

MAY

CREME BRULEE LATTE	...3.85	...4.45
LAVENDER HONEY TEA LATTE		...3.45
ISLAND BREEZE SMOOTHIE		...4.85
MANGO ICED TEA		...2.55
COLD BREW	STRAIGHT UP ...3.00	WITH MILK AND HONEY ...3.50

EATS

BERRY LAVENDER BAKED OATMEAL

OUR TRADITIONAL BAKED OATMEAL WITH BLACKBERRIES, A HINT OF LAVENDER AND TOASTED ALMONDS ...4.25

RHURBARB AND VANILLA BEAN SCONE

BUTTERY, FLAKY, HANDMADE SCONE WITH LOCAL RHURBARB AND VANILLA BEAN GLAZE ...3.35

PLUM GINGER COFFEE CAKE MUFFIN

COFFEE CAKE MUFFIN TOPPED WITH JUICY PLUMS, GINGER AND COCONUT ...2.85

BAKED PORTOBELLO MUSHROOM

(SERVED OPEN TILL 2PM)

PORTOBELLA MUSHROOM CAP BAKED WITH TWO EGGS, BACON, RED PEPPERS AND FETA. SERVED WITH CHOICE OF MIXED GREENS, ROSEMARY POTATOES, PARMESAN GRIT CAKE OR FRESH FRUIT ...7.95

CILANTRO LIME BOWL

(SERVED 11AM TILL CLOSE)

RICE, QUINOA AND FARRO TOSSED IN A CILANTRO LIME DRESSING. TOPPED WITH SAUTEED SPINACH, ONIONS, TOMATOES AND MUSHROOMS. FINISHED WITH AN AVOCADO CREAM SAUCE AND FRESH AVOCADO ...6.95

ADD: CHICKEN • SALMON • SHRIMP • BACON (UPCHARGE)

SPINACH AND CHEESE FLATBREAD

(SERVED 11AM TILL CLOSE)

A CREAMY SPINACH AND PARMESAN SAUCE TOPPED WITH FETA ON OUR GARLIC NAAN FLATBREAD ...7.65

ASPARAGUS SALAD

(SERVED 11AM TILL CLOSE)

MIXED GREENS TOPPED WITH ASPARAGUS, RADISHES, CARROTS, ONIONS, TOMATOES AND BLEU CHEESE MARINATED IN A HOUSEMADE RED WINE VINEGAR DRESSING. SERVED WITH A SAVORY HERB SCONE ...7.95

SWEETS

Lemon Sponge Bar

Strawberry Rhubarb Pie

Confetti Dreamcake

Hazelnut and Dark Chocolate Sandwich Cookie