sourdough toasts w butter and/or vegemite/nutella add avo+6			
indian eggs - famous indian pan fried spiced scrambled eggs w turmeric onions tomatoes hint of chilli & parsley on infinity sourdough add bacon +4 / avo side +4 / haloumi 100g +4.5			
acai bowl - crushed frozen acai, fresh banana, granola & chia seeds			
chilli eggs - 2 eggs soft scramble with house burnt chilli oil on toasted infinity sourdough with wild roquette add bacon +4			
bacon egg roll - manly's best double bacon & sunny egg w house masala relish + bbq in soft roll add cheese +2 / bhaajis +6			
<pre>smashed avo - avo + mint chutney &amp; wild roquette on toasted infinity sourdough w house burnt chilli oil (vegan) add fried egg +4</pre>			
c.a.r sandwich - tandoori chook, avo, wild roquette in soft turkish			
aloo baingan slice - soft turkish, warm masala potatoes & eggplant, tamarind, wild roquette w EVOO (vegan) add fried egg +4			
OG toastie - double x double smoked leg ham, hi melt cheese, french mustard, dill pickles & cajun dust add makhni dipping sauce +5			
bhaaji toastie - in house hand made fritters, hot & sticky tamarind, dill pickles (vegan) add makhni dipping sauce +5			
butter chicken or mushroom korma + steamed basmati cumin rice			
<u>brew</u>		<u>soft</u>	
espresso	3.2	coke / diet coke / lemonade	4
milk coffee	4.2/5	still water	5
black coffee	4.2/5	sparkling water	6.5
belgian hot choc / chai / matcha	4.5/5		
belgian mocha	4.8/5.5	cold press juice	6.5
ice coffee	5.5	apple / orange / green	
<u>extra</u>		<u>house bake</u>	7.5
alt milk / shot of coffee / decaf	0.80	banana bread	
/ syrup		double choc brownie	
lacas lacf too	E	la a a a a a a a a a a	
loose leaf tea	5	beer menu	
ask for selection		scan qr on the back  card fee applies to all transact	ione
	10	0% surcharge on weekends/15% on public holic	days
		places advice us of any distant requirement	onto

please advise us of any dietary requirements

## feed me \$54pp

baby pappadums w mint avo dip (gf)(vegan)

bhaaji chaat - crispy fritters sweetened yoghurt mint tamarind (veg)

haloumi - nsw cows milk haloumi w burnt chilli oil + lime (gf)

butter 'free range' chicken - original & it ain't sweet (gf)

funghi korma - oven roast garlic portobellos in tomato coconut cream curry with fresh enoki on top (gf)(vegan)

roti

jeera rice (gf)

mini gulab jamun sando +2pp

## feed me more \$75pp

baby pappadums w mint avo dip (gf)(vegan)

bhaaji chaat - crispy fritters sweetened yoghurt mint tamarind (veg

achari wings - chook wings + spice rub + lemon (gf)

butter 'free range' chicken - original & it ain't sweet (gf)

brisket tikka masala - 8 hours slow cooked diced beef brisket in garlic, ginger & tomatoes curry w bayleaf & cardamom and finished with spiced green red peppers (gf)

funghi korma - oven roast garlic portobellos in tomato coconut cream curry with fresh enoki on top (gf)(vegan)

roti

jeera rice (gf)

mini gulab jamun sando +2pp

shared style set menu is available for groups of 2 or more groups of 6 or more must choose one of the above set menu

small	
baby pappadums w mint avo dip (gf)(vegan)	9
bhaajis - fritter of the month w sticky sauce (gf)(vegan) 3pcs	12
make it a chaat // sweetened yoghurt + mint + chaat spice	+6
gol gappe - crisp dumplings w mint yoghurt + tamarind (v) 5pcs	14
achari wings - chook wings + spice rub + lemon (gf) 5pcs	18
haloumi - nsw cows milk haloumi w burnt chilli oil + lime (gf)	16
large (gf)(nut-free)	
butter chicken - original. not sweet.	27
brisket tikka masala - 8 hours slow cooked diced beef brisket in garlic, ginger & tomatoes curry w bayleaf & cardamom and finished with spiced green red peppers (df)	32
pindi chana - soft white chickpeas with ginger garlic and dried pickled mango powder & hint of chilli (vegan)	24
funghi korma - oven roast garlic pepper portobellos in tomato coconut cream curry with fresh enoki on top (vegan)(df)	26
aloo baingan - marinated eggplant chunks, fried diced sebago potatoes tossed in turmeric & tomato spiced masala (vegan)	26
side	
roti - kinda naan only smaller & softer (ask for vegan)	3.8
mirchi roti - like our roti but w a kick (vegan)	4.5
jeera rice - cumin spiced steamed long grain basmati (gf)	5
sweet	
sea salt maple & vanilla pappadum (gf)	10 9
mini gulab jamun sando warm house made double choc brownie + gelato stout'a'gatto	9 13 18