



ORANGE

CHEF'S SPECIAL

PULLED PORK BENEDICT

6 hour slow braised pork, lettuce, coleslaw, poached eggs, chives,
hollandaise on a toasted croissant 18

SPECIAL CHICKEN FRIED RICE

Brown rice, sous-vide chicken fillet, seasonal veggies, shallots, chillis,
furikake, kewpie mayo, house special sauce 20

SMOKED SALMON SALAD

Avocado, baby spinach, lettuce, roasted onion, smoked salmon, cucumber,
tomato, harvest corn, fresh herbs, green goddess dressing 19

PLEASE ORDER AT THE COUNTER



MENU



PLEASE ORDER AT THE COUNTER

EGGS AS YOU LIKE 12

Served on sourdough toast (see extras)
Poached (1540kJ) / Scrambled (2000kJ) / Fried (2090kJ)

BREKKIE WRAP

Bacon, scrambled eggs and hash brown, tomato relish, lettuce, hollandaise sauce in spinach wrap (3370kJ) 14
Add cheese (+276kJ) +1 / avo (+994kJ) +2

CHICKEN CHEESE MELT

Sous vide chicken, corn, avo, cheese, kewpie mayo, okonomiyaki sauce on rustic white (2380kJ) 14

HOUSE BAKED GRANOLA BOWL v

House baked granola, sweetened yogurt, açai compote, seasonal berries, coconut chia pudding, crushed strawberry (2970kJ) 16

OMELETTE gfor

Roasted mushrooms, braised tomato, tempura batter bits, mozzarella, and chives served with toasted bread (2250kJ) 16
Add chicken (+718kJ) / ham (+453kJ) / smoked salmon (+561kJ) +4

CRUSHED AVO DELIGHT v

Crushed avo, tomato salsa, green balsamic, poached egg, whipped Persian fetta, chili, chives with toasted sourdough (2640kJ) 17

SALMON BENNY

Smoked salmon, toasted sourdough, sweet corn salsa, smashed avo, poached eggs, hollandaise, chives (3260kJ) 18
Or, swap the salmon for ham (2920kJ) or bacon! (3210kJ)

GRILLED HALLOUMI STACK v gfor

Spiced eggplant, heirloom tomato, raisin, grilled halloumi, coriander, sautéed kale, Spanish onion, poached egg, harissa on sourdough (2290kJ) 18

SWEET CORN FRITTERS

Tempura sweet corn fritters, house tomato relish, chilli, tomato & avo salsa, poached egg, whipped Persian fetta, Asian herb salad (1780kJ) 18

BREAKFAST GNOCCHI

Home-made potato gnocchi, roasted tomato, chorizo, shallots, chili, parmesan snow, crispy potato skins, poached egg (3590kJ) 18

BIG BREAKFAST

Two eggs your way, grilled chorizo, bacon, hash browns, crushed avo, roasted mushrooms, roasted tomato served with toasted sourdough (4440kJ) 21

v vegetarian option gf gluten free gfor gluten free on request

Please notify staff of any food allergies.

The average adult daily energy intake is 8700kJ

ROASTED PUMPKIN SALAD v

Roasted pumpkin, pepita seeds, whipped Persian fetta, kale, avo, roasted Spanish onion, tomato, balsamic glaze (2300kJ) 17
Add avo (+994kJ) +4 Add chicken (+718kJ) +5
Add halloumi (+722kJ) +5 Add smoked salmon (+561kJ) +5

VEGAN BOWL v gf

Braised cauliflower, roasted mushrooms, harvest corn, roasted pumpkin, quinoa, edamame, tahini dressing (1370kJ) 18

B.L.A.T. gfor

Bacon, lettuce, smashed avo, tomato, house sweet chilli mayo on sourdough (3070kJ) 14

GRILLED CHICKEN WRAP

Grilled chicken, hummus, avo, corn, onion, lettuce, cucumber, sweet chilli mayo, tomato in a spinach tortilla wrap (2830kJ) 15

CRISPY FRIED CHICKEN BURGER

Crispy fried chicken fillet, lettuce, coleslaw, kewpie mayo, Japanese BBQ sauce on a brioche bun with chips (5090kJ) 18

BAD BOY BURGER

Wagyu beef patty, house tomato relish, grilled bacon, lettuce, tomato, tempura onion rings, melted cheddar cheese and aioli on a brioche bun with chips (6090kJ) 18

CHICKEN SCHNITZEL

Panko crumbed chicken breast fillet, cabbage slaw, chips, and creamy mushroom sauce (3780kJ) 18
Make it parmigiana! (+280kJ) top with tomato ragu and mozzarella +3

SALMON RICE BOWL

Teriyaki marinated salmon, brown rice, edamame, avo, greens, kewpie mayo, furikake, chives (3850kJ) 22

KID'S MENU	
Served with Kid's AJ (+480kJ)	
Kid's Ham & Cheese Toastie (1460kJ)	10
Kid's Chicken Nuggets With chips, tomato sauce (2650kJ)	10
Kid's Waffle With ice cream, chocolate sauce, strawberries (2780kJ)	10

