

# all day brunch

from 9am until 2.30pm

<b>fresh 'baked' croissant</b>   warmed, house preserve, pepe saya butter	9.5
<b>brie &amp; tomato croissant</b>   toasted, double cream brie, tomato, basil pesto	12
<b>leg ham, brie &amp; spinach croissant</b>   toasted, leg ham, baby spinach	14
<b>apex nourish bowl</b>   roast pumpkin, miso mushrooms, zucchini, feta, pickles, edamame, leeks, kale   <i>GF</i>   <i>V</i> add   <i>poached eggs, crispy korean chicken</i>	19.5
<b>bacon benny</b>   sourdough crumpets, poached eggs, streaky bacon, spinach, hollandaise, togarashi add   <i>sweet potato chips, miso mushrooms</i>	22
<b>tofu scramble</b>   turmeric scrambled organic tofu, herb oil, kale, shallots, sourdough toast   <i>DF</i>   <i>VE</i> add   <i>miso mushrooms</i>	18
<b>lemon myrtle sourdough crumpets</b>   2 sourdough crumpets, seasonal fruit, stokers siding honey, lemon myrtle infused ice-cream, coconut clusters	18
<b>all day adds</b> <i>streaky bacon, sweet potato fries, crunchy korean chicken, poached eggs(2)</i>	6
<i>miso mushrooms, hollandaise sauce, feta</i>	4



# lunch

available 12pm - 2.30pm

## small plates | entree

- apex share board** | pickled vegetables, miso mushrooms, soy zucchini, wasabi peas, edamame, rice crackers, paratha bread  
*suits 2-3 people | V* 24
- avocado prawn crackers** | herbed avocado creme, tweed trawler prawns, sesame crackers, pickles | *DF | GF* 21
- crispy pork belly cups** | sweet & sticky ponzu pork, kimchi, lettuce cup | *GF* 19
- grilled chicken skewers** | peanut satay, pickles, paratha flatbread 16.5

## large plates | main

- crispy korean chicken salad** | vermicelli noodles, herbs, pickles, peanuts, fried shallots, nuoc cham dressing | *GF | DF* 24
- northern rivers scotch fillet** | coriander chimichurri | *GF | DF* 32
- apex banh-mi roll** | sticky pork belly, cucumber, pickles, mayonnaise, coriander, chilli, lettuce, long bun 22
- chef's fish of the day** | grilled fresh fish fillet, cauliflower puree, citrus fennel salad, miso dressing, sesame | *DF | GF* 29
- roast cauliflower florets** | lemongrass, turmeric & galangal curry sauce, coconut yoghurt, quinoa, almonds, dried fruit | *GF | VE* 22



## out of the box | savoury | sweet

*our display cabinets are filled fresh daily, items are subject to availability*

apex sandwich bar | toasted organic sourdough sandwiches 14

**the reuben** | corned beef, sauerkraut, pickles, swiss cheese, russian sauce

**the classic** | leg ham, cheddar cheese, seeded mustard, pickled onions, greens

**the vego** | tomato, pesto, feta, pickled onion | V

*gluten free made to order (may take just a little longer)* 2

**daily salads** | ask your server or check out the box for our daily super salads

full serve 14.5 | side 7.5

the hot box | savoury pastries from our sister cafe 'baked'

**'Yia Yia's' spanakopita roll** | spinach, feta, ricotta, herbs, flaky pastry | V 9

**baked signature sausage roll** | pork, fennel, apple, flaky pastry 9.5

**cudgen sweet potato roll** | spiced local sweet potato, leeks, lentils | GF | VE 9

## 'baked' sweet treats

artisan pastries & sweet treats from our sister cafe 'baked' at ancora

portuguese tart (warm) 5.5 'citron' lemon meringue tart 8.5

almond croissant 9.5 passionfruit brulee tart 8.5

pain au chocolat 7.5 cherry ripe tart | GF 9

chocolate dulce de leche brownie 8.5 cake of the day 9

apple & rhubarb crumble tart 8.5 cake of the day | GF 9.7

*add lemon myrtle infused ice-cream 5*