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## Breakfast Bowls

#### Fruit muesli soaked in pear juice, yoghurt, cinnamon & goji berries. topped with poached apple, flax & sunflower seeds and berry coulis Bircher Muesli

# Coconut Chia Pudding with Activated Almond\*

19

sunflower, coconut, cranberry & maple granola, activated almonds Coconut milk with chia seed, topped with pistachio, pepita and date 'caramel'

#### Apple Crumble\*

coconut & walnut crumble and double cream poached spiced apple, berry coulis, toasted

## Lemon Curd & Strawberry\*

19

Strawberry compote Lemon curd, double cream and

# Southern Fried Chicken and Maple \*

and cream Fried chicken, chilli maple syrup, crispy bacon

# Some of our tavourites..

Smashed Avocado\*

Avocado & Chickpea smash on multigrain with two poached eggs, heirloom roasted cherry tomatoes, tahini yoghurt and Dukkah

## Argentinian 'Loco' Beans\*

sour cream, toasted tortilla Poached eggs, lemon herb chicken, spicy blackbeans, chimichurri,

## 'The Terry' Breakfast Burger\*

Fried eggs, bacon, relish & cheese on a sourdough bun Pimp your Terry: bacon/Avo/hash brown/haloumi 83

## Laneway Breakfast\*

Two poached eggs on sourdough with bacon, spinach, miso mushrooms, chipolata sausages and hash browns

### Vegetarian Delight\*

22

spinach, miso mushrooms, beans, hash browns and 'Avo Smash' Two poached eggs on multigrain with heirloom tomato,

## Farmers "Mess"\*

cheddar, spinach on rye toast with thick-cut free range bacon Rustic omelette with potato, mushroom, roast red capsicum,

## Steak 'n' Eggs\*

garlic new potatoes, miso mushrooms with bearnaise sauce Scotch fillet minute steaks with fried eggs, heirloom tomato

# North African Spiced Beans\*

spring onions, harissa paste, preserved lemon and sourdough Smokey spiced tomato sauce beans with fried eggs, tahini yogurt, 19

# Eggs Benedict\*

spiced pepitas; Ham/Salmon/Spinach Two poached eggs on English muffins with hollandaise sauce and

### Basic Breakfast\*

12

Two eggs cooked how you like on sourdough

## Mt Gnomon free range bacon Don't forget your sides...

## Avo smash / Chorizo / Miso mushrooms / Tomato Bacon / Smoked salmon / Chipolata sausages / Haloumi /

Hash browns / Spinach / Beans ယ

### Super Smoothies Hollandaise sauce / Extra egg

with coconut, honey and almond milk Mixed Berry & chia

## with our secret spice mix, coconut, and almond milk Tumeric, Banana & Honey

with date compote and almond milk Banana, Espresso and Date 6

(\* avaliable gluten free)

## Espresso, short macchiato

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22

mocha, hot chocolate Latte, cappucino, flat white, long black, long macchiato, chai latte,

# We use Ashgrove milk (skinny or full cream), Vitasoy and Milk Lab almond & lactose free. Bonsoy is also available

(All available large for an extra \$1)



#### Tea Varieties

25

English breakfast, earl grey, china jasmine, camomile, peppermint, lemongrass & ginger

5

Chai Tea

Laneway blended chai brewed in soymilk with honey

Our secret tumeric spice mix in your choice of milk Golden Milk Latte

Cacao nibs, chilli, agave brewed in your choice of milk Spiced Chocolate

6

5

6

### Home Grown Organic Tea Lemon verbena, Lavender & orange, Mint

6

Homemade Lemonade zesty and refreshing

Iced Tea
Earl grey & lemon or lavender & orange Iced Latte Iced Chai, Iced Black

#### Kombucha

6

6

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6

Organic Kombucha from 'Remedy' - Original or lemon ginger

## Chocolate, caramel, vanilla, strawberry **Milkshakes**

2

### Iced Coffee lced mocha, iced chocolate

Soft Drink Varieties

# '40\* Latitude' sparkling spring water 375ml/750ml

4/7

9

# tresh truit Unice

9

Laneway Orange, apple, pineapple, watermelon

6

9

Veggie Kale, celery, carrot, ginger, apple





#### Mains

Atlantic Salmon\*

Crispy skin atlantic salmon with caper, dill & lemon potato salad, roast asparagus and tomato chilli oil

# 'Sassafras' Chicken Caesar Salad\*

22

Grilled free range chicken tenderloins with cos lettuce, bacon, garlic croutons, parmesan, poached egg and our special caesar

# Lemon Pepper Calamari\*

23

Calamari in a lemon pepper coating with a chilli lime dressed salad of mesculin, capsicum, carrot, red onion, cucumber, mint, coriander and fried shallots

# Quinoa & Chickpea Falafel with Beetroot Salad\*

20

Spiced Quinoa & Chickpea fritters with beetroot hummus, tahini yoghurt, spiced pepitas sumac roast beetroot, spinach, walnut orange dressing,

# Haloumi and Zucchini Salad\*

Grilled haloumi, zucchini ribbons, pickled onions, roast heirloom

tomatoes, basil pesto and flax & sunflower seeds

# 

# Southern Fried Chicken Burger\*

22

on a sourdough bun, tomato, chilli jam, coleslaw & cos lettuce with chips & garlic aioli

# Mexican Black Bean Burger\*

chipotle salsa, with chips & garlic aioli on a sourdough bun, avo smash, tomato, spinach,

# 'Cape Grim' Beef & Cheese Burger\*

on a sourdough bun, dill pickles, tomato, mesclun, relish & coleslaw with chips & garlic aioli

(Add: extra bacon/fried egg

22

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## Lemon & Herb Chicken

and cos lettuce with sweet pickled red onion, basil pesto, fetta

cheese and mesculin with dill pickles, honey mustard, cheddar

yoghurt and spinach with spiced pepitas, beetroot hummus, tahini

with fried egg, tomato, bacon, caramelised onion, cheddar and seeded mustard

### **Beer Battered Chips**

with garlic aioli or tomato sauce



## Chef's Special Cheesecake\*

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22

Ask staff for today's special

## Apple Coconut Nut Crumble

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with vanilla ice cream

#### Lemon Tart\*

with white chocolate and a dollop of double cream

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# Double Smoked 'Apple Isle' Leg Ham

6

Seven Sheds 'Paradise Pale' 500ml

Peroni Nastro Azzurro

Pure Blonde Lager

James Boag's Premium Light

6

James Boag's Draught

# Chickpea & Quinoa Falafel

Spreyton Pure Ginger Beer

Mohawk Cider 'Apple & Cherry'

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Spreyton Pure Apple Cider

## Scotch Fillet Steak

21

Bay of Fires Sparkling Brut

10/48

42\* South Non-Vintage Cuvee

#### White

Barringwood Park Pinot Gris Ninth Island Rose Storm Bay Chardonnay White Rock Reisling **Ghost Rock Sauvignon Blanc** 10/48 9/43

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Holm Oak Cabernet Sauvignon Holm Oak Cabernet Merlot Josef Chromy Pinot Noir 10/48



(\* available gluten free)