

breakfast

Available Weekends 9.00am to 11.30am

Chef Pepes' weekly special (Eggs benedict) gf optional 17.5
two poached free range eggs, wilted organic greens,
free-range ham off the bone, hollandaise sauce on turkish bread.

Vegetarian breakfast v , gf optional 16.5
two poached free range eggs, marinated roasted capsicum,
goat cheese and fresh herbs on turkish bread.

Free range poached egg + Warm local green asparagus v ,gf optional 16.5
w olive oil, Nimbin Dairy goat curd, semi-dried tomato + dukkah spice

Muesli gf, v 14.5
w sultanas, nuts and seeds, Greek yoghurt, seasonal fruit

Crusty Baguette v , gf optional 8.5
with butter & organic jam

Desserts

Rosewater and pistachio pavlova gf 14.5
w seasonal stone fruit and fresh cream

Profiteroles vanilla and wattle seed custard crème patisserie 14.5
w earl grey infused chocolate sauce

Elder flower panacotta gf 14.5
w rosemary and rhubarb compote

Affogato gf , df optional 16.9
A single shot of hot coffee, vanilla ice cream + your choice of liqueur

Devonshire tea 15.5
two house-made scones w jam and cream + your choice of
a regular tea, coffee or hot chocolate

Drinks

Organic milk shakes df optional 7.5
Choose from chocolate , mocha , vanilla , caramel, hazelnut , mixed
berry

Iced Coffee or Mocha 8.0
Choose from chocolate , mocha , topped with ice cream

Organic fruit smoothies df optional 8.0
choose from banana, mango or mixed berry

Fresh organic orange juice 6.0
made fresh today with oranges from our trees

Organic espresso Coffee or Organic leaf tea From 4.5
You choice of any espresso coffee or organic leaf tea

GF = gluten free | V = vegetarian | VE = vegan | Gf Optional = Gluten free bread
extra \$1.50

One bill per table. Credit card surcharges apply.
A 10% surcharge applies to all menu items on weekends.

breakfast

Available Weekends 9.00am to 11.30am

Chef Pepes' weekly special (Eggs benedict) gf optional	17.5
two poached free range eggs, wilted organic greens, free-range ham off the bone, hollandaise sauce on turkish bread.	
Vegetarian breakfast v , gf optional	16.5
two poached free range eggs, marinated roasted capsicum, goat cheese and fresh herbs on turkish bread.	
Free range poached egg + Warm local green asparagus v ,gf optional	16.5
w olive oil, Nimbin Dairy goat curd, semi-dried tomato + dukkah spice	
Muesli gf, v	14.5
w sultanas, nuts and seeds, Greek yoghurt, seasonal fruit	
Crusty Baguette v , gf optional	8.5
with butter & organic jam	

Desserts

Rosewater and pistachio pavlova gf	14.5
w seasonal stone fruit and fresh cream	
Profiteroles vanilla and wattle seed custard crème patisserie	14.5
w earl grey infused chocolate sauce	
Elder flower panacotta gf	14.5
w rosemary and rhubarb compote	
Affogato gf , df optional	16.9
A single shot of hot coffee, vanilla ice cream + your choice of liqueur	
Devonshire tea	15.5
two house-made scones w jam and cream + your choice of a regular tea, coffee or hot chocolate	

Drinks

Organic milk shakes df optional	7.5
Choose from chocolate , mocha , vanilla , caramel, hazelnut , mixed berry	
Iced Coffee or Mocha	8.0
Choose from chocolate , mocha , topped with ice cream	
Organic fruit smoothies df optional	8.0
choose from banana, mango or mixed berry	
Fresh organic orange juice	6.0
made fresh today with oranges from our trees	
Organic espresso Coffee or Organic leaf tea	From 4.5
You choice of any espresso coffee or organic leaf tea	

GF = gluten free | V = vegetarian | VE = vegan | Gf Optional = Gluten free bread extra \$1.50

One bill per table. Credit card surcharges apply.
A 10% surcharge applies to all menu items on weekends.

breakfast

Available Wednesday to Friday 9.00am to 11.30am

Chef Pepes' Baked Eggs gf option	17.5
Free range eggs from our chooks, wilted organic greens from our garden, local free-range bacon with turkish bread.	
Chef Pepes' "Vegetarian" Baked Eggs v , gf option	17.5
Free range eggs from our chooks, wilted organic greens from our garden, Nimbin fetta with turkish bread.	
Scrambled eggs + Warm local green asparagus v , gf option	16.5
w olive oil, Nimbin goat curd, semi-dried tomato + dukkah spice	
Smashed avocado & Fetta v , gf option	13.5
w olive oil & fresh herbs on toasted turkish bread	
Muesli gf, v	13.5
with sultanas, nuts and seeds, Greek yoghurt, seasonal fruit	
Crusty Baguette v	8.5
with butter & organic jam	

Desserts

Rosewater and pistachio pavlova gf	14.5
w seasonal stone fruit and fresh cream	
Profiteroles vanilla and wattle seed custard crème patisserie	14.5
w earl grey infused chocolate sauce	
Elder flower panacotta gf	14.5
w rosemary and rhubarb compote	
Affogato gf , df optional	16.9
A single shot of hot coffee, vanilla ice cream + your choice of liqueur	
Devonshire tea	15.5
two house-made scones w jam and cream + your choice of a regular tea, coffee or hot chocolate	

Drinks

Organic milk shakes	7.5
Choose from chocolate , mocha , vanilla , caramel, hazelnut , mixed berry	
Iced Coffee or Mocha	8.0
Choose from chocolate , mocha , topped with ice cream	
Organic fruit smoothies	8.0
choose from banana, mango or mixed berry	
Fresh organic orange juice	6.0
made fresh today with oranges from our trees	
Organic espresso Coffee or Organic leaf tea	From 4.5
You choice of any espresso coffee or organic leaf tea	

GF = gluten free | V = vegetarian | VE = vegan | Gf Optional = Gluten free bread extra \$1.50