



MENU



PLEASE ORDER AT THE COUNTER

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

GRANOLA & BERRIES YOGURT BOWL ^v 13
House baked granola, mixed berry compote, strawberries,
deli style yogurt (2600kJ)

CHICKEN & MUSHROOM TOASTIE 14
Grilled chicken breast, English cheddar cheese, chives,
caramelized onion & mushroom relish, and truffle mayo
on sourdough bread (3660kJ)

BREKKIE BURGER 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

AVOCADO & TOMATO ON TOAST ^{v gfor} 17
Sliced avocado, heirloom tomato, whipped Persian fetta,
chilli, eschalots, finger lime, and sauce gribiche
on toasted quinoa soy linseed sourdough (1810kJ)

PULLED PORK OMELETTE 18
6 hour slow braised pork, mozzarella cheese, tempura onion,
spices, tomato salsa served with toasted sourdough (2750kJ)

GRILLED HALLOUMI BENNY ^{gfor} 18
Spiced eggplant, tomato, raisin, coriander, grilled halloumi,
sautéed kale, Spanish onion, poached eggs, and hollandaise
on toasted sourdough (2340kJ)
**Swap the halloumi for smoked salmon (+561kJ) / ham (2920kJ) or
bacon! (3210kJ)**

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

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

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

WAGYU BEEF CROQUETTE 18
Three cheesy wagyu beef croquettes, parmesan snow,
shredded lettuce salad in a Japanese style dressing,
truffle mayo (4230kJ)

SLOW ROASTED BEEF BRISKET ROLL 18
Slow roasted grain-fed beef brisket, kale & cabbage slaw
in a yogurt mustard dressing, caramelized onion jam,
melted provolone cheese, house special sauce on a toasted
schiazzate, served with a side of house tempura onion fries
(4100kJ)

MEATBALL SUB 18
Slow braised meatball (with pork, celery, coriander,
garlic, onion, carrot water chestnut, and house spices),
melted provolone cheese, tomato salsa, gremolata on a
toasted brioche bread roll, served with a side of
house tempura onion fries (3710kJ)

GRILLED WAGYU BEEF CHEESEBURGER 19
Wagyu beef patty, caramelized onion jam, shredded lettuce,
tomato, melted cheddar cheese, sour pickles, special burger
sauce served on a milk bun with chips (5770kJ)

CHEESY PRAWN ROLL 19
Butter poached king prawn, pickled lotus root, chives,
celery, corn, house yuzu mayo, roe, dill, mozzarella
on a toasted brioche bread roll, served with a side of
house tempura onion fries (4500kJ)

SUPERFOOD SALAD ^{v gfor} 18
Corn, avocado, onion, chilli, tomato, chickpeas, cucumber,
quinoa, kale, roasted pumpkin, seeds,
honey mustard dressing (1490kJ)
Add halloumi (+722kJ) / grilled chicken (+718kJ) / smoked salmon (+561kJ) +5

ROASTED PORK BELLY & DUCK RICE BOWL 23
Roasted pork belly, smoked duck breast, broccolini, okra,
garlic, eschalots, chilli, brown rice, fried egg (2610kJ)

SALMON RICE BOWL 24
Teriyaki marinated salmon, roasted broccolini, avocado,
corn salsa, kewpie mayo, furikake, brown rice (3880kJ)

KING PRAWN SPAGHETTI 25
Pan roasted king prawn, eschalots, chilli, roasted pepper,
tomato, garlic, chives, creamy prawn bisque, spaghetti,
caviar (2590kJ)

KID'S MENU	
<i>Served with Kid's AJ (+480kJ)</i>	
Kid's Ham & Cheese Toastie (1460kJ)	10
Kid's Chicken Nuggets With chips and tomato sauce (2650kJ)	10
Kid's Cheeseburger With wagyu beef, cheese, BBQ sauce and chips (3960kJ)	14

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

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.

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

The average adult daily energy intake is 8700kJ

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

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
Babyicino (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 (1330 kj) 7.5

SUMMER SUNSET ^{df}

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

AÇAÍ ^{df}

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

MILKSHAKE

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