FORGET ME NOT CAFÉ

PLEASE ORDER AND PAY AT THE COUNTER

ALL DAY MENU - PLEASE ADVISE OF ANY ALLERGIES

FRUIT AND HAZELNUT TOAST thick slice fruit and hazelnut toast, butter	7.5	WAFFLES STACK two Belgian waffles, bacon, free range fried egg, banana brulee, Canadian maple syrup	24
ACAI BOWL (DF/GF/VE/VG)	20	banana braice, Canadian mapie syrup	
acai, banana, mixed berries, coconut milk and		CREPE	
coconut yoghurt (blended), topped with		lemon and maple syrup: two crepes, lemon,	15
seasonal fruits, granola, mixed roasted nuts,		lemon zest, Canadian maple syrup (VE)	
chia seeds and coconut flakes		savoury: crepe, bacon, scrambled free range	20
	1.0	eggs, baby spinach, tomato, hollandaise sauce	
BREKKI BURGER	18	CANOLIDY MINOR (DE / CE	25
bacon, free range fried egg, tomato, rocket, cheddar, BBQ sauce		SAVOURY MINCE (DF / GF on request) premium lean beef mince, onion, carrot, celery,	23
cheddar, DDQ sauce		mushroom, corn, peas, spices, free range	
EGGS YOUR WAY (VE)	14	poached egg, rye sourdough	
two free range eggs your way, relish, rye		potened egg, the boundough	
sourdough, add your favourite sides		OKONOMIYAKI	26.5
		Japanese savoury pancake, shitake, thinly sliced	
EGGS BENNY ON RYE SOURDOUGH	24	pork belly, free range fried egg, kewpie	
your choice of bacon, ham, smoked salmon		mayonnaise, housemade otafuku sauce, pickled	
or sautéed mushroom, wilted spinach, two		ginger, dried shallot, bonito fish flakes, furikake	
free range poached eggs, hollandaise		ODIONALIA CIVIL DIDERI A DD DAID CED	00
CODN EDITORIDE (VE. DE/CE	90	SPICY WAGYU BEEF LARB BURGER	22
CORN FRITTERS (VE – DF/GF on request) three fritters, avocado, salsa verde, cherry	22	Wagyu beef patty with Thai aromatics and chilli flavour, tomato, caramelised onion, lettuce,	
tomato, tzatziki, za'atar, lemon, parmesan		cheddar, sriracha mayo	
tomato, tzatziki, za atar, temon, parmesan		cheddai, siracha mayo	
STRAWBERRY AND FRESH CREAM	16	THAI FISH CAKES WITH SALAD	20
CROFFLE (VE)		four Thai fish cakes with sweet chili sauce, salad	
Strawberry sauce, fairy floss, strawberry,		with Thai dressing	
strawberry and cream ice cream			
	1.0	CHICKEN SATAY WITH SALAD	24
BROWN CHEESE CROFFLE (VE)	18	aromatic chicken breast marinated in coconut	
with caramel honey macadamia ice cream, salted caramel sauce, pistachio		milk, herbs, turmeric, house salad, Thai dressing and peanut satay sauce	
safted caramer sauce, pistactilo		dressing and peanut satay sauce	
AVOCADO ON SOURDOUGH	20	LASAGNA (VEGETARIAN OR MEAT)	
avocado, rocket, cherry tomato, whipped		WITH SALAD	
beetroot and feta, lemon, dukkah, sourdough		vegetarian: roasted vegetables (eggplant,	22
		zucchini, pumpkin, sweet potato), spinach,	
BAKED VEGGIE BURRITO (VE)	20	carrots, capsicum, onions, housemade sun	
refined beans, onions, shallot, capsicum,		dried tomato pesto, cream, cheese sauce, fresh	
mushroom, herb, spice, tomato, avocado,		herbs	0.5
lettuce, mozzarella and tasty cheese, chunky salsa, tortilla		meat: premium beef and pork mince, roasted vegetables (pumpkin, sweet potato), carrots,	25
Saisa, tortina		capsicum, onions, ricotta, tomato sauce, cheese,	
SHAKSHUKA	28	fresh herbs	
two baked free range eggs, slow cooked			
shredded beef cheek, Spanish chorizo sausage		PUMPKIN GNOCCHI (contains potato)	22
in a roasted tomato and capsicum sauce,		WITH CREAMY VEGETARIAN PESTO	
onions, beans and chickpeas, herbs and		SAUCE (DF/GF/VG on request)	
spices, topped with feta, rye sourdough		roasted sweet potato, onion, red and green	
		capsicum, mushrooms, shallots, coriander,	
		housemade basil pesto, cream, herbs, parmesan	







