

ALL DAY MENU

 | BURWOOD

PLEASE ORDER AT THE COUNTER

EGGS AS YOU LIKE ^{v gfor} 10
Served on sourdough toast (see extras)
Poached (1540kJ) / Scrambled (2000kJ) / Fried (2090kJ)

TOASTIES

Served on milk loaf
Cheese & Tomato ^v (1830kJ) 8
Ham & Cheese (2010kJ) 9
Ham Cheese & Tomato (2060kJ) 10
Chicken & Avo (3110kJ) 12

BREKKIE WRAP

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

HOUSE BAKED GRANOLA ^v

House baked granola, rose water poached strawberry, coconut chia pudding, deli style yogurt (2580kJ) 16

OMELETTE ^{v gfor}

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 ^{v gfor}

Crushed avo, tomato salsa, green balsamic, poached egg, whipped Persian fetta, chilli, chives with toasted sourdough (2640kJ) 18

ZUCCHINI FRITTERS ^v

Zucchini & fetta fritters, house tomato relish, tomato salsa, chives, whipped Persian fetta, poached egg, fine herbs (1450kJ) 18

GRILLED HALLOUMI BENNY ^{v gfor}

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)

TRUFFLE MUSHROOM BRUSCHETTA ^{v gfor}

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)

LEAF BREKKIE ^v

Two poached eggs, grilled halloumi, hash browns, mushrooms, sautéed kale, smashed avo, roasted tomato with toasted sourdough (3760kJ) 22

^v vegetarian option ^{gf} gluten free ^{gfor} gluten free on request

The average adult daily energy intake is 8700kJ

Please notify staff of any food allergies.

BIG BREAKFAST

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

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

SUPERFOOD SALAD ^{v gf}

Corn, avo, onion, chilli, tomato, chickpeas, cucumber, quinoa, kale, roasted pumpkin, seeds, honey mustard dressing (1490kJ) 19
Add halloumi (+722kJ) / grilled chicken (+718kJ) +5
Add smoked salmon (+561kJ) +6

CHEESE MELT

Served on rustic bread
Mushroom & Tomato ^v (1560kJ) 13
Ham & Pineapple (1920kJ) 13
Chicken & Avocado (2580kJ) 14

B.L.A.T. ^{gfor}

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

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) 20

CHICKEN SCHNITZEL

Panko crumbed chicken breast fillet, cabbage slaw, chips, and creamy mushroom sauce (3780kJ) 18

KID'S MENU

Served with Kid's AJ (+480kJ)

Kid's Brekkie

Scrambled egg, hash brown, with toast (1590kJ) 10

Kid's Chicken Nuggets

With chips, tomato sauce (2650kJ) 10

EXTRAS

Poached Egg (345kJ) / Hash Brown (553kJ) / Roasted Tomato (86kJ)	3	Grilled Chicken (718kJ) / Grilled Bacon (1310kJ) / Grilled Halloumi (722kJ)	5
Sautéed Kale (67kJ) / Mushrooms (160kJ) / Avocado (994kJ)	4	Smoked Salmon (561kJ)	6
Chorizo (1310kJ) / Ham (453kJ)	5	Potato Chips (1192kJ)	6
		Sweet Potato Chips (809kJ)	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. 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

BREAKFAST LEMON MINT 6

Ceylon orange pekoe Tea with fresh lemon juice & mint

LEMONGRASS & GINGER 6

Caffeine-free cold Tisane with a fresh lemon zest

EGYPTIAN ICE 6

Liquid Turkish delight

COLD PRESSED JUICE

ORANGE | Straight Orange juice 9

GREEN | Apple, Pear, Spinach & Kale 9

RED | Watermelon & Strawberry 9

FRUITY SMOOTHIE

STRANANA 7.5

Strawberry, banana, milk & honey

PASSION TANGO ^{df} 7.5

Pineapple, passionfruit & mango

SUMMER SUNSET ^{df} 7.5

Pineapple, mango, strawberry & kiwi

BLACK POTION ^{df} 8

Activated charcoal, blackcurrant, blackberry, cherry, blueberry & banana

AÇAÍ ^{df} 8.5

Açaí, blueberry, blackberry, banana

MILKSHAKE

Chocolate, Vanilla, Salted Caramel, Strawberry, or Banana 6

Add WHEY Protein	2
Add Extra Ice Cream	1