







Bread Social Fruit & Nut Toast with local Mullumbimby honey 10

Sourdough Crumpets with Oomite or maple syrup & plant butter (vegan) 9

Bread Social Sourdough or Rye with house-made preserve 9

- substitute Deeks Grain Free Quinoa Toast +1

- add plant butter 2
- add avocado 5
- add Oomite 1

House-Made Super Seed Granola Bowl with fresh seasonal fruit & yoghurt (g.f) 16 $\,$

- vegan option +2

Smashed Peas & Poached Eggs with feta, salsa verde, hazelnut dukkah, mixed greens & toasted sourdough (g.f option) 22

Vietnamese Crispy Rice Pancake with fried eggs, peanuts, crunchy slaw & nuoc cham dressing 24 (g.f)

Omelette with chèvre, braised field mushrooms, sourdough & fresh greens (g.f option) 21

Buttermilk Pancake with fresh blueberries, crème fraîche, lemon candy & maple syrup 21

Espressohead Breakfast Roll with fried eggs, Swiss cheese, chipotle mayo & rocket 12

- add avocado 5
- add bacon 6

Haloumi Burger with locally made haloumi, olive paste, roast tomato and rocket 16

Brown Rice Salad with wild rice, avocado, raw vegetables, chili, pickled ginger & ponzu dressing 19 (g.f, vegan)

Build Your Own Breakfast -

Poached, fried or scrambled organic eggs on toast with fresh greens 15

- add avocado / house-made baked beans / slow roasted tomatoes / marinated chèvre / 5 each
- add local wood smoked bacon / braised field mushrooms / 6 each

Fresh Daily Muffins 5

Bread Social Pastries 5

Dark Chocolate & Macadamia Brownie 6 (g.f)

Orange & Almond Cake with lemon syrup 6 (g.f)

Pistachio & Date Tart (g.f, vegan) 6

Check out our blackboards or ask your waiter about our breakfast & lunch specials

CARD PAYMENT SURCHARGE OF 1.85% APPLIES SUNDAY SURCHARGE 10% - PUBLIC HOLIDAY SURCHARGE 15%

HOUSE BLEND ESPRESSO COFFEE

Espresso / Piccolo / Short Macchiato 3.50 Long Black 4 Regular Coffee 4.50 Large Coffee 5 Extras - Double Shot .50 / Bonsoy 1 / Minor Figures Oat 1 / Almond 1 / Lactose Free 1 Iced Latte – espresso, ice & milk 5 Ice Coffee - espresso, milk & ice cream 7 Cold Brew Coffee 5

TEA

The Organic Tea Project 6 Whole leaf teas brewed in a generous pot English Breakfast Blend / Earl Grey / Whole Leaf Green / Ayurvedic Blend / Minty Blend

Pot of house-made organic chai tea 7 choose your milk

Organic 'Living Chai' latte 5 choose your milk

Roasted dandelion & chicory latte 5 choose your milk

Golden milk turmeric latte 5 choose your milk

Matcha Latte 5 choose your milk

Fresh mint, lemon & ginger tea 6

BYRON BAY COLD PRESSED JUICE COMPANY 9

Orange Green Juice - silverbeet, cucumber, celery, apple, kale, lime & mint Beetroot, apple, celery, ginger, turmeric &

lemon

CARD PAYMENT SURCHARGE OF 1.85% APPLIES SUNDAY SURCHARGE 10% - PUBLIC HOLIDAY SURCHARGE 1

SMOOTHIES 10

Banana Buzz - bananas, cacao & coconut protein, LSA, dates & organic almond milk

Nimbin Green - bananas, hemp protein, baby spinach, mint, honey & coconut water

Strawberry Fields - mixed berries, banana, vanilla pea protein, maple syrup & oat milk

Tropical Dream - bananas, mango, pineapple, passionfruit, coconut water & honey

- add a shot of espresso or lions mane double extract / l each

MILKSHAKES Large 7 Kids 5 House-made flavours - Chocolate /

Salted Caramel / Strawberry Jam

STRANGELOVE ORGANIC SODAS 6

Ginger Beer / Smoked Cola / Lemon Squash / Grapefruit / Mandarin

COCONUTS 6

BUCHA OF BYRON 6 Original / Ginger / Tropical / Lemon Myrtle

SAN PELLEGRINO Sparkling Mineral Water - 750ml 8 / 250ml 4

