

# ALL DAY MENU

WARRINGAH MALL

PLEASE ORDER AT THE COUNTER

**EGGS AS YOU LIKE** <sup>v gfor</sup> 10  
Served on sourdough toast (see extras)  
Poached (1540kJ) / Scrambled (2000kJ) / Fried (2090kJ)

**BREKKIE WRAP**  
Bacon, scrambled eggs, hash brown, tomato relish, lettuce, hollandaise sauce in spinach wrap (3370kJ) 13  
**Add cheese** (+276kJ) **+1** / **avo** (+994kJ) **+2**

**HOUSE BAKED GRANOLA** <sup>v</sup>  
House baked granola, rose water poached strawberry, coconut chia pudding, deli style yogurt (2580kJ) 16

**OMELETTE** <sup>v gfor</sup>  
Roasted mushrooms, braised tomato, tempura batter bits, chives and mozzarella served with toasted bread (2250kJ) 17  
**Add chicken** (+718kJ) / **ham** (+453kJ) / **smoked salmon** (+561kJ) **+4**

**CRUSHED AVO DELIGHT** <sup>v gfor</sup>  
Crushed avo, tomato salsa, green balsamic, poached egg, whipped Persian fetta, chilli, chives with toasted sourdough (2640kJ) 18

**ZUCCHINI FRITTERS** <sup>v</sup>  
Zucchini & fetta fritters, house tomato relish, tomato salsa, chives, whipped Persian fetta, poached egg, fine herbs (1450kJ) 18

**GRILLED HALLOUMI BENNY** <sup>v gfor</sup>  
Spiced eggplant, tomato, raisin, coriander, grilled halloumi, sautéed kale, Spanish onion, poached eggs, and hollandaise on a toasted English muffin (2340kJ) 18  
**Or, swap the halloumi for smoked salmon** (+561kJ) / **ham** (2920kJ) **or bacon!** (3210kJ)

**POWER BREKKIE** <sup>gfor</sup>  
Grilled broccolini, scrambled egg, tomato relish, grilled chorizo, toasted English muffin, truffle butter (2470kJ) 18  
**Or, swap the chorizo for chicken** (+718kJ)

**TRUFFLE MUSHROOM BRUSCHETTA** <sup>v gfor</sup>  
Mushrooms, avocado, spring onion, chilli, eschalots, truffle, thyme and burrata on toasted sourdough (2630kJ) 19

**BREAKFAST GNOCCHI**  
House made potato gnocchi, roasted tomato, chorizo, chilli, shallots, parmesan snow, poached egg, crispy potato skins (3590kJ) 19  
**Or, swap the chorizo for chicken** (+718kJ)

**OKONOMIYAKI BENEDICT**  
Sous vide house marinated salmon, okonomiyaki, kewpie mayo, squid legs, poached egg, roe, hollandaise, soft herbs, corn salsa, katsuobushi (bonito flakes) (2720kJ) 22

**BIG BREAKFAST**  
Two eggs your way, chorizo, bacon, hash browns, crushed avo and roasted mushroom with toasted sourdough (4440kJ) 22

**ROASTED PUMPKIN SALAD** <sup>v</sup>  
Roasted pumpkin, pepita seeds, whipped Persian fetta, tomato, avo, salad leaf, roasted Spanish onion, balsamic glaze (2300kJ) 17  
**Add avo** (+994kJ) **+4** **Add chicken** (+718kJ) **+5**  
**Add halloumi** (+722kJ) **+5** **Add smoked salmon** (+561kJ) **+5**

**SMOKED SALMON SALAD**  
Smoked salmon, lettuce, cucumber, tomato, harvest corn, onion, crispy capers, avo, green goodness dressing (1350kJ) 19

**B.L.A.T.** <sup>gfor</sup>  
Bacon, lettuce, smashed avo, tomato, house sweet chilli mayo on sourdough (3070kJ) 14

**VEGETARIAN WRAP** <sup>v</sup>  
Grilled halloumi, spiced eggplant, lettuce, tomato, coriander, raisin, Spanish onion, aioli on a spinach wrap (2940kJ) 14

**CHICKEN SCHNITZEL WRAP**  
Panko crumbed chicken breast fillet, lettuce, avo, tomato, English cheddar cheese, sweet chilli mayo on a spinach wrap (3240kJ) 14  
**Add chips** (+1192kJ) **+4**

**PERI PERI CHICKEN WRAP**  
Grilled marinated chicken breast, cucumber, corn, onion, lettuce, tomato, house peri peri mayo on a spinach tortilla (2400kJ) 14

**GRILLED WAGYU BEEF CHEESEBURGER**  
Wagyu beef patty, marinated bacon, lettuce, house relish, tomato, cheddar cheese, tempura onion ring, special burger sauce served on a milk bun with chips (6090kJ) 19

**ALL THINGS GREEN** <sup>gfor</sup>  
Brown rice, poached egg, asparagus, okra, broccolini, garlic, kale, eschalot, edamame, furikake, with kombu sauce (1670kJ) 18  
**Add chicken** (+718kJ) **+4**

