



ALL DAY MENU

Hash Benny \$ 26.00

Potato rostie, two poached eggs, rocket, yuzu hollandaise & sweet potato crisp. [V]
With your choice of streaky bacon or avocado.

Chilli Scrambled Eggs \$ 26.50

On sourdough, folded scrambled eggs, goats curd, parmesan cheese, house chilli oil, crispy shallots, Asian herbs. [V, GFO]
Add: Bacon +\$7.50 | Hashbrown [2] +\$5.50

Smashed Avo \$ 24.00

Smashed Avocado on sourdough with Pumpkin Hummus, smoked whipped feta cheese, pickled kohlrabi, zesty sesame mix, fresh herbs and lemon w/ toasted almonds. [GFO, V, N]
Add: Poached egg +\$3.50 | Hashbrown [2] +\$5.50

Truffle Mushroom Eggs \$27.50

Roasted mushroom, folded eggs, parmesan, pesto, whipped feta, potato crisp, truffle oil on sourdough. [V, GFO]
Add: Avocado +\$6.50 | Hashbrown [2] +\$5.50

Hotcake \$26.00

Buttermilk hotcake, Dulce de leche, poached rhubarb, Bischoff crumble, pistachio praline, lemon gelato w/ lemon balm. [V]

Breaky Tacos \$24.50

Two soft tortillas, cheesy egg scramble, potato rostie, chorizo, fresh coriander, sesame seeds, chipotle mayo.
Add: Avocado +\$6.50 | Bacon +\$7.50

Warm Rice Pudding \$ 23.00

Coconut & vanilla rice pudding, house granola, nuts & seeds, fresh seasonal fruits, raspberry gel w/ a poached pear. [VE, N]

Corn Fritters \$23.50

Three roasted sweetcorn & potato fritter balls, smokey tomato jam, chipotle crema, pickled onions, smashed avocado, coriander & herb oil. [GFO VE]
Add: Bacon +\$7.50 | Poached Egg +\$3.50

Harvest Greens Bowl \$ 25.00

Sautéed kale, quinoa, maple roasted baby carrots, spiced cauliflower, sun-dried tomatoes, toasted almonds, parmesan, pumpkin hummus, and a poached egg. [V, GF, N]
Add: Halloumi +\$7.00 | Karaage Chicken +\$9
Tofu | Avocado +\$6.50

Japanese Cluck \$ 26.50

Grilled Shokupan, Karaage chicken, hot honey, pickled onion, crispy shallots, miso chipotle crema w/ a fried egg.
Add: Halloumi +\$7.00 | Avocado +\$6.50

Karaage Naani \$25.00

Buttered garlic naan, karaage chicken, red cabbage & rocket slaw, jalapeños, pickled onions & harissa mayo.
Add: Side Chips +\$5 | Rostie \$7.50

Wagyu Beef Burger \$ 25.50

Smashed pattie, charred onions, melted American cheddar, pickles, smokey burger sauce on a milk bun w/ chips & tomato sauce [GFO]
Add: Bacon +\$7.50 | Extra Beef Pattie \$8

The Breaky Roll \$ 17.50

Fried egg, bacon, American cheese, rocket, aioli & smokey tomato jam on a milk bun. [GFO]
Add: Extra Egg +\$3.50 | Avocado +\$6.50

EggsYour Way \$ 14.50

Two Eggs poached or fried on thick sourdough. [V, GFO]
Scrambled [3] +\$3

Sourdough or Fruit & Nut Toast \$10.50

w/ preserve [N]
Gluten Free +\$2.50

Add Ons

Hashbrown [2] | Smoked whipped feta \$5.50
Avocado | Tofu \$6.50
Halloumi | Chorizo \$7.00
Bacon | Mushroom | Potato Rostie. \$7.50
Fries | Karaage Chicken \$9
Hollandaise \$4
Extra Egg \$3.50
Chilli Oil \$3.00

TOASTIES

All GFO

Margherita \$17.50

Garlic butter, tomato & herb sauce, smoked mozzarella, basil pesto, Parmigiano Reggiano, balsamic glaze on sourdough. [V]

Pollo Tostado \$19.50

Roasted chicken, smokey tomato sauce, pickled onion, garlic, mushroom, chilli flakes, Swiss cheese on sourdough.

The New Yorker \$20.00

Pastrami, garlic butter, rocket, Swiss cheese, mustard, fried egg, gherkins on sourdough.

Dietary Key

DF Dairy Free
GF Gluten Free
GFO Gluten Free Option
VE Vegan
V Vegetarian
N Contains Nuts

Please inform our staff of any dietary requirements or allergies, especially nuts. While we take great care, they may still be present.

Check our Cabinet for more food and pastry options

10% surcharge on Saturdays and Sundays
20% surcharge on Public Holidays.



COFFEE + DRINKS MENU

Coffee

Espresso	\$4.30
Batch Brew	\$6.00
Long Black	S \$5.00 L \$6.00
Piccolo	\$5.00
Magic	\$5.50
Cappuccino	S \$5.50 L \$6.50
Flat White	S \$5.50 L \$6.50
Latte	S \$5.50 L \$6.50
Dirty Chai	S \$5.50 L \$6.50
Mocha	S \$5.50 L \$6.50
Extra Shot	+ .50
Syrup	+ .70

Hot

Chai	S \$5.50 L \$6.50
Hot Chocolate	S \$5.50 L \$6.50
Turmeric Latte	S \$5.50 L \$6.50
Matcha Latte	S \$5.50 L \$6.50

Tea

English Breakfast Peppermint Lemongrass & Ginger Green Earl Grey	\$5.00
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Chai Black	\$6.00
Brewed Sticky Chai	\$6.50

Cold

Iced Latte Iced Mocha Iced Dirty Chai	\$7.50
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Iced Long Black Iced Chocolate Iced Chai	\$7.00
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Iced Batch	\$6.00
Cold drip	\$7.00
Iced Matcha	\$8.00

Milkshakes

Salted Caramel Vanilla Malt Chocolate Fudge Strawberry	\$10.00
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Specialty Drinks

Mont Blanc - Cold Brew Coffee, Muscovado Syrup, Whipped Cream Foam, Fresh Orange Zest & Nutmeg	\$10.00
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Strawberry Iced Matcha House Made Strawberry Compote, Choice of Milk & Matcha	\$11.00
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Yuzu Honey Matcha Fizz Yuzu Honey Jam, Yuzu Sparkling Water, Matcha	\$11.00
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Smoothies

Banana - Banana, Peanut Butter, Dates & Coconut Milk	\$11.00
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Aloha - Passionfruit, Mango, Pineapple, Banana & Coconut Water	
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Acai - Acai, Blueberry, Banana & Coconut Water	
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Xpressed Cold Pressed Juice \$9.00

Witty - 100% Oranges

Creative - Pineapple, Celery, Cucumber, Lemon,
Apple & Ginger

Curious - Orange, Carrot, Lemon & Turmeric

Delight - Pineapple, Apple & Orange

Soft Drinks

Coke Coke Zero Sprite	\$4.70
Fanta Ginger Beer Lemon Lime Bitters	

Still Water	\$4.00
Sparkling Water	S \$4 L \$7
Kombucha	\$6.00

Dairy Free Options:

Soy | Oat | Almond | Coconut | Lactose Free

Ask our friendly staff to see our Specialty Coffee Menu.

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20% surcharge on Public Holidays.