

DRINK

Our roasters travel to origin throughout the year to source and select exceptional coffee from quality-driven, sustainable producers and co-operatives. Ask the team which seasonal single origins & blends we are serving today.

ESPRESSO		VIC MARKET JUICE	5.5
Short / Long black	4.2	Orange	
Short Mac / Long Mac /	4.5	Daily Juice Special	
Piccolo / Flat White /			
Latte / Cappuccino		SHAKES	8
		STRAWBERRY AND ROSE	
FILTER		Strawberry, rose water,	
Batch brew	4	Jock's vanilla ice cream,	
Single serve brew	5	topped w/ Persian floss	
Cold brew	5	and pistachio crumb	
CHAI / CHOC	4.5	VANILLA MALT THICKSHAKE	
Mocha		Jock's vanilla icecream,	
Birdsnake hot choc		malt, milk	
Fly High chai latte			
		SMOOTHIES	10
CUBES		BANANA CHAI	
Iced long black	4.2	Banana, Fly High chai,	
Iced latte	4.5	milk, Jock's vanilla ice	
		cream	
		BERRY FRESH	
ALT MILKS		Strawberries,	
Pacific Soy	-	blueberries, raspberries	
Fly High Almond	+1.2	and mint, topped with	
(almond, macadamia,		chia	
date blend)			
		SCOOPS	4
TEA		Affogato	6.2
BY SEVEN SEEDS		Coffee / Mocha / Choc	6.7
Botanical			
		HOUSE BREWED	
BY LOVE TEA		Lemonade	6
English Breakfast		Sparkling iced tea	
Earl Grey		Strawberry & watermelon	
Hojicha		soda	
		House sparkling water	2
BY STORM IN A TEA CUP			
Liquorice & lavender			

EAT

With seasonality & flavour at the forefront of our menu design, we use local produce suppliers to achieve an honest food experience. Ask the team if there are any specials today.

SOURDOUGH / GLUTEN FREE TOAST	8	ROASTED CAULIFLOWER SALAD	18.5	BEEF BRISKET HASH (GF)	18
FRUIT TOAST		(GF) (V) (VEO)		12hr coffee braised	
with butter & choice of		Roasted cauliflower, chickpea		brisket, crispy potatoes,	
Vegemite, Rooftop Honey,		& almond hummus, popcorn		onions, capsicum, corn,	
Peanut Butter, Mixed Berry Jam		tofu, house made yoghurt,		poached egg, spicy holland-	
		mint and sumac		aise	
EGGS (V)	12	MUSHROOMS (GFO) (V) (VEO)	19	PORK BELLY KATSU BURGER	18
Your choice of Poached,		Sautéed mushrooms, crispy		Cabbage salad, house	
Fried, or Scrambled eggs on		potato, poached eggs, savoury		Tonkatsu sauce, mayonnaise	
toasted sourdough. Add sides:		granola		on brioche bun	
Tomato marmalade	2				
Avocado smash	5	HOT SMOKED SALMON (GF)	21.5		
Roasted cherry tomatoes	5	Spring vegetables, poached			
Popcorn tofu	5	egg, potato foam and crispy			
Spicy slow cooked beans(VE)	5	salmon skin			
Smoked bacon	5				
Halloumi	5.5	CHICKEN CUBANO	16		
Citrus cured salmon	5.5	Grilled chicken, bacon,			
Beer-battered chips	7.5	dijon, Monterey Jack, red			
Poached egg	2	onions, pickles, mojo mayo,			
		sourdough			
HOUSE-MADE GRANOLA (V) (VE)	15	+ Fried egg 2			
Coconut yoghurt, acai and					
cherry popsicle, with freeze		EGGS AND WAFFLE BENEDICT	18		
dried berries		Smoked ham hock and cheddar			
		waffle, poached eggs, chipotle			
BIRCHER (V)(VE)	16	hollandaise			
Coconut green apple bircher					
with apricot puree, coconut		GRAVLAX SALMON	18.5		
powder & puffed grains		100% rye bread, quark cheese,			
		dill, pickled cucumber,			
TWICE BAKED FRENCH TOAST (V)	18	watercress, salmon pearls			
Violet anglaise, freeze dried					
custard, honeycomb, cacao		OPEN LAMB SANDWICH	20		
nibs, mint and lemon balm		Flatbread, tzatziki,			
		coriander chilli paste,			
AVOCADO SMASH (V) (GFO) (VEO)	17	sumac onions, cress, toasted			
Avocado, sprouts, goats curd,		almonds			
breakfast raddish, smoked					
almond dukkah on stoneground					
wholemeal sourdough					

Please see the front cabinet for freshly baked cakes, pastries, slices and cookies.

DIETARY INFORMATION
 V Vegetarian
 VE Vegan
 VEO Vegan option available
 GF Gluten Free
 GFO Gluten Free Option available

No menu changes or split bills at peak times and over the weekend

There is a surcharge of 10% on weekends and 15% on public holidays.

Kitchen closes 3.30pm M-F / 4pm S-S / 3pm Public Holidays

