



## FOOD

### **TOAST WITH CASHEW BUTTER & HONEY**

Toasted pão de Ilha, house made cashew butter, wild honey from Niassa

### **BANANA BREAD**

Toasted banana bread with butter (add wild honey for the sweet tooth)

### **OMELETTE WITH THE LOT**

2 eggs with tomato, green pepper, onion, cheddar cheese, toasted pão de Ilha

### **FRIED EGGS**

2 eggs with toasted pão de Ilha, butter

### **BRUSCHETTA**

Fresh tomato, house grown basil, garlic, balsamic vinegar, virgin olive oil

### **GOLDEN FRITTERS**

Sweet corn, green onions, tzatziki

### **TOASTIE**

Brioche de Ilha, tomato, cheddar cheese

### **CHIA PUDDING**

House made coconut milk, vanilla, fruit salad, house made granola, house made natural yoghurt, wild honey from Niassa

### **CAKES**

French apple cake

Lemon syrup cake

New York poppy seed cake



## COFFEE & DRINKS

COFFEE	OTHER HOT DRINKS	SMOOTHIES & COLD DRINKS
<b>ESPRESSO</b> single shot	<b>HOT CHOCOLATE</b> chocolate & milk	<b>PINA COLADA</b> house made coconut cream, pineapple, banana
<b>DOUBLE ESPRESSO</b> double shot	<b>TEA - LOOSE LEAF</b> green, fresh lemon grass, hibiscus	<b>BANANA &amp; HONEY</b> banana, house made natural yoghurt, wild honey
<b>LONG BLACK / AMERICANO</b> double shot	<b>BLACK TEA</b> with milk	<b>PINEAPPLE &amp; GINGER</b> pineapple, ginger, lemon syrup
<b>FLAT WHITE / LATTE / CAPPUCINO</b> single shot espresso & milk	<b>HOT LEMON &amp; GINGER</b> with wild honey	<b>MANGO &amp; LIME</b> mango, fresh lime juice
<b>MOCHA</b> single shot espresso, milk & chocolate		<b>MEXICAN TEPACHE</b> fermented pineapple, cinnamon bark, piri piri
<b>ICED COFFEE</b> double shot served over ice		<b>LEMON ICED TEA</b> black tea, house made lemon syrup
<b>ICED COFFEE AUSTRALIANO</b> double shot, ice cream, milk, ice, tall glass		<b>HIBISCUS ICED TEA</b> hibiscus flowers, wild honey
		<b>NATURAL JUICES</b> carrot, apple, lemon, mango