



PLEASE ORDER AT THE COUNTER

EGG AS YOU LIKE V Served on sourdough toast (see extras) Poached (1540kJ) / Scrambled (2000kJ) / Fried (2090kJ)	12	PORTUGUESE CHICKEN WRAP Grilled portuguese marinated chicken, shredded cabbage, carrots, onion, avocado, tomato, corn, peri peri mayo Add cheese (+276kJ) +1 / add chips (+1192kJ) +4
BREKKIE BURGER Lettuce, tomato, grilled bacon, fried egg, hash browns, house tomato relish, aioli on a milk bun (3370kJ) Add cheese (+276kJ) +1	15	GRILLED WAGYU BEEF CHEESEBURGER Wagyu beef patty, house tomato relish, lettuce, tomato, roasted onion, melted cheddar cheese, grilled bacon, special burger sauce served on a milk bun with chips (5980kJ)
GRILLED CHICKEN & MUSHROOM TOASTIE Grilled chicken breast, English cheddar cheese, chives, caramelized onion & mushroom relish, and truffle mayo on sourdough bread (3660kJ)	16	LEAF BURGER VEGAN Grilled HARVEST GOURMET® plant-based patty, caramelized onion & mushroom relish, lettuce, tomato, jalapeño guacamole, plant based smokey chipotle mayo served on a whole wheat bun with chips (3690 kJ)
APPLE & RHUBARB BIRCHER MUESLI Oats, apple, coconut yogurt, poached apple & rhubarb, toasted crumble (1160kJ)	18	SOFT SHELL CRAB BURGER 25 Crispy fried soft shell crab, asian cabbage slaw, lettuce, special house sauce, milk bun, chips (3440 kJ)
CRUSHED AVO DELIGHT V gfor Crushed avo, cherry tomato salsa, poached egg, chili flakes, green balsamic glaze, whipped Persian fetta pickled eschalots, chives with toasted sourdough (2650k		GRILLED STEAK SANDWICH Grain-fed scotch fillet, lettuce, tomato, pickled eschalots, house caramelized onion & mushroom relish, truffle mayo, toasted sourdough, chips (4670 kJ)
MUSHROOM & ZUCCHINI OMELETTE V Shiitake mushrooms, king brown mushrooms, zucchini, garlic, eschalots, chives, miso, mozzarella, shiitake XO, fine herb salad served with toasted sourdough (2660kJ)	19	ROASTED PORK BELLY & DUCK RICE BOWL Roasted pork belly, smoked duck breast, broccolini, zucchini, garlic, eschalots, chilli, brown rice, fried egg (2610kJ)
ZUCCHINI FRITTERS V Tempura zucchini fritters, tomato & avocado salsa, tzatziki tomato relish, poached egg, fine herb & radish salad (1230)		MUSHROOM RISOTTO V 25 Shitake mushroom, king brown mushroom, porcini mushroom, miso, eschalots, chives, garlic, parmesan snow, truffle butter (2550kJ)
BREAKFAST GNOCCHI House made potato gnocchi, roasted tomato, chorizo, ch shallots, parmesan snow, poached egg, crispy potato ski (3590kJ) Or, swap the chorizo for chicken! (+718kJ)		Add chicken (+718kJ) +4 / Add fresh truffle +9 SEAFOOD LINGUINE Pan-seared prawns, octopus leg, crab meat, eschalots, chilli, roasted cherry tomatoes, garlic, chives, shellfish bisque, hand-made rocket linguine (3080kJ)
BIG BREAKFAST Two eggs your way, chorizo, bacon, hash browns, crushed and roasted mushrooms with toasted sourdough (4440kJ)	24 avo	SLOW BRAISED PORK RIBS Slow braised pork ribs, crunchy Asian cabbage slaw, smoky BBQ sauce, served with a side of chips (6440kJ)
OKONOMIYAKI BENEDICT Sous vide marinated salmon, okonomiyaki pancake, tempura octopus legs, poached egg, roe, corn salsa, hollandaise, katsuobushi (bonito flakes) (2660kJ)	26	RICOTTA HOTCAKE 21 Maple syrup, caramelized nuts, vanilla mascarpone, seasonal berries, flowers
SUPERFOOD SALAD ^{v gf} Corn, avocado, onion, chilli, tomato, chickpeas, cucumber, quir kale, roasted pumpkin, seeds, honey mustard dressing (1490) Add halloumi (+722kJ) / grilled chicken (+718kJ) / smoked salmon (+561k	kJ)	KID'S MENU Served with Kid's AJ (+480kj)
The second of th		Kid's Ham & Cheese Toastie (1460kJ) 10 Kid's Chicken Nuggets

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.

