

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

EGG SALAD TOAST 20

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

GRANOLA YOGURT BOWL ^v 20

Poached strawberries and rhubarb, homemade baked granola, Greek yogurt, berries (2600kJ)

OMELETTE ^v ^{GFOR} 22

Roasted mushrooms, braised tomato, parsley, mozzarella with toasted bread (2250kJ)
Add ham (+453kJ) +4 / Add chicken (+718kJ) +7 /
Add smoked salmon^l (+561kJ) +8

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 25

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

GRILLED HALLOUMI BREAKFAST BOWL ^v ^{CHEF'S PICK} 26

Grilled halloumi, roasted pumpkin, tomato salsa, crispy chickpeas, soft boiled egg, avocado, roasted sesame dressing, hummus, toasted sourdough (4300kJ)

CHILLI SCRAMBLED EGGS ON CRUMPET ^v ^{CHEF'S PICK} 25

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

TRUFFLE MUSHROOM OMELETTE ^v ^{CHEF'S PICK} 26

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

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)

GRILLED BEEF CHEESEBURGER 26

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)

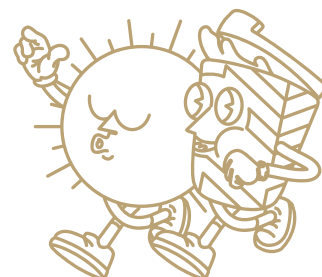
EXTRAS

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 ^l (561KJ)	8
POTATO CHIPS (1192KJ)	9
SWEET POTATO CHIPS (809KJ)	12

THE AVERAGE ADULT DAILY ENERGY INTAKE IS 8700KJ

^v Vegetarian ^{GF} Gluten free ^{GFOR} Gluten free on request ^A Australian ^l Imported ^M Mixed 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





BURGER AND SANDWICHES

TOASTIES

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

CHICKEN SCHNITZEL WRAP 21

Panko crumbed chicken breast fillet, English cheddar cheese, lettuce, avocado, tomato, and sweet chilli mayo in a spinach wrap (3240kJ)
Add chips (+715kJ) +4

KOREAN FRIED CHICKEN SANDWICH 25

Crispy fried chicken, shredded lettuce, avocado, aioli, pickle, Gangjeong (sweet spicy) sauce, served on toasted focaccia, with a side of chips (4510kJ)

CHORIZO & PRAWNS PIZZA SANDWICH ^{CHEF'S PICK} 28

Grilled pork chorizo, sautéed prawns^l, garlic, eschalots, chilli, napolitana, parsley, mozzarella cheese, chimichurri (4380kJ)

FOR THE LITTLE ONES

🌱 available for 12 and under 😊

KID'S BREKKIE 13

Scrambled egg, hash brown and toast (1590kJ)

KID'S CHICKEN NUGGETS 13

With chips and tomato sauce (2650kJ)

KID'S PIKELETS 13

With seasonal fruits and ice cream (2160kJ)

KID'S GRILLED CHICKEN BURGER 16

With lettuce, tomato, BBQ sauce and chips (3080kJ)

KID'S FISH & CHIPS 16

Battered flathead, chips and tomato sauce (2200kJ)

MAINS, SALADS AND DESSERTS

CHICKEN BOSCAIOLA SPAGHETTI 30

Marinated chicken, bacon, mushrooms, eschalots, garlic, and chives in a rich creamy sauce with parmesan snow (1930kJ)

SPICY GARLIC PRAWN SPAGHETTI 33

Sauteed prawns^l, eschalots, garlic, chilli, roasted cherry tomato, white wine, napolitana, parsley, XO crumb (3300kJ)

BEEF CHEEKS OMURICE ^{CHEF'S PICK} 33

6-hour slow cooked beef cheek, served on top of a soft omelette, tomato and seasonal veggie fried rice, demi glace sauce (3510kJ)

ROASTED CAULIFLOWER SALAD ^v 24

Roasted cauliflower & broccolini, avocado, edamame, almond flakes, asparagus, poached egg, nori cracker, tahini hummus (1380kJ)

Add chicken (+718kJ) + 7

GRILLED CHICKEN HARVEST BOWL 27

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

BELGIAN CHOCOLATE & NUTELLA PANCAKE ^v 24

Banana, strawberries, whipped Nutella, vanilla ice cream, Belgian chocolate sauce (3870kJ)

Add extra ice cream (+645kJ) +3

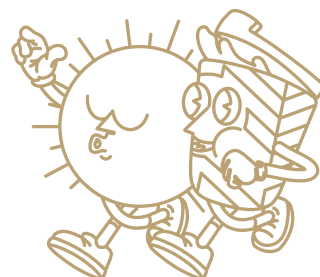
PISTACHIO FRENCH TOAST ^v ^{CHEF'S PICK} 24

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

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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) / Piccolo (197kJ) / Flat White (451kJ) / Latte (541kJ) / Cappuccino (451kJ) 5

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 (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)

MELLOWBERRY

Watermelon & strawberry (466kJ)

FRUITY SMOOTHIE 9

PASSION TANGO ^{DF}

Pineapple, passionfruit, banana & mango (1330kJ)

SUMMER SUNSET ^{DF}

Pineapple, mango, strawberry & kiwi (1290kJ)

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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