

BRUNCH

EGGS AS YOU LIKE ^{v GFOR} 14

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

BREKKIE BURGER 17

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 / Add avocado (+994kJ) +2 /
Wrap option available

EGG SALAD TOAST ^{CHEF'S PICK} 19

Cultured smoked umami spread, Japanese style egg salad, roe, chives on a toasted Shokupan (2940kJ)

ULTIMATE BREAKFAST WRAP 21

Grilled pork chorizo patty, scrambled eggs, hash brown, lettuce, pickles, tomato salsa, spicy pineapple jalapeno relish, aioli, mozzarella cheese, wrapped in a spinach tortilla (3380kJ)

OMELETTE ^{v GFOR} 21

Roasted mushrooms, braised tomato, parsley, mozzarella with toasted bread (2250kJ)
Add ham (+453kJ) +4 / Add chicken (+718kJ) +7 /
Add smoked salmon (+561kJ) +7

CHEESY BACON OMELETTE 22

Roasted mushroom, cherry tomato, baby spinach, grilled bacon, mozzarella cheese, parsley, toasted focaccia (2340kJ)
Vegetarian option available

TURKISH EGGS 22

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

CRUSHED AVOCADO ON TOAST ^v 23

Slow roasted cherry tomato, parsley, whipped Persian fetta, homemade chilli oil, pickled eschalots, poached eggs, toasted sourdough (2330kJ)

TRUFFLE MUSHROOM BRUSCHETTA ^v 24

Mushrooms, avocado, parsley, eschalots, garlic, thyme, truffle butter, whipped Persian fetta, fried egg, chilli oil, on a toasted focaccia (2690kJ)

TEMPURA CORN FRITTERS ^{v PICK} 24

Crispy tempura corn fritters, crushed avocado, tomato salsa, tomato relish, whipped Persian fetta, poached egg, soft herbs, parmesan snow (2840kJ)

CHILLI SCRAMBLED EGGS ON CRUMPET ^v 24

Slow braised eggplant relish, chilli oil, pan roasted tomato, parsley, grilled halloumi, toasted coconut, soft herbs, toasted sourdough crumpet (2860kJ)

TRUFFLE MUSHROOM OMELETTE ^{v PICK} 25

Mixed mushrooms, asparagus, parsley, eschalots, garlic, truffle butter, creamy mushroom sauce, chilli oil, parmesan snow, toasted focaccia (3230kJ)

BREAKFAST GNOCCHI ^{CHEF'S PICK} 26

Homemade potato gnocchi, roasted tomato, pork chorizo, chilli, parsley, parmesan snow, poached egg (2810kJ)
Swap the chorizo for chicken (2530kJ)

EGGS BENEDICT 26

Poached eggs, crushed avo, sauteed spinach, hollandaise, toasted sourdough crumpet, fine herbs
Choice of Salmon (2630kJ) / Bacon (3370kJ) / Halloumi ^v (3260kJ)

LEAF BREKKIE ^v 26

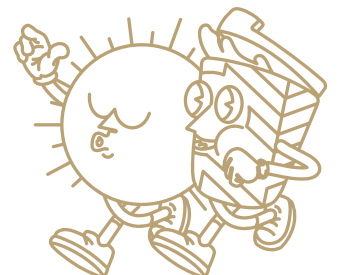
Two poached eggs, grilled halloumi, hash browns, mushrooms, Sauteed spinach, crushed avocado and roasted tomato with toasted sourdough (3530kJ)

BIG BREAKFAST 28

Two eggs your way, cultured smoked umami spread, grilled pork chorizo, bacon, hash browns, smoked umami potato croquettes, roasted mushrooms served with toasted sourdough
Poached (4340kJ) / Scrambled (4440kJ) / Fried (4470kJ)

