#### BREAKFAST

## AVAILABLE UPTO 12PM BANANA BREAD \$8.5 Pepe saya butter GREEK YOGHURT \$9 Berries, seasonal fresh fruit **COCONUT YOGHURT** \$10 Byron bay Brookfarm paleo granola HOUSE SOAKED BIRCHER \$13 Byron bay Brookfarm paleo granola SMASHED AVO \$16 Poached egg, feta, tomato, chilli, dukkah, toasted sourdough **PANCAKES** \$16 Maple syrup & Pepe saya butter SOURDOUGH TOAST \$5.5 Jam & Pepe saya butter SANOMA HAM & CHEESE CROISSANT \$12 SANOMA SPINACH & CHEESE CROISSANT \$12

BACON & EGG ROLL, BBQ & TOMATO SAUCE

\$12

#### AVAILABLE FROM 11:30AM

HAM AND CHEESE Triple gypsy ham, Gruyere cheese, French baguette, Pepe saya butter  CAPRESE SALAD Mozzarella, tomato, basil, aged balsamic  WAGYU CHEESE BURGER Thick cut bacon, American cheese, house made burger sauce served with french fries  CHICKEN BURGER Fried chicken, slaw, fennel mayo, bacon served with french fries	\$15
	\$28
	\$24
	CALARC
SALADS  TORI GREEK SALAD  Mixed salad, kalamata olives, feta cheese, cucumber, tomato  + Smoked salmon or Chicken \$6.5	\$16
SEASONAL TOSSED GARDEN SALAD Dressing of the day + Smoked salmon or Chicken \$6.5	\$17
BURRATA SALAD  Heirloom tomato, basil oil, aged balsamic, pesto & focaccia crouton	\$23

#### AVAILABLE FROM 11:30AM

# MAINS

SLOW COOKED BEEF RAGU PASTA \$34 Served with parmesan cheese HOUSE MADE NAPOLITANA PASTA \$28 Served with burrata cheese **BUTTER CHICKEN** \$30 Jasmine rice and naan bread MIXED LENTIL AND VEGETABLE CURRY \$24 Jasmine rice and naan bread

## SNACKS

## AVAILABLE FROM 3PM

CHEESE Chefs choice of 3 cheeses, Muscatel, Grissini, Lavosh Crackers	\$19
CHARCUTERIE Salami, Capocollo, Mortadella, Beef Pastrami Cornichons, Pickles, Grissini	\$24
MARINATED OLIVES Lemon, Lime, Rosemary, Garlic (V, GF, DF)	\$7
SMOKED ALMONDS	\$7
BURRATA Heirloom Tomato, Basil Oil, Sourdough (v,)	\$23
DUCK & CHERRY PATE Sourdough, Greens, Pickles, Chutney	\$12
GUACAMOLE (GF) Corn chips	\$15