



ORDERS ARE TAKEN AT YOUR TABLE PAYMENT MADE AT THE REGISTER

12.00

Simple wholesome food, done well.

Our menu has been designed with something for everyone and to tantalize your tastebuds, so respectfully menu alterations maybe declined during peak times. Changing an item preparation incurs a charge.

Most dietary requirements and allergies are catered for at Flour, although every precaution is taken, our kitchen is not a gluten or nut free environment.

Not all ingredients are listed in our descriptions so if you have an allergy please let our staff know.

DF: DAIRY FREE GF: GLUTEN FREE VEG: VEGETARIAN VO: VEGAN OPTION

Something light

TOAST (white, grain, sour dough) WITH CHOICE OF (1) CONDIMENT - vegemite, peanut butter, honey, jam	6.50
- gluten free bread	+2.00
TOASTED BANANA BREAD (buttered unless otherwise requested) DFO GF add fresh banana whipped cream cheese & candied macadamias	8.50 13.50
THICK CUT FRUIT TOAST, with butter	7.50
GRILLED HALOUMI ON CRUSTY GRAIN LOAF VEG greens with beetroot relish, fire roasted peppers, cherry tomato & drizzled with balsamic	18.50
add smoked salmon	+8.00
GRANOLA VEG VO house baked granola with seasonal fruits, choice of Greek or coconut yoghurt	17.50
SMASHED AVOCADO VEG GFO	18.50
on sourdough with greens, fresh chili, roasted chickpeas, cherry tomatoes & crumbled fetta add from our sides	+
SPINACH AND FETA QUICHE VEG	18.90
on buttery cinnamon sweet potato mash, grilled cherry tomatoes, single poached egg & sour cream add bacon or	+6.00
add smoked salmon	+8.00
zucchini & 3 Cheese Loaf GF served with 1 poached egg, golden crushed potatoes, cherry tomato & hollandaise	18.90
HOUSE BAKED DOUBLE CHOCOLATE & MACADAMIA BROWNIE GF	15.50
served warm with peanut butter caramel, pot set Greek yoghurt & strawberries	
add ice cream	+2.00
SHARE PLATE plate and cutlery to share one meal	3.00
CREATE A PLATE - haven't got what you're looking for	3.00
create your own meal from our sides	+

For the kids

BACON & EGG ON TOAST - fried, poached or scrambled	12.00
SPAGHETTI OR BAKED BEANS & EGG ON TOAST	12.00

TOASTED WAFFLE with maple syrup & ice cream

A little m ore

BREAKFAST SOURDOUGH TOASTIE with bacon, cheese, spinach, fried egg, Flour's signature hollandaise & tomato jam PUMPKIN FRITTERS VEG OPTION (AVOCADO OR MUSHROOM) with bacon, 2 poached eggs, baby spinach, topped with Flour's signature hollandaise EGGS YOUR WAY VEG OPTION (AVOCADO OR MUSHROOM) 2 rashers of bacon, 2 eggs your way, served on toasted sour dough with buttered potato & house made tomato jam add avocado, mushroom or haloumi GOLDEN POTATOES VEG OPTION (AVOCADO OR MUSHROOM) GF with bacon, 2 poached eggs, baby spinach, topped with Flour's signature hollandaise, Persian carrot jam & crumbled fetta SMOKEY HOUSEMADE BEANS VEG 16. 25.	.50
with bacon, cheese, spinach, fried egg, Flour's signature hollandaise & tomato jam PUMPKIN FRITTERS VEG OPTION (AVOCADO OR MUSHROOM) with bacon, 2 poached eggs, baby spinach, topped with Flour's signature hollandaise EGGS YOUR WAY VEG OPTION (AVOCADO OR MUSHROOM) 2 rashers of bacon, 2 eggs your way, served on toasted sour dough with buttered potato & house made tomato jam add avocado, mushroom or haloumi GOLDEN POTATOES VEG OPTION (AVOCADO OR MUSHROOM) GF with bacon, 2 poached eggs, baby spinach, topped with Flour's signature hollandaise, Persian carrot jam & crumbled fetta	.50
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jam & crumbled fetta	
SMOKEY HOUSEMADE BEANS VEG 22.	
the second control of the second control of the second control of the second of the se	50
saucy beans served over toasted sourdough with creamy marinated feta, chili & rocket salad, 2 poached eggs & avocado	
MUSHROOM BRUSCHETTA VEG 23.	FO
sauteed herb buttered mushrooms on toasted grain loaf, green pea crush, furikake eggs with	30
Japanese mayo drizzle	
SAVOURY MINCE 22.	.50
served on toasted sourdough, 2 poached eggs, pesto drizzle, grilled cherry tomatoes & balsamic	
FLOUR'S LEMON & RASPBERRY CROISSANT BAKE VEG 21.	50
a real classic baked with Flour's lemon custard, with Greek yoghurt, raspberry coulis & berry garnish	30
SMOKED SALMON 25.	00
served over herb gratinated whisked eggs on sour dough, lemon & dill crème fraiche, caperberry's &	
pickled onion	
THE ROSTI 28.	.00
Flour's grilled potato rosti, bacon, roasted mushroom, cherry tomatoes, haloumi, 2 poached eggs,	
tomato jam & F <mark>lour's signature hollandaise</mark>	
FLOUR'S BENEDICT ADDICTION	
2 poached eggs, baby spinach on toasted sour dough with Flour's signature hollandaise	
choose your topping from	
- bacon 21.	90
- leg ham	
- smoked salmon 100grams 23.	50
- mushroom VEG 21.	
- spiced pumpkin & avocado VEG 22.	50
Sides	
	20
	.00
	.00
Bacon (2 rash), grilled chicken, ham	
	.00
smoked salmon100grams	.50
smoked salmon100grams prawns (6) signature sauces: hollandaise, chutney, Persian carrot jam, pesto, tomato jam 2.	.50
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lunch

