULIFLOWER
SEASONAL GREENS + AVOCADO
TOMATO MEDLEY
KIMCHI
ZOODLES + BASIL PESTO
ALL [GF]

STEP 3 / CHOOSE YOUR PROTEIN

POACHED EGG \$2.50EA
HOUSE HUMMUS + FALAFEL \$5
LOCAL HALOUMI \$6
12HR BRAISED LAMB \$7
CHARRED CHICKEN TENDERS \$7
KING GEORGE WHITING FILLET \$7

STEP 4 / CHOOSE YOUR DRESSING

LEMON DIJON | SMOKED BEETROOT YOGHURT | SWEET CHILLI + LIME

COFFEE BY NICCOLO

MILK BASED COFFEE (RIVERINA) \$4

+ LARGE | BONSOY | EXTRA SHOT | FLAVOUR SYRUP \$.50EA
+ ALMOND MILK | COCONUT MILK \$1.00

KOKO DELUXE HOT CHOCOLATE \$4.50

PRANA CHAI 4.50

TURMERIC LATTE \$4.50

BULLET PROOF COFFEE - LARGE LONG BLACK W/ ORGANIC GRASS FED BUTTER & MCT OIL \$5

TEA SELECTION

ENGLISH BREAKFAST

PEPPERMINT

EARL GREY

CHAMOMILE

GREENT TEA

LEMONGRASS + GINGER

SMOOTHIES \$9.50

GREEN LANTERN - SPINACH, AVOCADO, VANILLA PROTEIN, BANANA, COCONUT WATER, HONEY + LIME

VEGAN SNICKERS - VEGAN CHOC PROTEIN, CACOA, ALMOND MILK, BANANA, PEANUT BUTTER

FRESHLY SQUEEZED JUICES \$8

KEEP IT SIMPLE - ORANGE JUICE

SUPER GREEN - SPINACH, MINT, CELERY, LIME + GREEN APPLE

MILK SHAKES \$8

CHOCOLATE

VANILLA

CARAMEL

ICED DRINKS \$7

COFFEE

CHOCOLATE

NOTES ON STREET TALK ESPRESSO

GF - GLUTEN FREE | DFO - DAIRY FREE OPTION | V - VEGETARIAN | VGO - VEGAN OPTION AVAILABLE

PLEASE LET US KNOW IF YOU HAVE ANY DIETRY REQUIREMENTS.
SORRY NO CHANGES TO THE MENU OR SPLIT BILLS ON WEEKENDS AND/OR BUSY PERIODS