

# SONOMA SPELT MAPLE GRANOLA

Greek yoghurt, green apple, strawberry, blueberry \$12 (\$10T/A)

# **SMASHED AVOCADO**

Fetta, Sonoma sourdough, roasted cherry tomato, basil olive oil \$16 (\$12T/A)

# **OUROBOROS PALEO BREAKFAST**

Poached eggs, mushrooms, roast cherry tomato, avocado, chilli, kale **\$17** (\$15T/A)

# **OUROBOROS OMELETTE**

Mushroom, chia seed, kale, asparagus, tomato, fetta, Sonoma sourdough toast \$18 (\$76T/A)

# **CORN FRITTERS (GLUTEN FREE)**

Poached free range eggs, smashed avocado, pastured bacon, homemade tomato relish

**\$18** (\$15T/A)

# PASTURED BACON & EGG ROLL

Brioche bun, free range eggs, pastured bacon, homemade aioli **\$14** (*\$12T/A*)

# **SALMON BENEDICT & KALE**

Poached free range eggs, brioche bun, kale, homemade sweet & sour hollandaise, smoked salmon or pastured bacon

\$18 (\$16T/A)

# SPANISH CHORIZO SCRAMBLED EGGS

Avocado, roasted cherry tomato, scrambled free range eggs, homemade chorizo, Sonoma sourdough toast

\$18 (\$76T/A)

# **DUKKAH STACK**

Poached free range eggs, diced avocado, fetta, fresh mint, Spanish onion, home made dukkah spice, Sonoma sourdough toast

\$18 (\$76T/A)

# SAGANAKI EGGS

Lima beans, mild spiced tomato, fetta, mixed vegetables, Sonoma sourdough toast

**\$18** (*\$14T/A*)

# **BIG BREAKFAST STACK**

Poached eggs, Tasmanian salmon, avocado, kale, cherry tomato, asparagus, homemade tomato relish, Sonoma sourdough toast

**\$22** (\$18T/A)

# SONOMA SOY & LINSEED, WHOLEWHEAT MICHE OR APPLE & CURRANT

Butter, Vegemite, Peanut Butter, Marmalade, Cinnamon butter, Honey, Fruit Jam, Plum and Bay Leaf, Caramalised Fig & Pear or Apple & Plum

\$5 (\$4T/A)

# **SIDES**

GF bread \$1

Toast \$2

Poached egg, fetta, Greek yoghurt \$3 Roast tomato, Quinoa, Roast Capsicum, Kale, Spinach \$3 Mushrooms, Cypriot Haloumi, Avocado, Pastured bacon \$4 Tasmanian smoked salmon \$4





# ORGANIC VEGETARIAN SALADS

## **BEETROOT**

Organic chickpea, lettuce mix, green apple, pumpkin seeds, mixed herbs, walnuts, fetta, cherry tomato, red onion, carrot, cucumber, celery, home made dressing

**\$16** (\$13T/A)

### ORGANIC QUINOA LENTIL

Fresh parsley, mint, cherry tomato, chilli, coriander, baby kale, celery, carrot, red onion, cucumber, home made dressing \$16 (\$13 T/A)

## **ROAST PUMPKIN KALE**

Organic brown rice, pumpkin seeds, red onion, cucumber, cherry tomato, celery, carrot, mixed herbs, golden raisins, green apple, home made tahini dressing

**\$16** (\$13T/A)

## **Add Protein**







Poached free range chicken tenders \$7 (\$6 T/A)



Tasmanian smoked salmon \$8 (\$6 T/A)



12hr slow cooked pastured, pulled pork \$7 (\$6 T/A)

# TOASTED SONOMA SOURDOUGH SANDWICHES

## FREE RANGE CHICKEN & AVOCADO

Kale, cherry tomato, celery, carrot, cucumber, avocado, fetta  $\$15 \ (\$73\, T/A)$ 

## POACHED CHICKEN

Free range chicken, carrot, capsicum slaw, homemade Sriracha aioli  $\$15 \ (\$737/A)$ 

### **SMASHED EGG**

Free range egg salad. dill, pickled cucumber, sun dried tomato, aioli, kale 14 (3727/A)

## **ROAST PUMPKIN**

Kale, marinated roasted capsicum, roasted pumpkin mix, fetta 14 (727/A)

## TASMANIAN SMOKED SALMON

Avocado, red onion, fetta \$16 (\$74 T/A)

# **MAINS**

BROWN RICE CHICKEN RISOTTO (vegetarian also available)

Free range chicken, pumpkin, kale, turmeric, pecorino, mushroom \$20 (\$18 T/A)

SAFFRON PRAWN FETTUCCINE PASTA (vegetarian also available)

Mild chilli, cherry tomato, Parmesan, zucchini, rocket, asparagus \$22 (\$787/A)

## ATLANTIC GRILLED SALMON

Broccoli, broccolini, lemon butter, asparagus, baked potato \$22 (\$20 T/A)

## GREEK PULLED LAMB IN A WRAP

Pastured Lamb, tzatziki, iceberg salad \$16 (\$727/A)

## **GRILLED LAMB BACKSTRAP SALAD**

Cucumber, cherry tomato, mixed herbs, red onion, carrot, mild chilli \$22 (\$20 T/A)

# **BURGERS**

## MARINATED GRILLED CHICKEN

Free range chicken, cos lettuce, tomato, Jack cheese, home made aioli \$17 (\$157/A)

