



MENU

 | NORTH RYDE

PLEASE ORDER AT THE COUNTER

BRUNCH

TOAST WITH BUTTER AND CONDIMENTS

- Sourdough (856kJ) / Quinoa Soy Linseed (1419kJ) 6
- Gluten Free (856kJ) 7
- Fruit Loaf with Ricotta & Honey (2150kJ) 7
- served with strawberry jam (150kJ) / peanut butter (273kJ) / vegemite (35kJ) **add extra condiment +0.5**

EGGS AS YOU LIKE ^v ^{gfor} 10

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

BREKKIE BURGER ^{gfor} 14

- Lettuce, tomato, grilled bacon, fried egg, hash browns, house tomato relish, aioli on a milk bun (3370kJ)
- Add cheese (+276kJ) +1 / avo (+994kJ) +2**

HOUSE BAKED GRANOLA ^v 15

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

OMELETTE ^v ^{gfor} 17

- Roasted mushrooms, slow braised tomato, tempura bits, chives and mozzarella served with a side of toasted bread (2250kJ)
- Add chicken (+718kJ) / ham (+453kJ) / smoked salmon (+561kJ) +4**

CRUSHED AVO DELIGHT ^v ^{gfor} 17

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

ZUCCHINI FRITTERS ^v 18

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

GRILLED HALLOUMI BENNY ^v ^{gfor} 18

- Spiced eggplant, tomato, raisin, coriander, grilled halloumi, sautéed kale, Spanish onion, poached eggs, and hollandaise on a toasted English muffin (2340kJ)
- Or, swap the halloumi for smoked salmon (+561kJ) ham (2920kJ) or bacon! (3210kJ)**

VEGAN SAVORY PANCAKE ^{VEGAN} ^{gfor} 18

- Sesame pancake, slow braised cauliflower, pumpkin falafel, potato, mint coconut yogurt, pomegranate, dill, spring onion, crispy chickpeas (3070kJ)

TRUFFLE MUSHROOM BRUSCHETTA ^v ^{gfor} 19

- Mushrooms, avocado, spring onion, chilli, eschalots, truffle, thyme and burrata on toasted sourdough (2630kJ)

SLOW BRAISED PULLED PORK SHAKSHUKA ^{gfor} 19

- Braised pork, chorizo, cherry tomatoes, onions, pinto, kidney, and borlotti beans, baked egg, and dukkah with toasted sourdough (2570kJ)

BREAKFAST GNOCCHI 19

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

CRAB OMELETTE 22

- Tempura soft shell crab, okra, chives, XO sauce, asparagus, brown rice, fine herb salad (3250kJ)

OKONOMIYAKI BENEDICT 22

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

BIG BREAKFAST 22

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

LOTUS BISCOFF PANCAKE 18

- Crushed lotus biscoff, banana, strawberry, whipped Nutella, vanilla ice cream, biscoff caramel (4020kJ)

EXTRAS			
Poached Egg (345kJ) / Hash Brown (553kJ) /	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

^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.
 10% surcharge on public holidays.
 To maintain the integrity of the dish, **no changes** to the dish are permitted.
 Chicken dishes are Halal-friendly.



MENU



NORTH RYDE

PLEASE ORDER AT THE COUNTER

SALADS

ROASTED PUMPKIN SALAD ^v

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

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) / smoked salmon (+561kJ) +5

BURGERS & SANDWICHES

CHEESE MELT

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

VEGETARIAN WRAP ^v

Grilled halloumi, spiced eggplant, lettuce, tomato, coriander, raisin, Spanish onion, aioli on a spinach wrap (2940kJ) 14

PERI PERI CHICKEN WRAP

Grilled marinated chicken breast, cucumber, corn, onion, lettuce, tomato, house peri peri mayo on a spinach wrap (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

OPEN STEAK SANDWICH ^{gfor}

Grilled scotch fillet, fried egg, baby wild rocket, melted cheese, caramelised onion and mushroom relish, and truffle mayo served on sourdough (2700kJ) 19

EBI KATSU BURGER

House prawn katsu, shredded cabbage, house yuzu mayo served on a milk bun with chips (4420kJ) 21

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

The average adult daily energy intake is 8700kJ

MAINS

ALL THINGS GREEN ^{v gfor}

Brown rice, poached egg, asparagus, okra, broccolini, eshallot, garlic, edamame, furikake, kale with kombu sauce (1670kJ) 19
Add sous vide chicken (+718kJ) +4

CHICKEN BOSCAIOLA SPAGHETTI

Marinated chicken, bacon, mushrooms, chilli, garlic, chives and parmesan snow and in a rich creamy sauce (1930kJ) 23

SALMON SOBA NOODLE BOWL

Sous vide house marinated salmon, avo, seaweed, roe, soba noodles, cucumber, finger lime, chilli, edamame, Japanese style dressing (2500kJ) 24

CRAB & OKRA SPAGHETTI

With eschalots, okra, garlic, chilli, basil, tomato, lemon, double cream and parmesan (2780kJ) 25

KID'S MENU

Served with Kid's AJ (+480kJ)

Kid's Brekkie

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

Kid's Ham & Cheese Toastie (1460kJ)

10

Kid's Chicken Nuggets

With chips, tomato sauce (2650kJ) 10

Kid's Cheeseburger

With wagyu beef, cheese, BBQ sauce, chips (3960kJ) 14

Kid's Waffle

With ice cream, chocolate sauce, strawberries (2780kJ) 10

Please notify staff of any food allergies.
10% surcharge on public holidays.

To maintain the integrity of the dish, **no changes** to the dish are permitted.
Chicken dishes are Halal-friendly.

DRINKS

 NORTH RYDE

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

FILTER COFFEE

We batch brew to bring out the subtle nuances that you can only taste in a black coffee. (2kj) 5

ESPRESSO

Ristretto (2kj) 3.3
Short Black (2kj)
Long Black (4kj) 3.8
Macchiato (61kj) 3.8
Piccolo (197kj)
Flat White (451kj)
Latte (541kj)
Cappuccino (451kj)

SPECIALTY

Chai Latte (910kj) 4.3
Green Tea Latte (929kj)
Taro Latte (1470kj)
Red Velvet Latte (1530kj)
Turmeric Latte (1040kj)
upsized +0.7
Babycino (133kj) 1.5

upsized +0.7

BELGIAN HOT CHOCOLATE / MOCHA

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

HOT CHOCOLATE 4.8	MOCHA 4.8
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. 4.5

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)

DOUBLE MINT

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

LEMONGRASS GINGER

Lemongrass and ginger blend to restore minerals (2kj)

CHAMOMILE LAVENDER

A floral bouquet with sweet honey notes that soothe (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

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

BLENDED CHOCOLATE 7.5 **BLENDED MOCHA** 7.5

White (3020kj)	White (2110kj)
Milk (2957kj)	Milk (2100kj)
Dark (2900kj)	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, banana & mango (1330kj) 7.5

SUMMER SUNSET ^{df}

Pineapple, mango, strawberry & kiwi (1290kj) 7.5

AÇAÍ ^{df}

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

MILKSHAKE

Chocolate (1690kj) 6
Vanilla (1540kj) 6
Salted Caramel (1470kj) 6
Strawberry (1550kj) 6
Banana (1290kj) 6

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

^{df} Dairy free

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700 KJ