5

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

With chips and tomato sauce (2650kJ)

Kid's Cheeseburger

 $^{oldsymbol{v}}$ vegetarian option

11

15

Grilled Chicken (718kJ)/

Grilled Bacon (1310kJ) /

Smoked Salmon (561kJ)

Potato Chips (1192kJ)

Grilled Halloumi (722kJ)/

Sweet Potato Chips (809kJ) 7

EXTRAS

Poached Egg (345kJ)

Hash Brown (553kJ) /

Sautéed Kale (67kJ)/ Mushrooms (160kJ) /

Avocado (994kJ) /

Chorizo (1310kJ) /

Ham (453kJ)

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. 6.5

FILTER COFFEE

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

ESPRESSO		SPECIALTY	
Ristretto (2kj)	3.5	Chai Latte (910kj)	4.5
Short Black (2kj)		Green Tea Latte (929kj)	
Long Black (4kj)	4	Taro Latte (1470kj)	
Macchiato (61kj)	4	upsize +0.8	
Piccolo (197kj)		Babycino (133kj)	1.5
Flat White (451kj)			
Latte (541kj)			
Cappuccino (451kj)			

upsize +0.8

BELGIAN HOT CHOCOLATE / MOCHA

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

HOT CHOCOLATE	5	MOCHA	5
White	(979kj)	White	(937kj)
Milk	(1250kj)	Milk	(933kj)
Dark	(1080kj)	Dark	(924kj)
upsize +1.0		upsize +1.0	

Decaf (2kj) / Extra Shot (2kj)	+0.6
Almond Milk (231kj) / Soy Milk (361kj)	+0.7
/ Oat (413kj)	
FLAVOUR Caramel (270 kj), Hazelnut (274 kj),	
Vanilla (274kj), Mint (280kj)	+0.7

ORGANIC LOOSE LEAF TEA

4.7 Temperature controlled, brewed to perfection.

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)	6	
	lced Latte (1050kj) Iced Coffee (1450kj)	6 7	
	,	6.5	
	Salted Caramel Affogato (1370kj)	0.5	
	BLENDED		
	Coffee (1700kj)	7.5	
	Chai Latte (910kj) Green Tea Latte (908kj)	7.5 7.5	
	BLENDED CHOCOLATE 8 BLENDED MOCHA		
	White (3020kj) White	(2110kj)	
	Milk (2957kj) Milk	(2110kj) (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)	6.5	
	LEMONGRASS & GINGER		
	Caffeine-free cold tisane with fresh lemon zest (40	02 <i>kj</i>) 6.5	
	EGYPTIAN ICE	6.5	
	Liquid Turkish delight (439kj)	0.5	
	COLD PRESSED JUICE		
	ORANGE Straight orange juice (600 <i>kj</i>)	9	
GREEN Apple, pear, spinach & kale (830kj)			
RED Watermelon & strawberry (665kj)			
	FRUITY SMOOTHIE		
	PASSION TANGO of	i) 8	
	Pineapple, passionfruit, banana & mango (1330 kj) 0	
	SUMMER SUNSET ^{df} Pineapple, mango, strawberry & kiwi (1290kj)	8	
	AÇAÍ df	J	
	Açai, blueberry, blackberry, banana (1420kj)	8.5	
	MILKSHAKE		
	Chocolate (1690) / Vanilla (1540kj) / Salted Caran	nel 6	
	(1470kj) / Strawberry (1550kj) / or Banana (1290kj		
	WHEY Protein (502kj)	+2	
	·		
	Make it a THICKSHAKE (1290kj)	+2	

df Dairy free

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700 KJ