## **ROAST PUMPKIN**

Roasted pumpkin, organic chickpea, Cypriot grilled haloumi, rocket, marinated red capsicum \$16 (\$747/A)

## **PULLED PORK**

Pulled pork, slaw, chipotle mayonnaise, guacamole \$17 (\$757/A)

## HALOUMI WAGYU

180g Wagyu patty, gherkin, red onion, lettuce, Cypriot grilled haloumi, sriracha mayonnaise \$19 (\$177/A)

## **CLASSIC WAGYU**

180g Wagyu patty, tomato, cos lettuce, jack cheese, mac sauce \$18 (\$767/A)

## PERI PERI CHICKEN

Lettuce, tomato, burger cheese, peri peri sauce \$17 (\$157/A)

GLUTEN FREE +\$1

# **SIDES**

GF bread \$1 | Toast \$2

Poached egg, Fetta, Greek yoghurt, Roast tomato \$3

Quinoa, Roast Capsicum, Kale, Spinach \$3

Mushrooms, Haloumi, Avocado, Pastured bacon \$4

Tasmanian smoked salmon \$4



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## **OVVIO ORGANIC LOOSE LEAF TEAS \$4**

#### **ENGLISH BREAKFAST ORGANIC TEA**

Antioxidant

An ode to fine-lipped china, mild English manners and the warmth of the breakfast table.

Savour a timeless tradition and feel pleasantly sentimental.

Certified organic ingredients: Black Ceylon orange pekoe leaf

### FRENCH GREY ORGANIC TEA

Antioxidant

A Perfect afternoon tea with on air of effortless sophistication.

Certified organic ingredients: Black Ceylon orange pekoe leaf, Bergamot essential oil, Rose petal,

Orange segment, Lavender flower. Contains caffeine.

### MINTY FRESH ORGANIC TEA

Cooling / Adrenal Support / Cleanses the palate

Soak in sweet refreshment. A zephyr on the tongue and a breeze on the lips.

Certified organic ingredients: Peppermint leaf Licorice Root. Caffeine Free.

### **RISE & SHINE ORGANIC TEA**

Pick me up / Sugar cravings / Immunity / Adrenal restorative
Entice wakefulness with a cup of spritely lemon and ginger zing.

Perfect for the early bird or those needing a little extra incentive.

Certified organic ingredients: Lemon myrtle leaf Lemongrass. Licorice root, Ginger root. Caffeine Free.

### SENCHA GREEN ORGANIC TEA

\ntioxidant

The highly anticipated leaves are plucked in their prime: fresh, green and clean. Make every day feel like a dewy early morning, a breath of crisp mountain air.

Certified organic ingredients: Steamed green tea leaf.

### CHAMOMILE DAYS ORGANIC TEA

Calming, Stress relie

Subtle and serene, a floral reverie in a cup. Sip when you have somewhere important to be but would prefer to dolly blissfully.

Certified organic ingredients: Chamomile flower. Lavender flower. Linden flower. Caffeine free.

### DANDY CHAI ORGANIC TEA

Digestion. Circulation, Immunity

Meet Dandy, the health-conscious cousin of Chai. The warming spices you love without the caffeine.

Certified organic ingredients: Raw and roasted dandelion root, Roosted chicory root, Ginger root, Fennel seed, Cinnamon, Clove bud, Cardamom pod. Caffeine free.

#### PURE-IFY ORGANIC TEA

Cleanse/Radiant Tonia

Prescribe yourself on all-in-one, radiant tonic for inside-out beauty. Drink to your wellbeing, Fresh, grassy lemon.

Certified organic ingredients: Lemon myrtle leaf, Linden flower, Peppermint, Dandelion root and leaf, Green rooibos. Caffeine Free.

### WINTER OLIVE ORGANIC TEA

Bolster immunity

An invincible tea: bold and patent. Strengthen your reserves and sail through winter. Fresh herbal.

Certified organic ingredients: Lemon myrtle leaf, Peppermint leaf. Eyebright, Elderflower. Olive Leaf.

Caffeine Free.

### HOT AND COLD

### COFFEE, FILTER, ICED & COLD BATCH BREW

Regular \$3.50 | Large \$4

Chai, Dirty Chai, Mocha, Hot Chocolate +\$0.50c Spirt Blend: Dark cocoa, caramelised raisin and plum +\$0.50c Single Oriain +\$0.50c

### **GREEK COFFEE \$3.50**

### **ORGANIC SPARKLING DRINKS \$4.50**

Blood Orange, Karma Cola, "Lemmy" Lemonade

### WATERS

KAI King Coconut Water \$7 Sonoma Natural Spring Water \$4 Tasmanian Sparkling Mineral Water \$6

## **SMOOTHIES \$8**

BANANA BOOST

Banana

Cinnamon

Chia & Flax Seeds

Granola, Honey

Yoghurt

BERRY BLAST Mixed Berries Chia Seeds Flax Seeds Granola Wicked Whey Whey Powder Chia Seeds Flax Seeds Granola

**ADD WHEY PROTEIN FOR \$1 EXTRA** 

## **Ouroboros Cold Press Juices \$8**

Green Alkalize

Kale

Celery

Apple

Spinach

Immunity Boost
Carrot
Apple
Ginger

100% Orange Juice

100% Apple Juice

## Make Your Own Juice \$9

### Choose 4 ingredients below:

Apple	Ginger	Orange
Beetroot	Kale	Pineapple
Celery	Lemon	Spinach
Cucumber	Mint	Turmeric