

GATHER

Breakfast all day

Sourdough Toast with Spreads with Butter, Oomite, Vegemite, Nutella, Jam, Peanut Butter, Honey / 10

Free-range Eggs Your Way on sourdough toast (poached, scrambled, or fried) / 13 *GFO* Add sides

Breakfast Roll - All with fried egg, pickled onion, & greens
THE OG - Bacon, cheese, & seeded aioli / 20
SPICY - Chorizo, halloumi, & chipotle aioli / 20
VEGO - Halloumi, mushroom, & pumpkin pesto / 20
GFO +2

Black Rice Pudding with raspberry purée, grilled pineapple salsa, & candied pistachios / 23 *VG / GF*

Avocado on sourdough with cauliflower & smoked almond salad / 25 *VG / GFO*
Add bacon +6

Slow Roasted Tomatoes on sourdough with grilled asparagus, herb salad, & pea mousse / 25 *V / GFO*
Add poached egg +3

Roasted Field Mushrooms with crispy polenta, creamed silverbeet, confit garlic, & a poached egg / 25 *V / GFO*
Add pork belly +8

Gather Hash with grilled chorizo, roast capsicum romesco, wilted spinach, & poached eggs / 27 *GF / DF*
Add goats curd +5

Poached Trout on sourdough with blood orange & cucumber salad, shallot & chive crème fraîche, & a poached egg / 27 *GFO*
Add grilled asparagus + 5

Strawberries & Cream French Toast with strawberry compote, crème pâtissière, & nutty praline / 25

Lunch all day

Pork Belly with broad bean, fennel & kale salad, & a green raisin purée / 26 *DF / GF*

Chicken Schnitzel Burger with Waldorf slaw, walnut pesto & aioli / 22 *GFO +2*

Roasted Beetroot Salad with white beans, goat's curd, rocket, beetroot reduction, & macadamia crumble / 24 *V / GF*
Add hash brown +5

Sides

Bacon / 6
Halloumi / 6
Avocado / 6
Slow Cooked Tomato / 5
Grilled Chorizo / 8
Roasted Mushrooms / 5
Grilled Asparagus / 5
Goat's Curd / 5
Pea Mousse / 4
Hash Brown / 5
Pork Belly / 8
Extra Toast / 5
Extra Egg / 3

Sauces / 3.5

Herbed crème fraîche | Fermented chilli paste | Romesco
Walnut pesto | Seeded Aioli | Chipotle Aioli | Pumpkin pesto

Kids

Bacon & Egg Roll with tomato sauce or BBQ sauce / 12

Bacon & Egg on white toast (poached or fried) / 12
Scrambled +3 | Vego option with hash brown

French Toast with vanilla ice cream & maple syrup / 12

Gather commits to sourcing high quality produce that supports our local farmers and producers.

Daily Specials on board inside | Order at the counter | Please notify us of any allergies when ordering.

*12.5% surcharge on the weekend and 15% on public holidays.

Follow us @gatheryamba

Drinks

Coffee by Beam Coffee

Milky / S 5 | L 6

Black Single / 4 Double / 5 Long Black / 5

Filter (batch brew) / 6 **Iced filter** w/ ice / 6

Iced latte w/ ice / 6 **Iced coffee** w/ ice cream / 8

Tea by Mayde tea / 5.5

Soy | **Oat** | **Almond** | **Coconut** | **Lactose free** / 0.8

Decaf | **Extra shot** | **Syrup** Vanilla | Caramel / 0.8

Adaptogenic chocolate shot / 2

Not Coffee

Hot Chocolate / S 5 | L 6

Iced /Chocolate w/ ice cream / 8

Adaptogenic Hot Chocolate / S 6 | L 7

Iced Adaptogenic Chocolate w/ ice / 7

Loose leaf Chai (sticky masala) / 6

Iced chai w/ ice / 7

Matcha latte / S 6 | L 7

Iced matcha w/ ice / 7

Cold Drinks

Smoothies / 10

Banana & Chai (DF) | Strawberry & Mango (DF)

Milkshakes / 8

Vanilla | Caramel | Chocolate | Strawberry

House-Made Coffee Cola / 10

Bottled Juice | Water (see fridge) / 7

Yerba Mateo Soda / 9

Original | Ginger | Hibiscus

T.I.N.A Sparkling Iced Tea / 10

1.0 Oolong, calamansi, rose, & lemon myrtle

2.0 Jasmine pearl, raspberry & waxflower

Alcohol from 11am

Cocktails | Spirits

Mimosa Prosecco & orange juice / 15

Bizarro Aperitivo Cocktails / 13

Spritz - Bizzarro, natural white wine & bubbles

Yuzu Spritz - Strawberry & Yuzu Spritz

Australiano - Bizzarro & Vermouth

Mischief Brew - Bizarro & Bengal tonic

Spirits by Yamba Distilling Co.

Ruby Gin | Duke Gin | Lemon Myrtle Vodka

Served with soda or tonic / 10

Beer

Wandana Mullum Madness Hazy IPA / 10

Soft and juicy, award winning IPA 6.2%

Yulli's Seabass Mediterranean Lager / 9

Light, dry and clean unfiltered lager 4.2%

Yulli's Jed Mid Strength / 9

Easy drinking ale/lager hybrid 3.5%

Heaps Normal non-alcoholic beer / 7

Wine

Maison Soleil Prosecco / 15 | 50

2022 Riverland, SA | Dry, refreshing citrus, fruit & fun

Minimum Wines Chardonnay / 16 | 52

2021 Toolamba, VIC | Peach, nectarine, hints of nuts & melon

Minimum Wines Rose / 16 | 52

2022 Toolamba, VIC | Strawberries & cream, light & balanced acidity with textural berries

Maison Soleil Shiraz / 15 | 50

2022 McLaren Vale, SA | Organic and full of character

* See inside shelves for more wines available by the bottle & for takeaway.

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