

BRUNCH

EGGS AS YOU LIKE ^V ^{GFOR} 15

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

BREKKIE BURGER 18

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

POACHED PEAR BIRCHER MUESLI ^{VEGAN} ^{CHEF'S PICK} 21

Spiced poached pear, strawberries and rhubarb compote, oats, apple, berries, coconut yogurt, homemade granola (1470kJ)

ULTIMATE BREAKFAST WRAP 22

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)

CRUSHED AVOCADO ON TOAST ^V 24

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

TURKISH EGGS 24

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

TEMPURA CORN FRITTERS ^V ^{CHEF'S PICK} 25

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 25

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

GARLIC PRAWN OMELETTE 26

Sauteed prawns¹, asparagus, garlic, roasted cherry tomato, eschalot, mozzarella cheese, napolitana sauce, parsley, toasted focaccia (2420kJ)

TRUFFLE MUSHROOM OMELETTE ^V 26

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

WAGYU MENCHI OMELETTE ^{CHEF'S PICK} 26

Wagyu beef menchi, potato, roasted cherry tomato, parsley, mozzarella cheese, Kewpie mayo, tonkatsu sauce, white truffle oil, toasted focaccia (4130kJ)

EGGS BENEDICT 26

Poached eggs, crushed avo, sauteed spinach, hollandaise, toasted sourdough crumpet, fine herbs

Choice of Salmon¹ (2630kJ) +2 / Bacon +1 (3370kJ) /

Halloumi ^V (3260kJ)

BREAKFAST GNOCCHI ^{CHEF'S PICK} 27

Homemade potato gnocchi, roasted tomato, pork chorizo, chilli, parsley, parmesan snow, poached egg (2810kJ)

Swap the chorizo for chicken (2530kJ)

LEAF BREKKIE ^V 27

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

BIG BREAKFAST 29

Two eggs your way, crushed avocado, grilled pork chorizo, bacon, hash browns, smoked umami potato croquettes, roasted mushrooms served with toasted sourdough

Poached (4000kJ) / Scrambled (4090kJ) / Fried (4120kJ)

EXTRAS

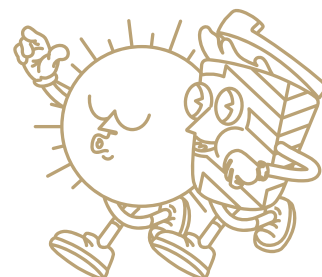
AIOLI SAUCE (414KJ) / CHILLI OIL (287KJ)	1
HOLLANDAISE SAUCE (414KJ) / HASH BROWN (553KJ)	3
POACHED EGG (345KJ)	3.5
SAUTEED SPINACH (251KJ) / HAM (453KJ) / MUSHROOMS (160KJ) / AVOCADO (994KJ) / SMOKED UMAMI POTATO CROQUETTES - 2 PCS (590KJ)	4
GRILLED HALLOUMI (722KJ)	6
GRILLED CHICKEN (718KJ) / GRILLED BACON (1310KJ) / PORK CHORIZO (1310KJ) / SCRAMBLED EGGS (734KJ)	7
SMOKED SALMON ¹ (561KJ)	8
POTATO CHIPS (1192KJ)	9
SWEET POTATO CHIPS (809KJ)	12

MORE MENUS ON THE BACK >>

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700KJ

^VVegetarian ^{GF}Gluten free ^{GFOR}Gluten free on request ^AAustralian ^IImported ^MMixed origin ^{CHEF'S PICK} Chef's pick

• Please notify staff of food allergies • Sorry, we can't remove or swap ingredients • 15% public holiday surcharge • Halal chicken



BURGERS, SANDWICHES AND MORE

TOASTIES

Cheese & Tomato ^V (1830kJ)	11
Ham & Cheese (2010kJ)	12
Ham Cheese & Tomato (2060kJ)	14
Grilled Chicken, Cheese & Avocado (3110kJ)	18

CHICKEN FAJITA WRAP

Marinated fajita chicken, grilled peppers, onion, avocado, tomato salsa, baby cos, mozzarella cheese, smokey chipotle mayonnaise (mild) in a spinach wrap (2610kJ)	21
Add chips (+715kJ) +4	

CHICKEN KATSU SANDO

Panko crumbed chicken breast, shredded lettuce, chives, Kewpie mayo, and Japanese BBQ sauce served on milk loaf bread, with a side of chips (5830kJ)	25
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WAGYU BEEF MENCHI KATSU SANDO ^{CHEF'S PICK}

Homemade wagyu beef menchi katsu, pickle, shredded lettuce, Kewpie mayo, tonkatsu sauce on a toasted Shokupan bread (3810kJ)	26
Add chips (+715kJ) +4	