EXTRAS

AIOLI SAUCE (414KJ) / CHILLI OIL (287KJ)	1
HOLLANDAISE SAUCE (414KJ) / HASH BROWN (553KJ)	3
POACHED EGG (345KJ) / CULTURED SMOKED UMAMI SPREAD (540KJ) ^{CHEF'S PICK}	3.5
SAUTEED SPINACH (251KJ) / HAM (453KJ) / MUSHROOMS (160KJ) / AVOCADO (994KJ) / SMOKED UMAMI POTATO CROQUETTES - 2 PCS (590KJ) ^{CHEF'S PICK}	4
GRILLED BACON (1310KJ) / PORK CHORIZO (1310KJ) / GRILLED HALLOUMI (722KJ)	6
GRILLED CHICKEN (718KJ) / SCRAMBLED EGGS (734KJ) / SMOKED SALMON (561KJ)	7
POTATO CHIPS (1192KJ)	9
SWEET POTATO CHIPS (809KJ)	12



BURGER, SANDWICHES AND MORE

TOASTIES

Cheese & Tomato V (1830kJ)	10
Ham & Cheese (2010kJ)	11
Ham Cheese & Tomato (2060kJ)	13
Grilled Chicken, Cheese & Avocado (3110kJ)	16

CHEESE MELTS

Mushroom & Tomato V (1560kJ)	14
Ham & Pineapple (1920kJ)	15
Chicken & Avocado (2580kJ)	16

GRILLED HALLOUMI WRAP V 20

Roasted pumpkin, avocado, crispy chickpeas, raisins, tomato salsa, eggplant, coriander, grilled halloumi, shredded lettuce, aioli in a spinach wrap (2100kJ)

CHICKEN FAJITA WRAP 20

Marinated fajita chicken, grilled peppers, onion, avocado, tomato salsa, baby cos, mozzarella cheese, smokey chipotle mayonnaise (mild) in a spinach wrap (2610kJ)

B.L.A.T. SANDO 21

Grilled bacon, shredded lettuce, tomato relish, sliced avocado, tomato, smokey chipotle mayo, fried eggs, toasted Shokupan bread (3350kJ)

Swap the bacon for halloumi V (3520kJ)

CHICKEN KATSU SANDO CHEF'S PICK 24

Panko crumbed chicken breast, shredded lettuce, chives, Kewpie mayo, and Japanese BBQ sauce served on milk loaf bread, with a side of chips (5830kJ)

GRILLED BEEF CHEESEBURGER 25

Homemade beef patty, homemade tomato relish, lettuce, tomato, pickle, melted cheddar cheese, grilled bacon and special burger sauce served on a milk bun, with a side of chips (6140kJ)

SALAD, MAINS AND DESSERT

SUPERFOOD SALAD V GFOR 22

Corn, avocado, onion, chilli, tomato, crispy chickpeas, kale, edamame, cous cous, roasted pumpkin, toasted seeds, honey mustard dressing (2060kJ)

FISH & CHIPS 22

Crispy battered flathead fillets, chips, house salad, lemon and tartar sauce (3330kJ)

CHICKEN SCHNITZEL 24

Panko crumbed chicken breast fillet, house salad, chips, creamy mushroom sauce (3780kJ)

Make it **Parmi** add +4 (Topped with napolitana sauce, ham, and mozzarella)

CREAMY MUSHROOM PASTA V 28

Creamy mixed mushroom ragu sauce, eschalots, garlic, parsley, parmesan snow, spaghetti, truffle oil (3350kJ)

Add chicken (+718kJ) +7

CHILLI PRAWN LINGUINE CHEF'S PICK 29

Sauteed prawns, garlic, chilli, basil, wine, butter, parmesan snow (2460kJ)

PISTACHIO FRENCH TOAST V 22

Whipped vanilla mascarpone, seasonal berries, pistachio brittle, vanilla ice cream, pistachio glaze (5200kJ)

FOR THE LITTLE ONES

 available for 12 and under 😊

KID'S BREKKIE 12

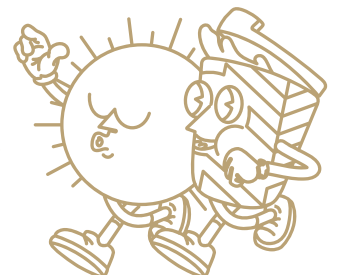
Scrambled egg, hash brown and toast (1590kJ)

