



Chocolate Bread Caramelised banana, candied popcorn, whipped butter [V]	16	Soft Shell Crab Shokupan, tartar slaw, ocean green salad	28
Overnight Oats Chia seeds, frozen berry parfait, coconut, coulis [VEGAN]	19	Beef Schnitzel Burger Milk bun, pickles, butter lettuce, crispy chilli ketchup served with fries	25
Buttermilk Waffles Basque cheesecake, strawberries, raspberry mascarpone, maple syrup [V]	23	Saganaki Foccacia Pickled & charred vegetables, pear chutney, roquette served with fries [V]	22
Smashed Avocado Meredith goats cheese, mint, parsley, Murray River pink salt, lemon on grain toast [V] [add poached egg + 4] [GFO +1.50]	23	Crispy Skin Salmon Kombu braised lentils, coffee-roasted beetroot, coastal greens, whipped fetta [GF]	31
Baked Eggs Spicy peperonata, Meredith goats cheese, dukkah, grain toast [V] [add chorizo +6] [GFO +1.50]	24	Chicken & Mushroom Ragu Rigatoni pasta, sage, parmesan, crispy leek	29
Zucchini, Corn & Haloumi Fritters Poached egg, avocado, crispy sweet potato, spinach, tomato relish [V] [GFO] [add bacon +6]	25	Mixed Grain Salad Avocado, charred broccolini, green beans, balsamic pickled cherries roasted cashew butter [VEGAN] [GF] [+ Chicken \$6.5]	24
Chilli Scrambled Eggs Olive bread, confit cherry tomatoes, parmesan [V] [GFO] [add bacon +6]	26	Poached, Scrambled or Fried Eggs Served on your choice of buttered sourdough or grain toast [V] [GFO +1.5]	13
Benedict Hot honey glazed thick-cut bacon, crumbed eggs, pretzel, spinach, herbed hollandaise	27	Fruit Toast With your choice of spreads [V]	9.5
Salmon Fritters Beetroot, radish, pomegranate, verde yoghurt, cassava crackers [GFO]	28	Toast w/ Spreads With your choice of sourdough or grain toast [V] [GFO +1.5]	8.5
Mushroom Galette Stracciatella cheese, smoked hazelnut salad, green oil [V]	26	<hr/> Sides Chorizo / bacon / mushrooms / smashed avocado 6ea Avocado / Meredith goat cheese / grilled haloumi 5.5ea Poached egg / confit cherry tomatoes / spinach / tomato relish / herbed hollandaise sauce 4ea	

[GF] Gluten Free, [GFO] Gluten Free Option, [V] Vegetarian, [VEGAN].

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. Please note we apply a 10% service charge on weekends & 20% surcharge on public holidays. Sorry no substitutions or split bills. 1% Credit & debit surcharge will apply.

See photos of
every dish:





Coffee

Espresso / Short macchiato	4.7
Long black / Long macchiato	5
White	5
Batch brew	5
Cold drip	5.5
'New Orleans Cold Brew'	8
Cold brew coffee w/ chicory root, cinnamon, cardamon, vanilla, topped w/ milk	
Mocha	5.5
Ratio Cocoa Roasters hot chocolate	5
Tea & Spice wet leaf chai latte [pot]	6
Tea & Spice powdered chai latte	5
Strong	+ 0.5
Bonsoy / Oat milk / Almond milk	+ 0.5
Decaf available	

Made to order

Freshly squeezed orange juice	8.5
Iced coffee [w/ ice cream]	9
Iced mocha [w/ ice cream]	9
Iced chocolate [w/ ice cream]	9
Salted caramel milkshake	10
Cookies & cream milkshake	10

Bottled

Coca-Cola	5
Coca-Cola No Sugar	5
Liberty Kombucha Kakadu Plum & Ginger	5
Liberty Kombucha Blood Orange	5
Hepburn Mineral Springs	
Organic Lemonade	5.5
Organic Ginger Beer	5.5
Sparkling Pink Grapefruit	5.5
Sparkling Apple	5.5
Still water 500ml	4.5
Mineral water 300ml	5

Chilled Seasonal Drinks

Strawberry Iced Tea	8
Strawberry puree & English breakfast tea topped w/ sparkling water	
Coffee Lemonade	8
Iced batch brew w/ lemon juice sugar syrup	
Iced Matcha Latte	7.9
Topped w/ your choice of milk	
Iced Taro Latte	7.9
Topped w/ your choice of milk	
Greek Frappe	7.5
Whisked house-made instant coffee served over ice	
Freddo Cappuccino	6
Espresso & frothed milk served over ice	
Freddo Espresso	4.6
Chilled espresso served over ice	

Iced Chai Latte	6
Iced Batch Brew	6

Tea by Tea Drop

English Breakfast	5
Supreme Earl Grey	5
Oriental Jasmine Green	6
Spring Green	6
Chamomile	6
Peppermint	6
Lemongrass & Ginger	6

Corporate catering? Ask our team