**BERRIES & NUTS PANCAKE** <sup>v</sup>  
Seasonal berries, vanilla ice cream, mixed caramelized nuts, toasted coconut, whipped vanilla ricotta and genuine maple syrup (3980kJ) 18  
**Add extra ice cream** (+645kJ) **+3**

KID'S MENU	
<i>Served with Kid's AJ (+480kJ)</i>	
<b>Kid's Chicken Nuggets</b> With chips, tomato sauce (2650kJ)	10
<b>Kid's Cheeseburger</b> With wagyu beef, cheese, BBQ sauce, chips (3960kJ)	14
<b>Kid's Waffle</b> With ice cream, chocolate sauce, strawberries (2780kJ)	10

EXTRAS			
Poached Egg (345kJ) / Hash Brown (553kJ) / Roasted Tomato (86kJ)	3	Grilled Chicken (718kJ) / Grilled Bacon (1310kJ) / Grilled Halloumi (722kJ) / Smoked Salmon (561kJ)	5
Sautéed Kale (67kJ) / Mushrooms (160kJ) / Avocado (994kJ) / Chorizo (1310kJ) / Ham (453kJ)	4	Potato Chips (1192kJ)	5
		Sweet Potato Chips (809kJ)	7

<sup>v</sup> vegetarian option <sup>gf</sup> gluten free <sup>gfor</sup> gluten free on request  
The average adult daily energy intake is 8700kJ

Please notify staff of any food allergies.  
To maintain the integrity of the dish, **no changes** to the dish are permitted.

# DRINKS



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## 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. 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. 6

### ESPRESSO

Ristretto, Short Black	3.2
Black	3.7
White	3.7
Chai Latte / Green Tea Latte	4.2
Babycino	1.5
Upsize +0.7	

### BELGIAN HOT CHOCOLATE / MOCHA

We use Belgian couverture chocolate, high-quality chocolate that contains a higher percentage of cocoa. Available in White, Milk or Dark chocolate. 4.7  
Upsize +1.0

Decaf / Extra Shot	0.5
Syrup / Caramel, Hazelnut, Vanilla, Mint	0.7
Almond Milk / Soy Milk	0.7

### ORGANIC LOOSE LEAF TEA

Temperature controlled, loose leaf tea brewed to perfection.

#### GOOD MORNING

Our luxurious take on English Breakfast Tea

#### EARL GREY BLUEFLOWER

Ceylon orange pekoe black Tea infused with bergamot

#### GENMAICHA (KYOTO JAPAN)

Brothy Kyoto green Tea with toasted rice

#### SILVER JASMINE (ZHEJIANG)

Silver tipped green Tea, infused with jasmine blossoms

#### DIGESTIF

Mint, lavender and fennel seeds to aid digestion

#### HEAL

Lemongrass and ginger blend to restore minerals

#### WHITE PEONY (FUJIAN)

Lightly biscuity white Tea, high in antioxidants

#### MASALA CHAI

Authentic Indian recipe of spices with an Assam Tea base 4.5

## COLD BEVERAGE

### ICED ESPRESSO

Iced Long Black	5.5
Iced Latte	5.5
Iced Coffee	6.5
Salted Caramel Affogato	6

### BLENDED

Iced Coffee	7
Chai Latte	7
Green Tea Latte	7
Belgian Iced Chocolate / Mocha	7.5
Available in White, Milk or Dark chocolate	

### HANDCRAFTED SODA

New Zealand Golden Kiwi & Mint	6.5
Lychee	6.5
Cranberry & Lime	6.5

### ORGANIC ICED TEA

<b>BREAKFAST LEMON MINT</b>	6
Ceylon orange pekoe Tea with fresh lemon juice & mint	

<b>LEMONGRASS &amp; GINGER</b>	6
Caffeine-free cold Tisane with a fresh lemon zest	

<b>EGYPTIAN ICE</b>	6
Liquid Turkish delight	

### COLD PRESSED JUICE

<b>ORANGE</b>   Straight Orange juice	9
<b>GREEN</b>   Apple, Pear, Spinach & Kale	9
<b>RED</b>   Watermelon & Strawberry	9

### FRUITY SMOOTHIE

<b>STRANANA</b>	7.5
Strawberry, banana, milk & honey	

<b>PASSION TANGO</b> <sup>df</sup>	7.5
Pineapple, passionfruit & mango	

<b>SUMMER SUNSET</b> <sup>df</sup>	7.5
Pineapple, mango, strawberry & kiwi	

<b>BLACK POTION</b> <sup>df</sup>	8
Activated charcoal, blackcurrant, blackberry, cherry, blueberry & banana	

<b>AÇAÍ</b> <sup>df</sup>	8.5
Açaí, blueberry, blackberry, banana	

### MILKSHAKE

Chocolate, Vanilla, Salted Caramel, Strawberry, or Banana	6
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Add WHEY Protein	2
Add Extra Ice Cream	1