

# BRUNCH

Please order at the counter

<sup>v</sup>vegetarian <sup>gfor</sup>gluten free on request <sup>vor</sup>vegan on request

**EGGS AS YOU LIKE** <sup>v gfor</sup> 13  
Served on sourdough toast (see extras)  
Poached (1540kJ) / Scrambled (2000kJ) / Fried (2090kJ)

**POACHED PEAR BIRCHER MUESLI** <sup>vegan</sup> 18  
Spiced poached pear, strawberries and rhubarb compote, oats, apple, berries, coconut yogurt, homemade granola, rose petals (1470kJ)

**BREKKIE BURGER** 16  
Bacon, fried egg, hash brown, lettuce, homemade tomato relish, tomato and aioli on a soft milk bun (2790kJ)  
**Swap bacon to grilled halloumi cheese upon request (2740kJ)**  
**Add cheese (+276kJ) +1 / avocado (+994kJ) +2**

**ULTIMATE BREAKFAST BURRITO** 18  
Salami, grilled chorizo, lettuce, egg salad, red onion, pickle, homemade spicy mayo, avocado, melted cheddar cheese, spinach tortilla (3500kJ)

**MEDITERRANEAN VEGGIE SANDWICH** <sup>v</sup> 18  
Roasted pumpkin, cherry tomato, red onion, grilled halloumi, lemon & dill labneh, romesco, toasted focaccia (3070kJ)

**CHICKEN CAESAR SALAD SANDWICH** 19  
Sous vide chicken breast, baby cos, grilled bacon, parmesan snow, egg salad, Caesar dressing, toasted focaccia (3430kJ)

**SMOKED SALMON SANDWICH** 19  
Smoked salmon, avocado, egg salad, pickled eschalots, crispy capers, red onion, sour cream, toasted focaccia (3130kJ)

**GRILLED CHICKEN & MUSHROOM TOASTIE** 19  
Grilled chicken breast, English cheddar cheese, chives, truffle mayo, and caramelized onion & mushroom relish on toasted focaccia (3510kJ)

**CRUSHED AVOCADO ON TOAST** <sup>v</sup> 20  
Homemade chilli oil, slow roasted cherry tomato, parsley, whipped Persian fetta, pickled eschalots, poached eggs, toasted sourdough (2330kJ)

**TURKISH EGGS** 21  
Grilled chorizo, slow roasted cherry tomato, poached eggs, lemon & dill labneh, Aleppo butter, toasted focaccia (3530kJ)

**ZUCCHINI FRITTERS** <sup>v</sup> 21  
Tempura zucchini fritters, cucumber & avocado salsa, romesco, sour cream, poached egg (1510kJ)

**TRUFFLE MUSHROOM** <sup>v</sup> 22  
Mixed mushrooms, eschalots, garlic, parsley, truffle butter, poached egg, white bean purée, parmesan snow, toasted focaccia (2790kJ)

**CHILLI SCRAMBLED EGGS ON TOAST** <sup>v</sup> 22  
Slow braised eggplant relish, chilli oil, pan roasted tomato, parsley, grilled halloumi, toasted coconut, soft herbs, toasted focaccia (2140kJ)

**MUSHROOM SCRAMBLED EGGS ON CRUMPET** <sup>v</sup> 22  
Chilli jam, sautéed king trumpet mushroom, asparagus, whipped Persian fetta, and shiitake mushroom XO on a toasted homemade crumpet (2210kJ)

**THREE CHEESE OMELETTE** <sup>v</sup> 22  
Parmesan cheese, cheddar cheese, mozzarella cheese, coriander, onion, braised eggplant, tomato salsa, toasted focaccia (2450kJ)

**ROASTED CAULIFLOWER & TOMATO CHEESE OMELETTE** <sup>v</sup> 22  
Slow roasted cherry tomato, spiced cauliflower, potato, parsley, mozzarella cheese, toasted focaccia (1950kJ)

**BREAKFAST GNOCCHI** 25  
Homemade potato gnocchi, roasted tomato, chorizo, chilli, parsley, parmesan snow, poached egg, crispy potato skins (3590kJ)  
**Swap the chorizo for chicken (2790kJ)**

