



All-day breakfast

Overnight Oats

Dragon fruit parfait, chia seeds, passion fruit, coconut, berries [VEGAN]

19

Banoffee French Toast

Banana, whipped mascarpone, Biscoff crumb, caramel sauce [V]

24

NY Deli Style Pastrami Benendict

Potato hash, poached eggs, red pepper hollandaise, soft herbs

30

Baked Eggs

Spicy peperonata, Meredith goats cheese, dukkah, grain toast [V] [GFO] [add chorizo +7]

28

Zucchini, Corn & Halloumi Fritters

Poached egg, avocado, crispy sweet potato, spinach, tomato relish [V] [GFO] [add bacon +7]

29

Smashed Avocado

Meredith goats cheese, mint, parsley, Murray River pink salt, lemon, grain toast [V] [GFO] [add poached egg +5]

24

Chilli Scrambled Eggs

Roasted peppers, Ricotta Salata, basil, rosemary focaccia [V] [GFO]

28

Eggs & Relish

Poached, scrambled or fried eggs on your choice of buttered sourdough or grain toast [V] [GFO]

17

Fruit Toast

With your choice of spreads [V]

10

Toast & Spreads

With your choice of sourdough or grain toast [V] [GFO]

8.5

All-day lunch

Open Lamb Flat Bread

Sumac onions, grilled zucchini, green chilli yoghurt, herb salad [fried egg +5]

26

Korean Fried Chicken

Yangnyeom (spicy, sweet & sour) sauce, pickles, sesame slaw

29

Burrata Caprese

Heirloom tomatoes, basil, smoked pine nuts, focaccia [V][GFO]

28

Philly Cheesesteak

Sliced porterhouse, sauteed onions, peppers, American cheese, side of fries

27

Halloumi Salad

Smashed cucumbers, couscous, cress, sesame, hot honey [V]

27

Battered Fish Burger

Crunchy slaw, tartare sauce, salt & vinegar fries

27

Sides

Chorizo / bacon / smashed avocado / potato hash

7ea

Avocado / Meredith goats cheese / grilled halloumi /

6ea

smoked salmon

Fried or poached egg / spinach / tomatoes

5ea

Tomato relish / red pepper hollandaise sauce

3ea

Bowl of fries

9



Look before you order!
Scan here for our digital menu.

[GF] Gluten Free, [GFO] Gluten Free Option, [V] Vegetarian, [VEGAN], [VEG OPTION AVAILABLE] Vegetarian Option. Every care is taken to meet dietary/allergen requirements, however our kitchen does contain traces of allergens. Please notify a staff member of any allergies. Sorry no substitutions or split bills. 1.2% Credit & debit surcharge will apply.

Please note we apply a 10% surcharge on weekends & 20% surcharge on public holidays.



Hot Drinks

Espresso / short macchiato	5
Long black / long macchiato	6
White	6
Batch brew	6
Cold drip	6
Mocha	6.4
Matcha latte	6
Wet leaf chai latte [pot]	6.5
Powdered chai latte	6
Hot chocolate by Ratio Cocoa Roasters	6

Add Ons

Strong	+ 0.4
Bonsoy / oat milk / almond milk / lactose free	+ 0.6
Decaf available	

Iced Drinks

Iced batch brew	7
Iced matcha latte	8
Iced chai latte	7.5
Iced chocolate [w/ ice cream]	10
Iced mocha [w/ ice cream]	10
Iced coffee [w/ ice cream]	10
Cookies & cream milkshake	12
Freshly squeezed orange juice	9

Seasonal Drinks

Iced Strawberry Matcha Matcha, strawberry cream & puree, malted milk	10
Iced Long Black Spritz Double espresso, earl grey tea, citrus infused sugar syrup, tonic water [VEGAN]	9
Banana Matcha Smoothie Frozen banana, matcha, coconut milk, malted milk, golden syrup	12
Golden Mont Blanc Golden syrup, toasted coconut, cinnamon, batch brew, heavy cream Available HOT or ICED	9
New Orleans Cold Brew Cold brew coffee, chicory root, cinnamon, cardamom, vanilla, topped with milk	9

Bottled

HRVST ST Cold Pressed Juices Ruby Tuesday, Cloudy Apple, Endless Summer	8
Bobby Soft Drinks Lemon Lime, Strawberries and Cream, Creamy Soda	6
Coca-Cola	5
Coca-Cola No Sugar	5
Wallaby still water	5.5
Wallaby sparkling water	6

Assorted Teas by Tea Drop

English Breakfast, Supreme Earl Grey,
Oriental Jasmine Green, Spring Green,
Chamomile, Peppermint
Lemongrass & Ginger



We offer catering!
Scan here to check
out our latest offering.