KID'S CHICKEN NUGGETS 12

With chips and tomato sauce (2650kJ)

KID'S PIKELETS 12

With seasonal fruits and ice cream (2160kJ)



BREW BAR

COLD DRIP COFFEE | SINGLE O 7.5

A slow, four to six hour extracted coffee. Sweet, liquor-like flavour with low acidity. Sold in a bottle. Served on ice. (2kJ)

BATCH BREW 6.0

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

ESPRESSO | UPSIZE +0.8

Ristretto / Short Black (2kJ) 4.5

Long Black (4kJ) / Macchiato (61kJ) / 5.0

Piccolo (197kJ) / Flat White (451kJ) /

Latte (541kJ) / Cappuccino (451kJ)

SPECIALTY | UPSIZE +0.8 5.2

Chai Latte (910kJ) / Taro Latte (1470kJ) /

Green Tea Latte (929kJ) / Red Velvet Latte (1530kJ)

BELGIAN HOT CHOCOLATE | UPSIZE +1.5 6.2

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

White (979kJ) / Milk (1250kJ) / Dark (1080kJ)

MOCHA | UPSIZE +1.5 6.2

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

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

BABYCINO (133kJ) 2

EXTRAS

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

Almond Milk (231kJ) / Soy Milk (361kJ) / +0.8

Oat Milk (413kJ) / Lactose Free Milk (534kJ)

FLAVOUR | Caramel (270kJ) / Hazelnut (274kJ) / +0.8

Vanilla (274kJ)

ORGANIC LOOSE LEAF TEA 5.2

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 Assam Tea base & honey (465kJ)

CHILLED BAR

ICED ESPRESSO

Iced Long Black (4kJ) / Iced Latte (1050kJ) 6.6

Iced Coffee (1450kJ) 7.6

Affogato (729kJ) 7

BLENDED 8.8

Coffee (1700kJ) / Chai Latte (910kJ) /

Green Tea Latte (908kJ) / Taro Latte (1020kJ) /

Red Velvet Latte (1020kJ)

BLENDED CHOCOLATE 10

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

BLENDED MOCHA 10

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

HANDCRAFTED SODA 7

New Zealand Golden Kiwi & Mint (860kJ) / Lychee (712kJ) /

Cranberry & Lime (759kJ)

KOMBUCHA & ORGANIC ICED TEA | 350ML

RUBY KOMBUCHA 7

Grapefruit and hibiscus (105kJ)

ZEST KOMBUCHA 7

Lemon and chrysanthemum (105kJ)

SUNNY MORNING 6.5

Ceylon Orange Pekoe Tea with fresh lemon juice & mint (428kJ)

HIBISCUS DAWN 6.5

Liquid Turkish delight (307kJ)

COLD PRESSED JUICE | 350ML 8

STRAIGHT OJ

Freshly pressed orange juice (420kJ)

CLEAN & GREEN

Apple, pear, spinach & kale (581kJ)

MELLOWBERRY

Watermelon & strawberry (466kJ)

FRUITY SMOOTHIE 9

AÇAÍ ^{DF}

Açaí, guarana, banana (1525kJ)

PASSION TANGO ^{DF}

Pineapple, passionfruit, banana & mango (1330kJ)

SUMMER SUNSET ^{DF}

Pineapple, mango, strawberry & kiwi (1290kJ)

WATERMELON CRUSH ^{DF}

Watermelon (589kJ)

MILKSHAKE 7

Chocolate (1690kJ) / Vanilla (1540kJ) / Salted Caramel (1470kJ)

/ Strawberry (1550kJ) / or Banana (1290kJ)

Make it a THICKSHAKE (1290kJ) +2.5

^{DF} dairy free • The average adult daily energy intake is 8700kJ

• Sorry, we can't remove or swap ingredients • 15% public holiday surcharge