

DRINKS

ESPRESSO

Flat White	3.7
Latte*	3.8 4.4
Cappuccino	3.7 4.3
Cortado, Piccolo	3.5
Mocha*	4.2 4.8
Short Black, Long Black	3.0
Americano*	3.2
Macchiatto short or long	3.5

*Available on ice

Decaf, non-dairy milk, steamed topper	+0.7
Extra shot	+1.0

TEA

Zealong 100% pure New Zealand tea	4.5
New Zealand breakfast, Pure Oolong, Green, Lemon, ginger & rooibos, Rose & Manuka, Mint & Kawakawa,	
Spirit tea	4.5
Green, Malabar Tonic, Saigon Tonic	

ON TAP

Cold brew	4.5 5.3
Brewed with our coffee of the moment steeped over 14 hours	
Sunstone tea	3.5 4.6
A full-bodied & smooth cold brewed black tea	
Nitro coffee	5.0
Smooth, velvety & full bodied cold brew infused with nitrogen	
Nitro tea	5.0
Cold brew Sunstone tea infused with nitrogen	

Pour over filter coffee

Ask our baristas for what's brewing today!

Explore the intricacies of single origin coffee with our precision brewed, filter-style coffee.

DRIP

Colombia, Huila	3.5 3.85
Caramel, dark chocolate and nut	
Tanzania, Lyula	3.5 3.85
Citrus, cranberry and nectarine	

BOTTLED

Brew Dr. Kombucha	6.5
Craft brewed, raw & organic kombucha. Ask our team what flavors we have this week.	
Fentimans Range	3.5
Curiosity Cola, Rose Lemonade, Ginger Beer	

TONICS +

Fresh cucumber & mint	6.5
Fever Tree Elderflower tonic water, single origin espresso over ice	
Fresh lemon & red grapefruit	6.5
Fever Tree Indian tonic water, single origin espresso over ice	
Affogato	5.5
Vanilla bean gelato with DMM espresso poured over	

HOT DRINKS

Hot chocolate	3.8 4.2
Chai latte	3.8 4.2

EATS

BOWLS

Waffles 11.5

Lavender waffle and honey, lemon & basil syrup, topped with kiwi, strawberries & goat cheese

Mango chia pudding 8

Lightly sweetened chia pudding with fresh mango & cashew cream

Toasted muesli 10

with almond milk & blood-orange Pannacotta

Shakshuka 10.5

Tunisian baked eggs in a sauce of tomato, onion, pepper, feta, herbs & spices, served with sourdough toast

Superfood salad 13

Kale, quinoa, broccoli, corn, avocado, fermented black beans, edamame & soft egg

Bang bang salad 12

Marinated chicken, celeriac & red cabbage with a thai vinaigrette

Hot-smoked salmon 14.8

with ruby grapefruit, grapes & a cherry tomato vinaigrette atop a bed of baby kale & arugula

TOAST

Poached eggs on five grain 7

Avo smash 8.5

Fresh avocado with feta & a house-made red-chili oil on five-grain

Eggs benedict 13

poached eggs, hollandaise

Black forest ham & toasted five-grain

Smoked salmon & toasted five-grain 14

Smoked Salmon & Celeriac 14.8

served on a bed of lemon cream

celeriac remoulade on five-grain

Poached pear 14.5

red wine & ginger poached pear with spiced walnut & red wine jus on five-grain

Romesco 12.8

shaved fennel & asparagus salad, roasted red-pepper sauce, tomato & almond on sourdough

Prosciutto 14.5

sliced prosciutto & sesame oil edamame hummus with pickled watermelon radish on sourdough

Broccolini 13

avocado, slivered almonds and a poached egg served on five-grain

SMOOTHIES

Cold brew & chocolate 7

with almonds, banana, & almond milk

Blueberry & peanut butter 7

with banana & almond milk

Pear, pineapple & spirulina 7

with mint, cucumber, apple juice

+ ADD ON

Poached egg, fresh tomato +1

Fresh avocado, hollandaise +2.5

Bacon, grilled chicken, pork & fennel sausage +3

Smoked Salmon +6

Side of greens +4

Mojo Wacker

Monday to Friday: 7am - 5pm

Kitchen closes at 3pm