

ALL DAY Menu



Check out the Visual Menu for images of our tasty dishes!

Fruit Bread - 10

Two pieces of toasted fruit bread, served with vanilla butter. (VGO)

+ Orange marmalade or house made jam 2

Apple & Walnut Porridge - 18

Warm porridge served with slow roasted apples, treacle and toasted walnuts, topped with Fleurieu yoghurt. (VGO)

Eggs Benny - 26

Two local free range eggs on focaccia, short cut bacon, spinach and hollandaise sauce. (GFO)

+ Make it vego? Swap bacon for mushrooms.
+ Mushrooms 6 + Halloumi 5

Porky Croissant Pocket - 30

Buttery croissant pocket loaded up with pulled pork, fried egg, pickled fennel, and BBQ sauce.

+ Avocado 4 + Halloumi 5

Tiramisu Waffles - 26

Toasted waffles with coffee curd, Marsala syrup, ice cream and Sablé biscuit crumble.

Spanish Baked Eggs - 26

Two poached eggs in a tomato and capsicum sauce, served with salsa verde and focaccia for dipping. (GFO)

+ ½ Sausage 4 + Hash Brown 4

Citrus Pancake Stack - 25

Triple stacked buttermilk pancakes topped with lemon curd, poached citrus, almonds, ice cream and citrus sherbet.

+ Swap for classic toppings with vanilla ice cream, maple syrup and fresh strawberry instead.

Manna Big Brekkie - 33

Two free range eggs your way on focaccia, served with local short cut bacon, pork and fennel sausage, hash brown, overnight tomato, wilted spinach and halloumi. (GFO)

+ Hollandaise 2 + Avocado 4
+ Extra Focaccia 4 + Mushrooms 6

Tofu & Chive Flat Bread - 22

Charred flatbread served with scrambled tofu, scorched leeks, mushroom XO sauce and topped with deep fried leek tops. (VG) (GFO)

+ Mushroom 6 + Avocado 4

Eggs on Toast - 16

Two local free range eggs your way on focaccia, with house made tomato chutney. (GFO)

ADD ONS:

One Rasher Bacon 4	Avocado 4
Two Rasher Bacon 8	Halloumi 5
Egg 3.5	Scrambled Tofu 4
Hash Brown 4	Mushrooms 6
Focaccia 4	½ Sausage 4

SAUCES:

Aioli 2	BBQ Sauce 1
Hollandaise 2	Tomato Chutney 2
Maple Syrup 2	Tomato Sauce 1

LUNCH TIME EATS AVAILABLE FROM 11AM

Braised Beef Gnocchi - 32

Ricotta gnocchi served with rich tomato braised beef and topped with parmesan cheese. (GFO)

Warm Roasted Veg Salad - 26

Roasted cauliflower and carrot salad with pearl barley, leafy greens, currents, pine nuts and tahini dressing. (VG) (GFO)

+ Roast Chicken 8

Pumpkin Soup - 20

Warm pumpkin soup topped with crispy pumpkin skin and chilli oil, served with focaccia. (VG) (GFO)
+ Not keen on spice? Leave off the chilli oil.

Blue Cheese Brisket Burger - 34

Brisket patty, caramelised onion, tomato, lettuce, and blue cheese sauce on a brioche bun. Served with a side of hot chippies. (GFO)

+ Short Cut Bacon 6 + Swap blue for tasty cheese

The Reuben Bagel - 30

Toasted bagel loaded up with pastrami, sauerkraut, pickles, cheese and Russian sauce.

+ Hot Chippies 5

KITCHEN OPEN UNTIL 2PM DAILY
10% WEEKEND SURCHARGE
15% PUBLIC HOLIDAY SURCHARGE

SIDES TO SHARE

(OR NOT, NO JUDGEMENT)

Deep Fried Halloumi (GF) - 15

4 pieces, served with hot honey

Fried Chicken Wings (GF) - 14

5 pieces, served with your choice of
Gochujang Buffalo Sauce or Teriyaki Sauce

Sweet Potato Chips - 18

Served with caramelised onion mayo

Hot Chippies (GF) - 11

Add aioli - 2

Hash Browns to share (3pc) (GF) - 10

LITTLE FOODIES MENU

Little Bacon & Eggs - 12 (GFO)

Toasted focaccia with a poached egg, bacon & tomato sauce.

Add a hash brown - 3

Kids Snack Plate - 12 (GFO) *Customer favourite!*

A healthy snack plate with fresh fruit, veggie sticks, lollies, hash brown, cheddar cheese & crackers.

Mini Pancake Stack - 12

Two mini pancakes with maple syrup, ice cream, and fresh strawberries.

Kids Waffle - 10

One waffle served with fresh strawberries and ice cream.

+ Extra waffle 4

Cheese Toastie on Focaccia - 8 (GFO)

Add ham - 4

Ham & Cheese Croissant - 15



Welcome to our winter menu, featuring the comforting favourites you know and love, reimagined with creativity, care, and a whole lot of heart.

Our menu is thoughtfully crafted by our chefs, with most elements made right here in-house. If you'd like help choosing a dish to suit your tastes or dietary requirements, our team would be delighted to help. Every meal pairs perfectly with a B3 coffee, quality matcha or our selection of local wines.

Thank you for supporting our small business, proudly owned and operated by McLaren Vale locals who adore this region. Whether you're a familiar face or visiting our little corner of the Fleurieu for the first time, we're so glad you're here.

Please let our staff know if you have any allergies, and we'll do our best to accomodate your food and drinks.

GF = GLUTEN FREE

VG = VEGAN

GFO = GLUTEN FREE OPTION

VGO = VEGAN OPTION