

SIREN

FOOD - COFFEE - BAR - VENUE

GLUTEN FREE BREAKFAST

BIG PLATES

THE MEAT ONE 8.00

2 bacon, 2 poached eggs, skillet potatoes, chorizo and chickpea cassoulet, field mushrooms, GF toast

THE VEGGIE ONE 8.00

fried halloumi, 2 poached eggs, roasted tomato, field mushrooms, skillet potatoes, GF toast

THE VEGAN ONE 7.00

fresh avocado, roasted tomato, field mushroom, wilted spinach, skillet potatoes, roast chickpeas, GF toast

BACON ON TOAST 4.50

crisp bacon on buttered GF toast

SCRAMBLED EGGS AND WHIPPED HERB RICOTTA 4.50

served on GF toast

AVOCADO ON TOAST 6.00

served on GF toast with poached eggs, roast chickpeas and red pepper flakes

FLAT IRON STEAK 8.00

with fried eggs, wilted spinach and skillet potatoes

EXTRAS

SKILLET POTATOES 3.95

charred, crushed new potatoes with jalapeño mayo

ADD 1 POACHED EGG 1.00

ADD 2 BACON RASHERS 1.00

ADD AVOCADO 2.00

ADD HALLOUMI 2.00

VEGAN BREAKFAST

VEGAN BIG PLATE 7.00

fresh avocado, roasted tomato, field mushroom, wilted spinach, skillet potatoes, roast chickpeas, toast

TOAST 2.00

with vegan spread

add jam/peanut butter 2.50

GRANOLA 4.50

granola, cashew creme fraiche, fruit compote, chia seeds

AVOCADO ON TOAST 5.00

with roast chickpeas and red pepper flakes

EXTRAS

SKILLET POTATOES 3.95

charred, crushed new potatoes

AVOCADO 2.00

freshly sliced and seasoned

WEEKDAYS 8.30AM - 12PM

GLUTEN FREE LUNCH

BACON ON TOAST	4.50
crisp bacon on buttered GF toast	
SCRAMBLED EGG AND WHIPPED HERB RICOTTA	4.50
served on buttered GF toast	
AVOCADO ON TOAST	6.50
on toasted GF bread with poached eggs, roasted chickpeas and red pepper flakes	
FLAT IRON STEAK	8.00
served with fried eggs, wilted spinach and skillet potatoes	
SOUP OF THE DAY	5.00
ask your server for GF bread to dip in fresh homemade soup	
ROAST CHICKEN	8.00
with tender stem broccoli , fresh spinach and artichoke crisps	
FRIED HALLOUMI	8.00
with roasted root vegetables, fresh spinach and peanut chilli sauce	
CREAMY GARLIC MUSHROOMS	6.00
with cashew cream on GF toast	
SIDES	
SKILLET POTATOES	3.95
charred, crushed new potatoes with jalapeño mayo	
CACIO E PEPE FRIES	3.95
skin on fries tossed with black pepper, garlic oil and parmesan with roast garlic aioli	
OLIVES	2.95
marinated black and green olives with orange and smoked paprika	
TENDERSTEM BROCCOLI	3.50
sautéed with chilli, garlic and lemon	

VEGAN LUNCH

TOAST with vegan spread	2.00
with peanut butter or jam	2.50
AVOCADO ON TOAST	5.00
with roast chickpeas and red pepper flakes	
SOUP OF THE DAY	4.50
check with your server if todays freshly homemade soup is vegan	
CREAMY GARLIC MUSHROOMS	5.50
served on rosemary and rock salt focaccia with cashew cream	
SUGARSNAPS, RADISH & CASHEW CREME FRAICHE	5.50
served on toasted bloomer	
ROAST ROOT VEGETABLES	6.00
with fresh spinach, roasted chickpeas and peanut chilli sauce	
SIDES	
SKILLET POTATOES	3.95
charred, crushed new potatoes	
SKIN ON FRIES	3.95
tossed in black pepper and oregano	
OLIVES	2.95
marinated black and green olives with orange and smoked paprika	
TENDERSTEM BROCCOLI	3.50
sautéed with chilli, garlic and lemon	
FOCACCIA	2.50
rosemary and rock salt focaccia	
AVOCADO	2.00
sliced seasoned fresh avocado	

W E E K D A Y S 1 2 P M - 4 P M

GLUTEN FREE BRUNCH

BIG PLATES

THE MEAT ONE 8.00

2 bacon, 2 poached eggs, skillet potatoes, chorizo and chickpea cassoulet, field mushrooms, GF toast

THE VEGGIE ONE 8.00

fried halloumi, 2 poached eggs, roasted tomato, field mushrooms, skillet potatoes, GF toast

THE VEGAN ONE 7.00

fresh avocado, roasted tomato, field mushroom, wilted spinach, skillet potatoes, roast chickpeas, GF toast

BACON ON TOAST 4.50

crisp bacon on buttered GF toast

SCRAMBLED EGGS AND 4.50

WHIPPED HERB RICOTTA

served on GF toast

AVOCADO ON TOAST 6.00

served on GF toast with poached eggs, roast chickpeas and red pepper flakes

CREAMY GARLIC MUSHROOMS 5.50

served on GF toast with cashew cream

CHORIZO & NEW POTATO HASH 7.00

with fried eggs and shaved parmesan

FLAT IRON STEAK 8.00

with fried eggs, wilted spinach and skillet potatoes

EXTRAS

SKILLET POTATOES 3.95

charred, crushed new potatoes with jalapeño mayo

ADD 1 POACHED EGG 1.00

ADD 2 BACON RASHERS 1.00

ADD AVOCADO 2.00

ADD HALLOUMI 2.00

VEGAN BRUNCH

VEGAN BIG PLATE 7.00

fresh avocado, roasted tomato, field mushroom, wilted spinach, skillet potatoes, roast chickpeas, toast

TOAST 2.00

with vegan spread

add jam/peanut butter 2.50

GRANOLA 4.50

granola, cashew creme fraiche, fruit compote, chia seeds

AVOCADO ON TOAST 5.00

with roast chickpeas and red pepper flakes

CREAMY GARLIC MUSHROOMS 5.50

served on rosemary and rock salt focaccia with cashew cream

EXTRAS

SKILLET POTATOES 3.95

charred, crushed new potatoes

AVOCADO 2.00

freshly sliced and seasoned

WEEKENDS 9AM - 3PM