SANDWICHES/ TOASTIES/LIGHT		COFFEE (WE SERVE A DOUBLE SHOT	
MEALS		IN CUPS AND MUGS)	
white / wholemeal / wrap / sourdough (+2) /		short black	3.8
turkish (+2) / gluten free (+2)		double espresso / short macchiato	4.2
		long macchiato / piccolo	4.5
egg and lettuce, butter, mayonnaise	10	long black / flat white / cappuccino / latte	5 / 5.5
salad - lettuce, tomato, carrot, red onion,	10	Lindt hot chocolate / mocha/ dirty chai (+0.5)	5.5 / 6
sweet corn, beetroot, butter, mayonnaise		Vietnamese drip coffee with condensed milk	8
turkey and cranberry, butter	11	iced long black: double espresso, cold water, ice	6
ham, cheese, tomato, butter	12	iced latte: double espresso, milk, ice	7
chicken, avocado, butter, mayonnaise	11	iced coffee / iced mocha / iced chocolate: milk,	9.5
chicken or ham or turkey and cranberry with	15	ice cream, whipped cream, ice	0.0
salad	10	ice matcha latte: matcha, milk, ice	8
smoked salmon fingers: chives cream cheese,	14	iced strawberry matcha latte: matcha, strawberry	9.5
capers		sauce, milk, ice	
prawn pad Thai spring rolls (3pcs)	15	+extra shot / decaf / honey / pouring cream /	0.7
Thai chicken curry puffs (4pcs)	15	syrup	
		Bonsoy / Zymil / almond / coconut / oat	1
OPEN GRILLED/ MELTED ON RYE		babychino / puppychino	2.5
SOURDOUGH			
monkey: bacon, banana, mozza and tasty	18	BYRON BAY LOOSE LEAF TEA (POT -	6.5
tropical: ham, pineapple, mozza and tasty	18	SEE SEPARATE TEA MENU)	
cheesy creamed spinach	16	chai tea: infused with honey with steamed milk	7.5
		dandylicious (caffeine-free): infused with milk	7.5
SMOKED SALMON BAGEL	20	fortify (hot chocolate substitute): infused with	7.5
smoked salmon, chive cream cheese, capers,	20	milk	7.0
tomato, avocado, red onion, mixed leaf		Buddha's tears	7.5
tomato, avocado, red omon, mixed teat		Bonsoy / Zymil / almond / coconut / oat	1.3
THE GRACEVILLE	19.5	Donsoy / Zymii / aimond / cocondi / oat	1
	19.5	HOUSEMADE ICED TEA	7.5
turkey, avocado, camembert, lettuce,			7.3
cranberry sauce, toasted Turkish bread		peach or lemon and lychee	
BLAT/HLAT	19	MILKSHAKES	8.5
bacon or halloumi, lettuce, avocado, tomato,		vanilla / chocolate / strawberry / caramel / lime /	
mayonnaise, toasted Turkish bread		peanut butter	
•		add malt	.5
KIDS MENU (12 years and under)		Bonsoy / Zymil / almond / coconut / oat	2
banana and Nutella crepe with ice cream	12.5	3 / 3 / · · · · · · /	
waffle, ice cream and Canadian maple syrup	12.5	SMOOTHIES	
avocado on white or wholemeal	10	berry me : mixed berries, ice cream, apple juice	10
bacon, scrambled eggs, white or wholemeal	12.5	banana bliss: banana, almond milk, yoghurt,	10
bacon, scrambled eggs, write or wholemear	12.0	honey, cinnamon	10
CIDEC (only expileble with a meel)		* '	10
SIDES (only available with a meal)	9	mango tango: mango, banana, ice cream,	10
hollandaise sauce / relish / rye toast (1)	3	mango nectar	19
tomato / wilted baby spinach	5	coconut cloud: avocado, banana, pineapple,	13
two free range eggs	6	peanut butter, coconut milk, coconut yoghurt,	
½ avocado	5.5	butterfly pea, blueberry and spirulina powder	
bacon (2) / ham (3)/ halloumi (2) / mushroom	7		_ =
smoked salmon (2)	8	FRUIT JUICE (BOTTLE)	7.5
		orange or crushed apple juice	
SAN PELLEGRINO MINERAL WATER	5/7		
950ml / 500ml		COFT DDINKS/RINDARFDCF	1 5

BYO Corkage: 2.50/person

SOFT DRINKS/BUNDABERGE

4.5

 $250ml\,/\,500ml$

Freshly baked scone, raspberry jam and fresh cream: 6

Devonshire Tea (one of our specialities): pot of tea with two freshly baked scones, raspberry jam and fresh cream: 18.5

High Tea: 65/adults; 39/kids (normally under 10) advance bookings essential (48 hours) – full payment required on booking please

Allergies warning: Nuts, dairy and wheat (including gluten) products are used extensively in our kitchen. While we will do everything we can for your meals to not contain these products; we are unable to 100% guarantee that any items we serve are entirely free of allergens. We thank you for your understanding.