



## BREKKY (EARLY UNTIL 3PM)

Zeally Bay sourdough toasted with your choice of GO! spread	6.5
Noisette fruit loaf toasted with butter	7.5
Layered granola pot with yoghurt panna cotta, passionfruit, nuts, maple, sesame & fresh strawberries (GF)	10
Natural muesli with fresh fruit, greek yoghurt & milk	12
Oat porridge topped with chai poached pear, fresh green apple & an almond & seed crunch (vegan option with almond milk)	13/15
Brekky roll with egg, bacon, aioli & relish	10
House made gluten-free seed bread with avocado, hummus, mint & lemon (vegan & GF)	15
GO!'s brekky nasi goreng with fried eggs, chilli, spring onions, peanuts & house-made nam jim (GF)	15
Corn & zucchini fritters with poached eggs, & green goddess sauce, side salad of spinach & dill (smoked salmon optional)	16/20.5
Persian eggs - free-range poached eggs on seedy toast with spinach, Meredith goats cheese & dukkah	15
Scottish smoked kippers on seedy toast with a fennel pickle & a poached egg	16
Buckwheat & banana pancakes with blueberry sauce & vanilla bean ice-cream (GF)	17
Free-range eggs on toast (fried, poached or scrambled)	9.5
extras	
Istra bacon, smoked salmon, avocado	4.5each
Spinach, mushrooms, tomatoes	3each
Meredith goats cheese	3
House relish	2.5
GO's "Save Me" free range eggs & bacon, mushrooms, tomatoes, spinach & house relish on sourdough toast	22
Vego - free range eggs, mushrooms, tomatoes, avocado, spinach & house relish on sourdough toast	21
Bloody Mary	12
(allow additional cooking time for gluten free bread)	

**PLEASE ORDER & PAY AT THE FRONT COUNTER - THANKS!**

## LUNCH (FROM 12NOON UNTIL 3PM)

Soup & fresh bread	Market price
Daily changing salad	Market price
GO!'s Paninis using La Madre Ciabatta	
#1    Crumbed chicken, sugo, gruyere cheese & sage	12.5
#2    Pulled lamb, chimichurri, feta, spinach & tomato	12.5
Pumpkin & feta burger with spinach, zucchini pickle & minted yoghurt in a La Madre bun	11
Wraps, sandwiches & baguettes (in deli display cabinet)	from 8.5
Spinach & fetta borek or	12.5
Turkish lamb pizza	14.5
both with an ancient grain salad	
Eggplant, brown rice & miso burger with satay sauce, pickled ginger & a radish, lettuce & avocado dressed salad (vegan & GF)	14
Pumpkin gnocchi, with sage, spinach, blue cheese, pear & candied walnuts	16
Vietnamese chicken salad with Asian herbs, chilli, peanuts & a zingy lemon dressing (GF)	16
House made steak, mushroom & kidney pie with wilted greens & house relish	17
Curry/Slow cooked dish of the day with accompaniments	Market price
Have a peek at our daily changing specials board for seasonal specialties	

## SWEET TREATS

On display @ the counter from 2.5

