

ALL DAY MENU (Served until 03:00 pm)

Organic sourdough or multigrain toast	8.50
Gluten free toast	9.50
Eggs your way on toast	11.50
Cashew milk and pandan leaves porridge with cashew crumbled and chia flax seed snaps (V)	17.00
House made Bircher with an almond & coconut crunch, apple, berries & dried cranberries	17.00
Fresh chilli scrambled eggs with pickle, crispy shallots, chorizo, feta, spring onion and salsa verde on toast with chilli jam	20.00
The breakfast: Eggs on pumpkin soy linseed toast, avocado, grilled halloumi, roasted tomato, pumpkin, salsa verde & dukkah	22.00
Add: thick cut maple glazed bacon	6.00
Smashed avocado with heirloom tomatoes, radish, red chilli, dukkah on pumpkin soy linseed toast (V)	19.00
Add: Marinated feta	2.50
Add: Poached egg	3.00
Breakfast board with salmon croquettes, thick cut bacon, chorizo, a feta avocado and kale salad, mini chia pudding, soft boiled egg and soldiers	25.00
Brulee French toast with macadamia nut praline, fresh strawberries, vanilla anglaise and lemon balm	20.00
Ricotta pancakes with rhubarb & raspberry compote, vanilla mascarpone, seasonal fruit and toasted pistachio	20.00
Eggs Benedict: Rolled ham hock, peas puree, guindilla, sriracha hollandaise and a toast	20.00
Sautéed mixed mushrooms on seeded toast with cauliflower, kale, goats cheese, crispy shallots and two poached eggs (VO) (GFO)	23.00

Chargrilled eggplant w/ grain salad, pomegranate seeds, preserved lemon, candied walnuts, pumpkin hummus, feta, dukkah & poached egg (VO) 20.00

Shakshuka with chorizo, capsicum, zucchini, hazelnuts, dukkah, black olives, feta, poached eggs and pita bread (VO) (GFO) 24.00

Citrus cured pan seared Salmon with grilled asparagus, charred broccoli, cumin roasted zucchini, salmon croquette, lime & a poached egg (GF) 25.00

Slow cooked beef rib with smoked tomato mash, heirloom carrots and sautéed greens (GF) 23.00

Braised lamb pasta with broccoli, mushrooms, feta, green peas and chilli 24.00

Buttermilk crumbed fried chicken burger with guacamole, fresh tomato, baby cos lettuce, relish pickled cabbage, cheese and potato chips 20.00

Two birds veggie burger with halloumi chilli cauliflower patty, tomato relish, chipotle aioli, onion, tomato, cos lettuce and onion rings 18.00

Peri-peri chicken salad with five grain, cherry tomatoes, broccolini, red onion, kale, roasted cauliflower and chipotle aioli 20.00

Soba noodle salad, sesame crumbed tofu, Asian herbs, broccolini, pickled carrots and toasted peanuts with ginger miso dressing (V) 18.00

Kids egg & bacon on toast 8.00
Kids chocolate pikelets & strawberries 8.00

EXTRAS

Egg/ Toast/ Relish/ Sriracha Hollandaise	3.00
Avocado/Roasted tomatoes/Mushrooms/Kale	4.00
Grilled halloumi	5.00
Meredith feta	6.00
Bacon / Chorizo / Smoked salmon	6.00

two birds one stone



DRINKS

FRESH JUICE

Orange/ Pink grapefruit/ Mixed 7.00

COLD DRINKS

Capi – Blood orange/ Cola/ Ginger beer/ Lemon/ Yuzu 4.50

Still Water 4.00

Sparkling water 4.50

COFFEE

White/Black 4.00

Hot chocolate 4.00

Mocha 4.50

+Soy/ +Oat 0.50

+Almond Milk 1.00

Iced coffee/Iced chocolate 6.50

Chai Tea / Chai Latte 4.50

FILTER COFFEE

Batch Brew 4.00

Cold Brew 4.50

V60 7.00

V60 Premium 10.00

TEA

Earl Grey/ English breakfast/

Lemongrass & Ginger/

Gunpowder Green/ Peppermint 4.50

Maximum time limit of 60 minutes applies