GRILLED BEEF CHEESEBURGER

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)	26
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SALADS

SUPERFOOD SALAD ^{V GFOR}

Corn, avocado, onion, chilli, tomato, crispy chickpeas, kale, edamame, cous cous, roasted pumpkin, toasted seeds, honey mustard dressing (2060kJ)	24
Add avocado (+994kJ) +4 / Halloumi (+722kJ) +6 / Chicken (+718kJ) +7 / Smoked salmon ¹ (+561kJ) +8	

GRILLED CHICKEN HARVEST BOWL ^{CHEF'S PICK}

Grilled marinated chicken fillet, boiled eggs, avocado, sweet harvest corn, tomato, red onion, Persian feta, charred broccolini, fresh parsley, creamy garlic dressing (3640kJ)	27
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MAINS AND DESSERT

ROASTED PORK BELLY & DUCK RICE BOWL ^{CHEF'S PICK}

Roasted pork belly, smoked duck breast, broccolini, asparagus, garlic, eschalots, chilli, brown rice, fried egg (2610kJ)	29
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CREAMY MUSHROOM PASTA ^V

Creamy mixed mushroom ragu sauce, eschalots, garlic, parsley, parmesan snow, spaghetti, truffle oil (3350kJ)	29
Add chicken (+718kJ) +7	

SPICY GARLIC BUTTER CRAB SPAGHETTI

Crab meat ¹ , eschalots, chilli, garlic, parsley, roasted cherry tomato, white wine, creamy napolitana, butter, XO crumbs (3260kJ)	33
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LEMON RICOTTA PANCAKE ^{V CHEF'S PICK}

Classic pancakes topped with lemon ricotta, strawberry & rhubarb compote, fresh seasonal berries, maple syrup, icing sugar (4050kJ)	24
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FOR THE LITTLE ONES

 available for 12 and under 😊

KID'S CHICKEN NUGGETS

With chips and tomato sauce (2650kJ)	13
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KID'S PIKELETS

With seasonal fruits and ice cream (2160kJ)	13
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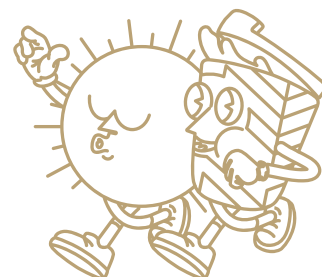
KID'S SPAGHETTI

With beef bolognese, parmesan cheese (1320kJ)	18
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BREW BAR

COLD DRIP COFFEE | SINGLE O 8

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

ESPRESSO | UPSIZE +0.8

Ristretto | Single O (2kJ) / Short Black | Single O (2kJ) 4.5

Long Black | Single O (4kJ) / Macchiato (61kJ) / 5

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) / Oat Milk (413kJ) +0.8

FLAVOUR | Caramel (270kJ) / Hazelnut (274kJ) / Vanilla (274kJ) / Mint (280kJ) +0.8

ORGANIC LOOSE LEAF TEA 5.5

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 | Single O (4kJ) / Iced Latte (1050kJ) 7

Iced Coffee (1450kJ) 8

Affogato (729kJ) 7

BLENDED 9

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)

SPARKLING REFRESHER 7.5

Grapefruit (602kJ) / Lemon (790kJ) / Green Grape (502kJ)

KOMBUCHA & ORGANIC ICED TEA | 350ML 7

RUBY KOMBUCHA

Grapefruit and hibiscus (105kJ)

ZEST KOMBUCHA

Lemon and chrysanthemum (105kJ)

SUNNY MORNING

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

HIBISCUS DAWN

Liquid Turkish delight (307kJ)

COLD PRESSED JUICE | 350ML 9

STRAIGHT OJ

Freshly pressed orange juice (420kJ)

CLEAN & GREEN

Apple, pear, spinach & kale (581kJ)

FRUITY SMOOTHIE 9

PASSION TANGO ^{DF}

Pineapple, passionfruit, banana & mango (1330kJ)

SUMMER SUNSET ^{DF}

Pineapple, mango, strawberry & kiwi (1290kJ)

WATERMELON CRUSH ^{DF}

Watermelon (589kJ)

PROTEIN SHAKE | WITH ALMOND OR OAT MILK 12

THE ENERGISER | 29G PROTEIN

Kiwi, spinach, avo, pineapple, coconut, banana, chia seed

Almond (1881kJ) / Oat (2069kJ)

BERRY BOOST | 32G PROTEIN

Açaí, guarana, banana, chia seed

Almond (2322kJ) / Oat (2510kJ)

MILKSHAKE 7.5

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

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

WHEY Protein (502kJ) +2.5 / Make it a THICKSHAKE (1290kJ) +2.5

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