EXTRAS			
Poached Egg (345kJ) / Hash Brown (553kJ) / Roasted Tomato (86kJ)	3	Grilled Bacon (1310kJ) / Grilled Halloumi (722kJ) / Smoked Salmon (561kJ)	5
Sautéed Kale (67kJ) / Mushrooms (160kJ) / Avocado (994kJ) / Chorizo (784kJ)	4	Potato Chips (1970kJ) / Sweet Potato Chips (2560kJ)	7

DRINKS



PLEASE ORDER AT THE COUNTER

BREW BAR

COLD DRIP COFFEE

A slow, four to six hour extracted coffee. Sweet, liquor like flavour with low acidity. Sold in a bottle. Served on ice. (2kj) 6

HARIO V60

Hario V60 pour over gives the barista complete control over brewing extraction. This produces a clean after taste with a well rounded flavour of our single origin coffee. (2kj) 6

ESPRESSO

Ristretto (2kj) 3.7
Short Black (2kj)
Long Black (4kj) 4.2
Macchiato (61kj) 4.2
Piccolo (197kj)
Flat White (451kj)
Latte (541kj)
Cappuccino (451kj)

FLAVOURED

Chai Latte (910kj) 4.5
Green Tea Latte (929kj)
Babycino (133kj) 1.5
upsized +0.7

upsized +0.7

BELGIAN HOT CHOCOLATE / MOCHA

We use Belgian couverture chocolate, high-quality chocolate that contains a higher percentage of cocoa.

HOT CHOCOLATE 4.9	MOCHA 4.9
White (979kj)	White (937kj)
Milk (1250kj)	Milk (933kj)
Dark (1080kj)	Dark (924kj)

upsized +1.0

upsized +1.0

Decaf (2kj) / Extra Shot (2kj)	0.5
Almond Milk (231kj) / Soy Milk (361kj)	0.7
FLAVOUR Caramel (270kj), Hazelnut (274kj), Vanilla (274kj), Mint (280kj)	0.7

ORGANIC LOOSE LEAF TEA

Temperature controlled, brewed to perfection. 4.7

GOOD MORNING

Our luxurious take on English Breakfast Tea (2kj)

EARL GREY BLUEFLOWER

Ceylon Orange Pekoe Black Tea infused with bergamot (2kj)

GENMAICHA (KYOTO JAPAN)

Brothy Kyoto Green Tea with toasted rice (2kj)

SILVER JASMINE (ZHEJIANG)

Silver tipped Green Tea, infused with jasmine blossoms (2kj)

DIGESTIF

Mint, lavender and fennel seeds to aid digestion (2kj)

HEAL

Lemongrass and ginger blend to restore minerals (2kj)

WHITE PEONY (FUJIAN)

Lightly biscuity White Tea, high in antioxidants (2kj)

MASALA CHAI

Authentic Indian recipe of spices with an Assam Tea base (465kj)

COLD BEVERAGE

ICED ESPRESSO

Iced Long Black (4kj) 5.5
Iced Latte (1050kj) 5.5
Iced Coffee (1450kj) 6.5
Salted Caramel Affogato (1370kj) 6

BLENDED

Iced Coffee (1700kj) 7
Iced Chai Latte (910kj) 7.5
Iced Green Tea Latte (908kj) 7.5

ICED CHOCOLATE 8

White (3020kj)
Milk (2957kj)
Dark (2900kj)

ICED MOCHA 8

White (2110kj)
Milk (2100kj)
Dark (2080kj)

HANDCRAFTED SODA

New Zealand Golden Kiwi & Mint (860kj) 6.5
Lychee (712kj) 6.5
Cranberry & Lime (759kj) 6.5

ORGANIC ICED TEA

BREAKFAST LEMON MINT

Ceylon Orange Pekoe Tea with fresh lemon juice & mint (611kj) 6

LEMONGRASS & GINGER

Caffeine-free cold tisane with fresh lemon zest (402kj) 6

EGYPTIAN ICE

Liquid Turkish delight (439kj) 6

COLD PRESSED JUICE

ORANGE | Straight orange juice (600kj) 9

GREEN | Apple, pear, spinach & kale (830kj) 9

RED | Watermelon & strawberry (665kj) 9

FRUITY SMOOTHIE

PASSION TANGO ^{df}

Pineapple, passionfruit & mango (1330 kj) 8

SUMMER SUNSET ^{df}

Pineapple, mango, strawberry & kiwi (1290kj) 8

BLACK POTION ^{df}

Activated charcoal, blackcurrant, blackberry, cherry, blueberry & banana (1240kj) 8.5

AÇAÍ ^{df}

Açaí, blueberry, blackberry, banana (1420kj) 8.5

MILKSHAKE

Chocolate (1690) / Vanilla (1540kj) / Salted Caramel (1470kj) / Strawberry (1550kj) / or Banana (1290kj) 6.5

Add WHEY Protein (502kj)	2
Add Extra Ice Cream (645kj)	1

^{df} Dairy free

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700 KJ