**MIXED BERRY & BELGIAN CHOCOLATE FRENCH TOAST** <sup>v</sup> 22  
Seasonal berries, strawberry & rhubarb compote, vanilla mascarpone, belgian chocolate, ice cream, rose petals (5390kJ)

**BIG BREAKFAST** 26  
Two eggs your way, chorizo, bacon, hash browns, crushed avocado and roasted mushrooms with toasted sourdough (4440kJ)

**LEAF BREKKIE** <sup>v</sup> 26  
Two poached eggs, grilled halloumi, hash browns, mushrooms, sautéed kale, smashed avocado and roasted tomato with toasted sourdough (3760kJ)

**OKONOMIROSTI BENEDICT** 29  
Japanese fusion style rasti, sous vide teriyaki marinated salmon, poached egg, avocado, tempura squid legs, roe, corn salsa, hollandaise, bonito flakes (2520kJ)

**SUPERFOOD SALAD** <sup>v gfor</sup> 22  
Corn, avocado, onion, chilli, tomato, crispy chickpeas, kale, edamame, barley, roasted pumpkin, toasted seeds, honey mustard dressing (1790kJ)  
**Add avocado (+994kJ) +4 Add halloumi (+722kJ) +6**  
**Add chicken (+718kJ) +6 Add smoked salmon (+561kJ) +6**

**FAJITA CHICKEN & SALAD WRAP** 18  
Marinated fajita chicken, grilled peppers, onion, avocado, tomato salsa, baby cos, mozzarella cheese, and homemade spicy mayo (mild) in a spinach wrap (2410kJ)  
**Add chips (+1192kJ) +4**

**GRILLED SPICY CHICKEN BURGER** <sup>(mild)</sup> 22  
Grilled chicken breast, chili oil, avocado, shredded lettuce, tomato, melted cheddar cheese, aioli, toasted milk bun, chips (4150kJ)

**GRILLED DOUBLE CHEESEBURGER** 25  
Grilled beef patties, homemade bacon jam, lettuce, tomato, melted cheese, pickle and special burger sauce served on a milk bun with chips (5830kJ)

**ROASTED PORK BELLY & DUCK RICE BOWL** 28  
Roasted pork belly, smoked duck breast, broccolini, garlic, eschalots, chilli, brown rice, fried egg (2610kJ)

**PORK KATSU SOBA NOODLE BOWL** 28  
Panko crumbed pork loin, kewpie mayo, soba noodles, avocado, carrot, chives, cucumber, chilli, edamame, roasted sesame, Japanese style dressing (3850kJ)

**BEEF SHORT RIBS RAGU PASTA** 30  
Slow braised beef short rib ragu, tomato, garlic, eschalots, wine, chilli gremolata, conchiglie pasta shells, parmesan snow (4829kJ)

**CHILLI BUTTER CRAB PASTA** 31  
Crab meat, eschalots, chilli, garlic, parsley, tomato, white wine, shellfish bisque, butter, conchiglie pasta shells (4829kJ)

## KID'S MENU

**Kid's Chicken Nuggets**  
With chips and tomato sauce (2650kJ) 12

**Kid's Cheeseburger**  
Grilled beef patty, cheese, BBQ sauce and chips (4550kJ) 16

**Kid's Waffle**  
With ice cream, chocolate sauce, strawberries (2780kJ) 12

## EXTRAS

Aioli Sauce (414kJ) 1

Hollandaise Sauce (414kJ) / Poached Egg (345kJ) / Hash Brown (553kJ) 3

Sautéed Kale (67kJ) / Mushrooms (160kJ) / Avocado (994kJ) / Ham (453kJ) 4

Grilled Chicken (718kJ) / Grilled Bacon (1310kJ) / Chorizo (1310kJ) / Grilled Halloumi (722kJ) / Smoked Salmon (561kJ) 6

Potato Chips (1192kJ) 8

Sweet Potato Chips (809kJ) 10

The average adult daily energy intake is 8700kJ • Please notify staff of food allergies • Sorry, we can't remove or swap ingredients • 10% public holiday surcharge

# BREWS

Please order at the counter | <sup>df</sup>dairy free

## HOT

### FILTER COFFEE 5.5

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

### ESPRESSO 4

Ristretto (2kJ)  
Short Black (2kJ)

Macchiato (61kJ) 4.5  
Piccolo (197kJ)

