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## BREAKFAST

(ALL DAY)

'Same As Eggs' Farm free range eggs on sourdough, with smoked tomato relish

Fried and poached \$11 Scrambled \$12.5

(can be GF if requested)

'Another Bloody Avo'

Avocado, pumpkin hommus, Danish feta, whipped garlic, toasted pepitas and greens, on pumpkin sourdough with almond and pumpkin seed butter \$15  
(can be GF if requested)

Same Same 'Goodie Bowl'

Acai, banana and berry blended with coconut water, housemade granola, seasonal fresh fruit, toasted coconut, chia seeds (GF/DF) \$16  
(contains nuts and seeds)

'Pablo Diabolo'

Potato, sour cream and chive hashcake, with haloumi, pulled slow roasted pork, avocado, charred corn and black bean salsa, spiced fried egg, green mole \$19

Same Same 'Bacon Benny'

Double smoked bacon, two poached eggs, wilted spinach and hollandaise on sourdough \$18  
(Vegetarian option available)

'Breakfast Burger'

Two fried farm egg, two bacon rashers, hashbrowns, cheddar cheese and smoked tomato relish, on a milk bun \$17  
(can be GF if requested)

'French toast': Crispy bacon and maple syrup \$15

'Same Sides' \$5 each

Farm free range eggs (2), Double smoked bacon (2), English brekky sausages (2), Avo (1/2), Haloumi, Hashbrowns (2), Roasted mushrooms, Tomatoes

'Big brekky'

A sample of everything above \$25

Toasted sourdough (2) OR GF bread (2) OR Multigrain sourdough (2) OR Pumpkin \$6  
Change to GF bread \$1

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## LUNCH

(ALL DAY)

Same Same harissa spiced chicken with haloumi, pumpkin and chickpeas roasted in za'atar, with pomegranates, seeds, nuts and cous cous, with a mint, avocado and yoghurt dressing \$18  
(can be GF if requested)

Greens and grains power bowl: Two free range poached eggs, 1/2 avocado, whipped almond and cashew nut butter, quinoa, brown rice, buckwheat, sprouts and seeds, sauteed and raw green vegetables and leaves \$18.5 (GF/DF)

Beer battered flathead fish tacos (2) with slaw, lime aioli, avocado and fried capers \$18 (DF)

'Yenda' beer battered fish | Beer battered chips and tartare sauce \$19

Same Same Club sandwich: Sliced turkey breast, bacon, tomato, Swiss cheese, cranberry sauce on sourdough with beer battered chips \$18

Cheeseburger: Beef patty, American mustard, pickles, onion and tomato sauce, with chips \$15  
Extra patty add \$3  
(can be GF if requested)

'Southern Fried Chicken' burger, chips and gravy  
Fried crumbed chicken breast, aioli, tomato and lettuce, on a milk bun with chips and gravy \$18

Chips, chicken salt and gravy \$10  
Additional sauce \$1 each

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### (KIDS ALL DAY - UNDER 12YRS PLEASE)

Includes a kids juice, water or milkshake ALL \$10

- \* Avocado on toast
- \* Farm eggs - poached, scrambled or fried, with toast
- \* Ham and cheese toastie
- \* Kids waffles with maple syrup and vanilla ice cream

\* Kids big breakfast \$15: Sausage, egg, hashbrown, bacon rasher

### (KIDS LUNCH - UNDER 12YRS PLEASE)

Includes a kids juice, water or milkshake and a Smooze Fruit Ice ALL \$15

- \* Mini cheese burger with chips and tomato sauce
  - \* Southern fried chicken breast pieces, with chips and tomato sauce
- Smooze Fruit Ice: Coconut; Coconut & Guava; Coconut & Mango; Coconut & Pineapple  
(\$2.5 each if sold without a meal)

We will do our best to cater to everyone, however during peak times and the weekend, we are unable to make changes to the menu. Please note not all dish ingredients are listed above, please advise of any allergies or intollerances when placing your order.