HOUSEMADE WHOLESOME QUICHES VEG OPTION (on display) drizzled with balsamic glaze add side salad	14.50 19.50
TODAY'S SEAFOOD SPECIAL	Market Price
CAJUN CHICKEN SALAD	22.50
layered stack with roasted sweet potato & avocado, crisp greens, fresh orange segments & aioli	
PUMPKIN, PEAR & AVOCADO SALAD VEG	22.50
with mixed salad greens, blue cheese, roasted cashews, raspberry balsamic dressing, grilled grain loaf	
add prawns add chicken	+8.50
add salmon	+8.00
ROASTED PUMPKIN BRUSCHETTA VEG	19.50
with spiced roasted pumpkin, caramelized onions, melted brie cheese, fresh rocket & balsamic glaze	
OPEN CHICKEN TORTILLA	21.50
marinated bbq chicken strips, crisp mixed greens, salsa Verde, avocado, fresh chili & coriander in a	
warm tortilla	
THE CUBAN	22.50
smokey bacon, mild salami, cheese, tomato, pickles, housemade mustard on toasted Turkish roll	
BBQ CHICKEN & BACON BENNY	25.50
grilled marinated chicken strips & bacon, wilted spinach on sour dough with 2 poached eggs, Flour's signature hollandaise, fried shallots	
add avocado	+4.00
OPEN PIZZA SOUR DOUGH TOASTIE	19.50
leg ham, mild salami, with cheese, mushroom, red peppers, kalamata olives & tomato jam	
FLOUR'S STEAK SANDWICH ON TURKISH	22.00
grilled steak, fried egg, cheese, pineapple, peppered grilled onions with housemade beetroot relish & aioli	
PUMPKIN, HALOUMI & AVO BURGER VEG	18.50
pumpkin fritter, haloumi, avocado, spinach, goddess mayo on Turkish roll	
CHICKEN & BACON BURGER	19.50
grilled chicken, bacon, avocado, lettuce, red onion & cheese with aioli on Turkish roll	
FLOUR'S KIDS BURGERS	12.00
- grilled chicken, cheese & salad	

Display Cabinet

- beef pattie, cheese & salad

Take a moment to view all of our Housebaked treats.

At Flour, we pride ourselves on creating the best possible flavours to experience!

Want Gluten Free? We have a range that is sure to impress.

Too full? Take some home and enjoy with the family, we know our treats are too good not to share!

Beverages

PROUDLY SERVING - TOBY'S ESTATE

HOT BEVERAGES	Cup	Mug	SERVED OVER ICE	
	single shot	dou <mark>ble shot</mark>	Iced Long Black	4.50
Flat White, Cappuccino	4.50	5.00	Iced Latte, Chai	5.60
Latte, Chai	4.50	5.00	Iced Dirty Chai	6.30
Long Black	3.60	4.30	SERVED with ICE CREAM	
Dirty Chai Latte	5.10	5.70	Iced Coffee, Chocolate, Chai	7.00
Hot Chocolate	4.50	5.00	Iced Dirty Chai	7.70
Hot Mocha	4.90	5.50	Milkshake	6.50
Turmeric Spice Latte	4.50	5.00	Kids Milkshake	5.00
Beetroot Latte	4.50	5.00	Thickshake	7.50
Matcha Latte	4.50	5.00	Standard Flavours - Caramel, Chocolate, Strawberry, Vanilla	
Espresso			add malt	.60
Short Black	3.10		add coffee	.70
Macchiato	3.10	3.80	COLD DRINKS	
Piccolo, Ristretto	3.80		Weekly Juice Blend	8.50
Babycino	3.00		frozen fruit blended with ice & juice	
Extra Shot Coffee		.70	Housemade Lemonade	6.00
Syrup Flavours - Caramel, Hazelnut, Vanilla		.70	Frappe	8.50
			blended with cold milk & ice	
Alternative milks - Almond, Soy, Coconut,		.70	Smoothies	8.50
Oat, Zymil			- Tropical, Banana or Mixed Berry	
TEA	For 1	For 2	THE REFRESHER RANGE	7.00
Flavours -	4.50	8.00	Shirley Temple	
Breakfast Blend, Earl Grey, Punjabi Chai, Gree Peppermint, Chamomile		n,	Sparkling Rosemary & Watermelon	
			Spiced Orange & Ginger	
FROM THE FRIDGE			Blue Haven	
Coke or Coke Zero		4.50	Strawberry Kiss	
Bottle Cold Water		3.30		
Bottle Sparkling Water		3.50		
Orange or Apple Juice		5.50		