

ALL DAY MENU

AVO TOAST (GFO DF VGN NS) 17.5

Fresh avo on toasted sourdough with relish, lemon wedge and The Sprinkle

Add poached or fried eggs +5

Add scrambled eggs +7.5

CHILI AVO EGGS (GFO DF V NS) 24.8

Eggs your way with soy rice OR sourdough, fresh avocado & crispy chilli oil

Add halloumi +5.5

Add scrambled eggs +2.5

BACON EGGS TOMATO (GFO DF) 19.5

Crispy Bannock Brae bacon, 2 eggs your way & grilled tomatoes on toasted sourdough

Add sausage +4.5

Add avo +4

Add scrambled eggs +2.5

BENE (V) 25.5

Croissant topped with poached eggs, sautéed spinach & tarragon hollandaise. Choice of bacon OR seasonal greens

Add hash brown +3

LITTLE BUNNY CAKES (V) 13.5

Kid sized bunny pancake with ice cream & caramel syrup

BACON & EGG WRAP (GFO) 14.8

Bacon, egg, cheese & BBQ sauce in a pan fried tortilla OR toasted brioche roll

Add hash brown +3

Add halloumi +5.5

LOADED NACHOS (GF) 23.5

Cheesy toasted corn chips, Mexican style beef mince, house guac & sour cream

LASAGNE 24

Beef & vegetable lasagne served with garden salad

Add chips +4

STEAK SANDWICH (GFO) 25.5

Bannock Brae steak, lettuce, tomato, onion and mayo with horseradish cream served with a side of crunchy chips

Add bacon +3.5

Add onion rings +4.5

BLT (GFO) 13.5

Bacon, lettuce, tomato and mayo on toasted brioche

Add avo +4

Add side of chips +4

THE RELISH BURGER (GFO) 26.5

Bannock Brae beef patty with double cheese, lettuce, tomato, onion, gherkin, tomato sauce & mustard on a toasted bun served with a side of chips & topped with onion rings

Extra beef patty and cheese +7.5

Add bacon +3.5

TOASTIES

Ham cheese tomato 10.5

Chicken cheese avo 12.5

Cheese & kimchi 10.5

Chicken pineapple cheese onion 12.5

GF Add +2.5

SIDES / CONDIMENTS

Fruit toast 10.5

Chips side 4 / bowl 7

Avo 4

Hash brown 3

Halloumi 5.5

Eggs poached/fried 5

Eggs scrambled 7.5

Pork sausage 4.5

Bacon 7

Hollandaise 3

Relish relish 2

Sour Cream 1

Aioli 1

Tomato/BBQ 0.5

Kimchi 3

FOR ANY DIETARY NEEDS

Please let staff know when ordering to avoid any cross contamination. Not all ingredients are listed on menu. Those who fail to inform the kitchen of any dietary requirements will be responsible for any replacements

(GF) GLUTEN FREE (NS) NUTS & SEEDS

(DF) DAIRY FREE (GFO) GLUTEN FREE OPTION

(V) VEGETARIAN (VGN) VEGAN

RELISH

CAFE & CATERING

DRINKS

hot

	cup sml	mug med	lge
Latte / cappuccino / flat white	5.0	6.0	7.0
Piccolo	4.5		
Chai latte / tumeric / matcha	5.5	6.5	7.5
Dirty chai	6.0	6.5	7.5
Hot chocolate	5.0	6.0	7.0
Mocha	5.5	6.5	7.5
White hot chocolate	5.0	6.0	7.0
White chocolate mocha	6.0	6.5	7.5
Espresso	3.5		
Double espresso	4.0		
Long black	4.5	5.0	5.6
Short macchiato	4.0		
Long macchiato	4.5		
Babyccino	2.5		
Puppaccino	4.0		

extras

Extra shot	0.5
Oat / almond / soy	1.0
Lactose free milk	1.0
Vanilla / hazelnut / caramel	0.7
Decaf	1.0
Ice cream	2.0
Pouring cream	0.5

teas

See staff for selections	from 5
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cold

Orange Juice	6.5
Apple Juice	6.5
Pineapple Juice	6.5
Green Smoothie Juice	6.5
Small Apple Juice	4.5
See counter for softdrinks	
Bottled Water	

iced

	Dine in	T/A med	T/A lge
Iced latte	6.5	6.0	6.5
Iced long black	6.0	5.5	6.0
Iced chai latte	7.0	6.0	7.0
Iced coffee (ice cream & cream)	7.5	7.0	7.5
Iced chocolate (ice cream & cream)	7.5	7.0	7.5

milkshakes

Vanilla	8.0
Chocolate	8.0
Caramel	8.0
Strawberry	8.0
Blue Heaven	8.0
Lime	8.0
Cookies & Cream	8.0

Kids milkshakes	5.5
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