



MENU



PLEASE ORDER AT THE COUNTER

EGG AS YOU LIKE ^v 12
Served on sourdough toast (see extras)
Poached (1540kJ) / Scrambled (2000kJ) / Fried (2090kJ)

BREKKIE BURGER 15
Lettuce, tomato, grilled bacon, fried egg, hash browns,
house tomato relish, aioli on a brioche bun (3370kJ)

GRILLED CHICKEN & MUSHROOM TOASTIE 15
Grilled chicken breast, English cheddar cheese, chives,
caramelized onion & mushroom relish, and truffle mayo
on sourdough bread (3660kJ)

BIRCHER MUESLI ^v 15
Poached apple, coconut yogurt, oats, strawberry,
coconut jelly (945kJ)

AVO & TOMATO ON CRUMPET ^{v gfor} 18
Crushed avocado, heirloom cherry tomato, pickled eschalot,
chives, soft boiled egg, green balsamic glaze, crispy basil, yuzu gel,
whipped Persian fetta, toasted homemade crumpet (1740kJ)

MUSHROOM & ZUCCHINI OMELETTE ^{v gfor} 18
Shiitake mushroom, king brown mushroom, zucchini, garlic,
eschalot, chive, miso, mozzarella, shiitake XO, fine herb salad
served on a toasted sourdough (2660kJ)

ZUCCHINI FRITTERS ^v 19
Tempura zucchini fritter, tomato & avocado salsa, tomato relish,
tzatziki, soft boiled egg, fine herb & radish salad (1230kJ)

BREAKFAST GNOCCHI 20
House made potato gnocchi, roasted tomato, chorizo, chilli, shallots,
parmesan snow, poached egg, crispy potato skins (3590kJ)

BIG BREAKFAST 23
Two eggs your way, chorizo, bacon, hash browns, crushed avo
and roasted mushrooms with toasted sourdough (4440kJ)

PULLED PORK BENEDICT 19
Slow braised pork, five beans, kale & white cabbage slaw
in a yogurt mustard dressing, poached eggs, hollandaise,
tempura onion, toasted homemade crumpet (3260kJ)

OKONOMIYAKI BENEDICT 23
Sous vide marinated salmon, okonomiyaki pancake,
tempura octopus legs, poached egg, roe, corn salsa,
hollandaise, katsuobushi (bonito flakes) (2660kJ)

CRAB IN BLACK 22
Crab meat salad, fried egg, toasted home-made crumpet,
roe, tempura soft shell crab, black aioli (1960kJ)

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

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.

The average adult daily energy intake is 8700kJ

ROASTED PORK BELLY & DUCK RICE BOWL 24
Roasted pork belly, smoked duck breast, broccolini, zucchini,
garlic, eschalots, chilli, brown rice, fried egg (2610kJ)

CHICKEN FAJITA WRAP 15
Grilled marinated chicken, mixed peppers, onion, avocado,
lettuce, tomato, melted mozzarella cheese, peri peri mayo
(1940kJ)

GRILLED WAGYU BEEF BURGER 20
Wagyu beef patty, house tomato relish, lettuce, tomato, melted
cheddar cheese, sour pickles, tempura onion, special burger sauce
served on a brioche bun with chips (6280kJ)

VEGAN BURGER ^{vegan} 19
Panko crumbed roasted pumpkin & chickpea patty, cucumber
salsa, coconut yogurt mustard sauce, tomato relish on a toasted
whole wheat bun, served with chips (6280kJ)

SUPERFOOD SALAD ^{v gf} 20
Corn, avocado, onion, chilli, tomato, chickpeas, cucumber, quinoa,
kale, roasted pumpkin, seeds, honey mustard dressing (1490kJ)
Add grilled chicken (+718kJ) +5 / sous vide salmon (+974kJ) +6

CHICKEN SALAD 20
Sous vide chicken breast, green apple, onion, quinoa, avocado,
soft boiled egg, carrots, shredded green coral lettuce, edamame,
parmesan snow, honey mustard dressing (2010kJ)

SALMON SOBA NOODLE BOWL 24
Sous vide house marinated salmon, avo, carrot, roe, soba noodles,
chives, cucumber, chilli, edamame, mint, Japanese style dressing
(2480kJ)

CRAB SPAGHETTI 26
Crab meat, eschalots, chilli, zucchini, tomato, garlic, chives,
shellfish bisque, squid ink spaghetti (2250kJ)

BISCOFF FRENCH TOAST ^v 18
Biscoff ricotta, caramelized apple, biscoff crumble,
coconut maple, strawberry (2190kJ)

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

EXTRAS		
Poached Egg (345kJ) / Hash Brown (553kJ) /	3	Ham (453kJ) / Grilled Chicken (718kJ) / 5
Sautéed Kale (67kJ) / Mushrooms (160kJ) / Avocado (994kJ) / Chorizo (1310kJ)	4	Grilled Bacon (1310kJ) / Sous Vide Salmon (974kJ) / 6
		Potato Chips (1192kJ) 6

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)

SPECIALTY

Chai Latte (910kj) 4.7
Green Tea Latte (929kj)
Taro Latte (1470kj)
Red Velvet Latte (1530kj)

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	5.2	MOCHA	5.2
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) / Oat (413kj) / Lactose Free (534kj)	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)

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) 7.5
Green Tea Latte (908kj) 7.5

BLENDED CHOCOLATE	8	BLENDED MOCHA	8
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

FRUITY SMOOTHIE

PASSION TANGO ^{df}

Pineapple, passionfruit & mango (1330kj) 8

SUMMER SUNSET ^{df}

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

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 Extra Ice Cream (645kj)	1
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^{df} Dairy free

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700 KJ