

# Re-launching with a few favourites

Table service, please wait to be seated

## ALL DAY BREAKFAST 6am to 2.00pm

- Fruit and Hazelnut Toast** \$10 *(special take away price \$8)*  
Served with fresh berries, vanilla, and honey whipped ricotta
- Fuel's Smashed Avocado** \$15 *gfa/dfa* *(special take away price \$13)*  
Toasted quinoa and soy loaf topped with our chunky avocado, danish feta and pistachio dukkha
- Three Cheese Mushrooms** \$21 *gf/v* *(special take away price \$19)*  
Large field mushrooms stuffed with feta, mozzarella & grilled Haloumi. Served with poached eggs, baby rocket salad & balsamic glaze
- Chunky Corn Fritters** \$21 *v* *(special take away price \$19)*  
Our famous fritters stack on a robust beetroot puree, two poached free-range eggs dusted with house-made za'atar
- Meatballs & Baked Eggs** \$22 *gfa* *(special take away price \$20)*  
House-made meatballs baked in a rich tomato Napoli sauce with two eggs & topped with parmesan cheese served in the pan with toasted Turkish bread
- Eggs Benedict** \$19 *gfa* *(special take away price \$17)*  
Two Jacobs Well poached eggs, served with creamy hollandaise sauce & toasted turkish bread  
Served with **your choice** of crispy bacon, or smoked salmon
- Almond Cashew and Coconut Clusters Açai Bowl** small \$14 regular \$17 *gf/df* *(take away price \$14/ 17)*  
Served with peanut butter swirls & fresh berries
- Fresh Fruit Açai Bowl** small \$14 regular \$17 *gfa/df* *(take away price \$14/ 17)*  
with house-made granola, seasonal fruits, & berries
- Apple & Blueberry Hot Cake** \$18 Allow 15 mins to cook *(special take away price \$16)*  
Slightly smaller serve to help cook quicker! Served with warm custard & maple syrup, a buttery oat crumble & french vanilla ice cream