Long Black (4kJ) 4.5

Flat White (451kJ)  
Latte (541kJ)

Cappuccino (451kJ)

**Upsize +0.8**

### SPECIALTY 2

Babycino (133kJ)

Chai Latte (910kj) 5

Green Tea Latte (929kJ)

Taro Latte (1470kJ)

Red Velvet Latte (1530kJ)

**Upsize +0.8**

### BELGIAN HOT CHOCOLATE 5.5

White (972kJ) / Milk (1250kJ) / Dark (1080kJ)

**Upsize +1.0**

### BELGIAN MOCHA 5.5

White (937kJ) / Milk (933kJ) / Dark (924kJ)

**Upsize +1.0**

#### HOT EXTRAS

Decaf (2kJ) / Extra Shot (2kJ) 0.6

**Milks** | Almond (231kJ) / Soy (361kJ) / Oat (413kJ) 0.8

**Syrups** | Caramel(270kJ) / Vanilla (274kJ) / Hazlenut (274kJ) / Mint (280kJ) 0.8

### ORGANIC LOOSE LEAF TEA 5

Temperature controlled and brewed to perfection.

**Good Morning** | Our luxurious take on English Breakfast Tea (2kJ)

**Earl Grey Blueflower** | Ceylon Orange Pekoe Tea infused with bergamot (2kJ)

**Genmaicha (Kyoto Japan)** | Brothy Kyoto Green Tea with toasted rice (2kJ)

**Silver Jasmine (Zhejiang)** | Green Tea, infused with jasmine blossoms (2kJ)

**Double Mint** | Mint, spearmint, lavender and fennel seeds (2kJ)

**Lemongrass Ginger** | Healing blend to restore minerals (2kJ)

**Chamomile Lavender** | Floral bouquet with sweet honey notes (2kJ)

**Masala Chai** | Authentic Indian recipe of spices with Assam Tea base and honey (465kJ)

## COLD

### COLD DRIP 7

A slow, four to six hour extracted coffee.

Sweet, liquor like flavour with low acidity.

Sold in a bottle. Served on ice. (2kJ)

### ICED DRINKS

Iced Long Black (4kJ) 6.5

Iced Latte (1050kJ) 6.5

Iced Coffee (1450kJ) 7.5

Salted Caramel Affogato (1370kJ) 7

### BLENDED DRINKS 8

Blended Coffee (1700kJ) 8

Blended Chai (910kJ) 8.5

Blended Green Tea Latte (908kJ) 8.5

### BLENDED BELGIAN CHOCOLATE 9

White (3020kJ) / Milk (2957kJ) / Dark (2900kJ)

### BLENDED BELGIAN MOCHA 9

White (2110kJ) / Milk (2100kJ) / Dark (2080kJ)

### MILKSHAKES 7

Chocolate (1690kJ)

Vanilla (1540kJ)

Salted Caramel (1470kJ)

Strawberry (1550kJ)

Banana (1290kJ)

**Make it a thickshake +2.5**

### FRUITY SMOOTHIES 9

Dairy-free smoothies made with real fruit.

**Passion Tango** | Pineapple, passionfruit, banana and mango (1330kJ)

**Summer Sunset** | Pineapple, mango, strawberry and kiwi (1290kj)

**Acai** | Açai, blueberry, blackberry, and banana (1420kj)

### COLD PRESSED JUICE 10

Freshly pressed every morning. 100% fruit juice.

**Orange** | Straight orange juice (600kJ)

**Green** | Apple, pear, spinach and kale (830kJ)

**Red** | Watermelon and strawberry (665kJ)

### HANDCRAFTED SODA 7

Spakling sodas flavoured with all-natural ingredients.

**New Zealand Golden Kiwi & Mint** | (860kJ)

**Lychee** | (712kJ)

**Cranberry & Lime** | (759kJ)

### ORGANIC ICED TEA 7.5

Refreshing iced teas brewed fresh in-store.

**Breakfast Lemon Mint** | Ceylon Orange Pekoe Tea with fresh lemon juice (611kJ)

**Lemongrass & Ginger** | Caffeine-free cold tisane with fresh lemon juice (402kJ)

**Egyptian Ice** | Liquid Turkish delight (439kJ)

#### COLD EXTRAS

Whey Protein Powder (502kJ) 2.5

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