



LOCAVORE

CAFE MENU

Toasted sourdough w/ cultured butter or Nuttelex VG/V/GFO \$10
+ Vegemite, peanut butter, seasonal jam \$2 each
**GF Precinct toast + \$1.5*

Keep building your brekkie!

+ eggs your way \$3.5 per egg	+ scrambled eggs \$6
+ bacon \$6	+ chorizo \$5
+ salmon gravlax \$7	+ roast tomatoes \$5
+ braised mushrooms \$5	+ avocado \$6
+ sautéed greens \$5	+ apple cider vinegar hollandaise \$4
+ whipped feta \$4	+ potato rosti \$5
+ grilled halloumi \$6	+ relish \$4

Crumpets By Posh \$13
honey • cultured butter
VG/*NF

Bakers' Art Fruit Toast \$13
cultured butter
VG/DFO *Precinct *Gluten Free Fruit Toast +1.5*

Porridge \$24
rolled oats • chia seeds • preserved medjool dates •
caramel soaked banana • peanut butter powder • vanilla yoghurt
VG/YO/DFO

Berry Crumble French Toast \$27
sour cherry & blueberry preserve • strawberries
vanilla crème mousseline • cinnamon anglaise • spiced crumble
VG/NF

Avocado On Toast \$28
warm caramelised beetroot • chickpea & sumac dukkah
whipped Persian feta • pickled onion • fresh herbs
VO/*GFO/NF *add poached egg + \$3.5*

Chilli Scramble \$28
peanut & chilli crunch • confit mushrooms • chipotle
garlic • preserved lemon labneh • sourdough
VG/*GFO *add chorizo + \$5*

Locavore Benny \$30
seared salami cotto • celeriac remoulade • poached eggs
suprême croissant • apple cider vinegar hollandaise
*GFO/*NF

Loaded Flat Bread \$29
flat bread cooked to order • tomato pesto • hung yoghurt
confit roma tomatoes • rocket • fresh herbs • Grana Padano
VG/NF

Mushroom Gnocchi \$32
potato gnocchi • local mushrooms • white miso beurre noisette
confit egg yolk • crispy sage • hazelnuts
VG/NFO

Chicken Burger \$30
katsu chicken • Japanese curry mayo • pickled veg
sesame slaw • fries
GFO*/NF

OG Loca Burger \$30
180g beef patty • smokey house made bacon jam • cornichon burger sauce
butter lettuce • tomato • American cheese • fries
*GFO/*NF

Potato okonomiyaki \$28
Japanese pickles • tempura bits • gochujang tonkatsu sauce
nori crème • spring onion
VG/YO

Locavore Bowl \$26.5
miso roasted pumpkin • seasonal greens & quinoa stir-fry
chive & macadamia puree • green tahini sauce
V/*GF

SURCHARGES

10% Surcharge on Weekends

15% Surcharge on Public Holidays

NO SPLIT BILLS ON WEEKENDS OR PUBLIC HOLIDAYS

Please inform our team of any dietary needs or allergies. While we make every effort to accommodate, we cannot guarantee our dishes are free from allergens due to the possibility of cross-contamination in our kitchen. Locavore Studio and its team members will not be held liable for any allergic reactions that may result from consuming our food. Your safety and satisfaction are our top priorities, and we appreciate your understanding.

*V- vegan VG - vegetarian *GF- gluten friendly DF- dairy free *NF- nut friendly O- option*