

## ALL DAY BREAKFAST

### BARUN BREAKFAST • \$22

Eggs (poached, fried or scrambled), bacon, grilled tomato, pork sausage, roast potato, roast swiss mushroom, toasted ciabatta.

### BARUN GARDEN (V) • \$21

Eggs (poached, fried or scrambled), thyme roasted pumpkin, roast potato, roast swiss mushroom, grilled tomato, wilted spinach, smashed avocado & toasted ciabatta.

### EGGS FLORRY (V) • \$14.9

Poached eggs, wilted baby spinach & hollandaise sauce on toasted ciabatta.

### AVOCADO SMASH (VG, CN, DF) • \$16.9

Smashed avocado on toasted rye bread with confit heirloom cherry tomatoes, dukkah & a pickled onion rocket salad.

### CORN + QUINOA FRITTERS (V, GF) • \$19.5

Served with smoked salmon, poached eggs, smashed avocado & beetroot relish.

### EGGS + BACON • \$14.9

Eggs (poached, fried or scrambled) & bacon on toasted ciabatta.

### EGGS ON TOAST (V) • \$8.9

Eggs (poached, fried or scrambled) on toasted ciabatta.

### MAPLE ROASTED GRANOLA (V, DF) • \$13.5

House made granola served with a coconut & passionfruit panna cotta & poached pear

### BACON + EGG ROLL • \$10.5

Fried Egg, bacon & your choice of tomato or BBQ sauce.  
+ House-made chilli jam \$1 / Cheese \$1

### CROISSANT (V) • \$7.5

Served with butter & assorted jams.  
+ ham & cheese / tomato & cheese. \$9.5      ham, cheese & tomato. \$10.5

### TOASTED FRUIT LOAF (V, CN) • \$6.5

With assorted spreads.

### TOASTED CIABATTA (VG) • \$5.5

With assorted spreads.

### HOUSEMADE BANANA BREAD (V) • \$6.5

With assorted spreads.

## BURGERS

### BARUN BEEF BURGER (CN) • \$19.5

House-made beef patty, lettuce, cheese, house pickles, American mustard & tomato chutney.

### SMOKIN GRILLERS BEEF BRISKET BURGER (CN) • \$19.5

Served with blue cheese macaroni & chilli jam.

### SMOKIN GRILLERS PULLED PORK BURGER (CN) • \$19.5

With smashed avocado, corn salsa, cheese, corn chips & sour cream.

### HALOUMI BURGER (V, CN) • \$17.5

Thyme roasted pumpkin, grilled haloumi, beetroot hummus, fresh tomato & rocket.

\* All our burgers are served on a brioche bun with a side of roast potatoes.

## SALADS

### ROAST PUMPKIN (V, GF) • \$14.5

With chick peas, baby spinach, fresh herbs, toasted pepitas, feta & chilli jam.

### SMOKED SALMON (GF, DF) • \$16.5

Served with quinoa, zucchini, green peas & asparagus topped with a preserved lemon & dill dressing.

## EXTRAS

pork / brisket / beef patty • \$6.5

salmon / bacon • \$5

haloumi / mushrooms / potatoes / sausage / avocado • \$4

tomatoes / eggs / toast / pumpkin / spinach / hollandaise • \$3

pickles / gluten free option • \$2

PLEASE SEE OUR  
BLACKBOARDS FOR CURRENT  
SPECIALS

## BEVERAGES

Single Espresso / Ristretto • \$3.3

Macchiato, Piccolo Latte • \$3.8

Long Black, Latte, Cappuccino, Flat White • \$4

Chai Latte • \$4

Hot Chocolate • \$4

Mocha • \$5

Belgian Hot Chocolate • \$5

Belgian Mocha • \$6

Large Upgrade • \$1

Extra Shot • \$1

Milk Alternatives • \$1

Soy, Almond, Lactose Free, Oat

Freshly Brewed Teas (pot for one) • \$4.8

English Breakfast, Earl Grey, Chai Marsala, Peppermint, Chamomile, Lemongrass & Ginger, Green Sencha, Green, Jasmine, Forest Berry

Iced Chocolate • \$6.9

Belgian chocolate milk, ice-cream

Iced Coffee • \$6.9

Fresh espresso over cold milk, icecream

Milkshake • \$5.5

Chocolate, vanilla, strawberry, lime, caramel, banana