

DINE BY ARRIVAL HALL

Please order at the counter when you are ready

Please scan in



Our sourdough is locally baked by MILLER + BAKER

SPECIAL

Mushroom & Baba Ganoush Toastie
+ Coffee of your choice ^v
mushrooms, cheese, smoked baba ganoush, lettuce,
dijon mustard, tomato, kewpie & a small/large coffee
15.0 - 16.0

SMALL

Breakfast Burritos
scrambled eggs, chorizo crumb, guacamole,
pickled onion, coriander, cabbage, salsa roja,
jalapeño
16.00

Sourdough Toast & Jam ^v
grilled sourdough, whipped saltbush butter &
housemade yuzu infused strawberry jam
9.00

SANDWICHES

Back Angus Striploin Sandwich
slow roasted black angus striploin, fried egg,
mustard, capsicum, chutney, kewpie, dukkah, rocket,
swiss cheese in sourdough
22.0

Miso Pork & Peanut Sandwich ^{df}
miso pork belly, peanut sauce, cabbage, pickled
shallots, pickled chilli, kewpie, fresh coriander,
fried shallots & sesame seeds
21.0
(vegan option available)

SWEET

Pandan Crumpets & Coconut Jam ^v
pandan infused crumpets, coconut jam,
whipped cream, fresh berries, roasted pecan,
lime zest, shredded coconut & pandan syrup
19.0

Granola & Roasted Strawberry Panna Cotta ^v
housemade granola, coconut gel, coconut based
panna cotta infused with roasted strawberries,
puffed black rice & fresh seasonal fruits
21.0 / Without Panna Cotta \$18

HOUSE CLASSICS

Scrambled Eggs & Mushroom XO ^v
housemade mushroom XO sauce, eggs, cream
frisee salad, yuzu dressing, parmesan & pickled
chillies on sourdough
18.0

House Cured Salmon Smørrebrød
house cured salmon, herb & citrus cream cheese,
cauliflower & beetroot puree, pickles, red onions,
sesame seeds on rye sourdough
23.0

Prawn Brioche Roll
prawn, celery, smashed egg, kewpie, paprika,
fried shallots, pickled chilli, dill & parmesan
in a brioche roll
18.00

LIMITED SPECIAL

Braised Beef & Pineapple Salad Bowl ^{gf, df}
braised beef cheeks, black rice, black beans,
avacado, herb verde with grilled pineapple,
red onion & cucumber salsa
24.0 / Add Fried Egg 26.0
(vegan option available)

KIDS ONLY

Mini Scrambled Eggs
10.0

Mini Avo on Toast
10.0

Cheese Quesadillas
10.0

COFFEE

Black (espresso, long black, etc)
made with a changing single origin coffee,
to highlight some of Perth's best coffee roasteries
4.0/5.0 or Premium Range at M/P

With Milk (flat white, latte, etc)
featuring: **Dukes Coffee Roasters**
- Highwire Organic Blend
4.5/5.5

Batch Brew
made with a changing single origin coffee,
to highlight some of Australia's best coffee roasteries
4.5/5.5 or Premium Range at M/P

Cold Brew
brewed in house using Duke's Coffee Roasters
6.0

TEA

Served in a Kinto Sepia Cup or Menu Kettle Teapot

Choice of: English Breakfast, Herb Garden,
Organic Green Sencha or Organic Peppermint
Cup 4.0
Pot 8.0

COLD PRESSED JUICE

Made to order & contains pulp: all 9.5

DeadBeet:
beetroot, carrot, apple & ginger

RefreshMint:
apple, lemon, mint, cucumber & celery

Sunset Arrival:
strawberry, lime, mint & orange

Orange or Apple:
either pure orange or apple juice

OTHER DRINKS

Brewed Chai Latte
brewed with premium tea leaves and chai spices
5.0/6.0

Matcha Latte from KinTea
unsweetened & Specialty Ceremonial Grade
6.0/7.5

Houjicha Latte from KinTea
unsweetened & Specialty Grade
5.5/7.0

Houjicha Signature Iced Beverage
houjicha, espresso, oat milk, honey and ice
8.0

Hot Chocolate
4.5/5.5