

BREAKFAST MENU TILL 11 AM DAILY

Potato Waffles \$24.5

House-made potato waffles, Smoked salmon, Avocado, Poached egg, Spinach, Masago and Teriyaki sour cream.

Swap: Smoked salmon to Bacon or Haloumi.

Fritter Stack \$24.5 [DF]

House-made potato, corn & spinach fritter, Poached egg, Crispy prosciutto, Cherry tomatoes, Mashed avocado, Tempura enoki, Edamame and Tomato chutney.

French Toast \$22.5

Brioche French toast, Candied bacon, House-made berries compote, and Vanilla ice-cream.

Omelette \$21.5 [GFO][VO]

Leg ham, Cherry tomatoes, Spinach, Feta, Tomato chutney and Sourdough

Swap: Ham to haloumi for vegetarian option

Swap: Gluten free option +\$1

Breakfast Burger \$19.8

Miso scrambled eggs, Spinach, Miso sour cream, Bacon, Hashbrown and Pistachio on Brioche bun.

Spicy Haloumi Croissant \$18.8 [V]

Spicy haloumi, Fried egg, Spinach, Sesame, Edamame, Lotus roots, seaweed and Teriyaki aioli.

Benedict \$20.5 [GFO][VO]

Bacon, Poached eggs, Spinach and Hollandaise sauce on Sourdough

Swap: Bacon to Mushroom / Ham / Smoked salmon +\$1

Swap: Spicy hollandaise sauce +\$1

Swap: Gluten free option +\$1

Morning Bun \$18.5 [GFO]

Fried egg, Bacon, Hashbrown, Cheese and BBQ sauce on Brioche bun.

Swap: Gluten free option +\$1

Avo Toast \$17 [V][VGO][DFO][GFO]

Cherry tomatoes, Feta, Spiced dukkah, Smashed avocado, Pomegranate balsamic on Sourdough.

Swap: Gluten free option +\$1

Swap: Vegan option +\$1

Egg & Toast \$13.5 [V][GFO][DFO]

Scrambled, Poached or Fried eggs with Sourdough. Served with tomato chutney.

Swap: Miso scramble +\$1.5

Swap: Gluten free option +\$1

Toast \$8 [V][GFO][VGO][DFO]

2 slices butter rubbed and grilled sourdough.

Served with jam & butter

Swap: Thick cut white /

Raisin toast +\$1 /

Gluten free / Croissant +\$1.5

BREAKFAST ADD-ONS

Sides

Smoked salmon \$7

Bacon(2) \$6

Eggs(2) / Leg ham(2) / Haloumi(2) \$5.5

Buttery truffle mushroom \$5.5

Grilled cherry tomatoes \$5.5

Wilted spinach / Avocado \$4.5

Ice-cream / Hashbrown \$2.8

Butter(2) / Jam(2) \$1.5

Sauces

Spicy hollandaise \$4

Hollandaise / Tomato chutney \$3

Aioli / Mayo \$2

Tomato sauce / BBQ sauce \$1.5

Toast

Gluten free(2) / Croissant / Raisin toast(2) \$4.5

Sourdough(2) / Thick cut white(2) \$3.5

Extras

Make your own brekky from Breakfast 'Add-on' +\$4

Split a meal into 2 serves +\$3

BRUNCH MENU FROM 11AM - 1.30PM DAILY

Bahn Mi Croissant \$20.5

Chicken, Mesclun, Carrots, Pickled radish, Onions, Cucumber, Coriander, Red chilli pepper strings, Sriracha Mayo and Hoisin sauce.

Double Beef Burger \$22

Double beef patties, Double cheese, Bacon, Mesclun, Sauté onions and Smoky Aioli on Brioche bun.

Roasted Pumpkin Salad \$22.5 [GF][V][VG][DF]

Glazed roast pumpkin, Sauté onion & carrot, Grilled broccolini, Tempura enoki, Edamame, Lotus roots, and Mesclun with House-made honey onion dressing.

Thai Beef Noodles Salad \$23 [GF][DF]

Grilled beef, Rice vermicelli, Red onions, Mints, Carrot, Cherry tomatoes, Cucumber, Mesclun, Tempura enoki and House Thai Nam - Jim sauce.

Spicy Miso Vegetables Tartine \$21 [V][VG][DF]

Smashed avocado, Spicy miso glazed & grilled mushroom, Red onions, and Broccolini. Topped with shredded seaweed, Sesame and Coral crispy carrots on Sourdough.

Chicken Katsu Burger \$19

Katsu Chicken, Hashbrown, Mesclun, Sliced tomatoes, House-made sesame & peanut sauce on Brioche bun.

Avo Toast \$17 [V][VGO][DFO][GFO]

Cherry tomatoes, Feta, Spiced dukkah, Smashed avocado, Pomegranate balsamic on Sourdough.
Swap: Gluten free option +\$1
Swap: Vegan option +\$1

Morning Bun \$19 [GFO]

Fried egg, Bacon, Hashbrown, Cheese and BBQ sauce on Brioche bun.
Swap: Gluten free option +\$1

Seasoned Chips \$9 [V]

Served with tomato sauce or BBQ sauce
Swap: Sweet potato chips +\$2
Swap: Garlic aioli +\$0.5 / Gravy +\$2 /
Sour cream & Sweet chilli sauce +\$1.5

KIDS

Chicken Nuggets and Chips \$9.9

Served with tomato or BBQ sauce.
Swap: Aioli +\$0.5

TOASTIES Available all day

All toasties are made on thick cut white bread

Ham & Cheese \$10 [GFO]

Chicken, Cheese & Avocado \$12 [GFO]

Bacon, Egg & BBQ sauce \$11 [DF][GFO]

Swap: Sourdough / Croissant +\$1
Gluten free bread +\$1.5
Add: Bacon(1) +\$3

WRAPS Available all day

Haloumi Wrap \$14

Grilled haloumi, Mesclun, Tomato, Onion, Carrot, Cucumber, Aioli and Sweet chilli sauce.
Add: Bacon(1) +\$3

Chicken Wrap \$14

Grilled chicken, Mesclun, Tomato, Onion, Carrot, Cucumber, Aioli and Sweet chilli sauce.
Add: Bacon(1) +\$3

Brekky Wrap \$14

Scrambled eggs, Bacon, Spinach and BBQ sauce.

LUNCH ADD-ONS

Sides

Chips \$4.5 / Sweet potato chips / Salad \$5.5

Sauces

Gravy \$3.5
Sour cream & Sweet chilli / Tomato chutney \$3
Aioli / Mayo \$2
Tomato sauce / BBQ sauce \$1.5

Extra

split a meal into 2 serves +\$3

DRINKS

HOT DRINKS

Espresso	\$3.2
Piccolo / Macchiato / Long black	\$4
Flat white / Latte / Cappuccino	\$4.5
Mocha / Dirty chai	\$5
Magic (double ristretto low tide flat white in cup)	\$5
Chai latte / Matcha latte / Ube latte	\$4.5
Hot chocolate	\$4.5
Babyccino	\$2

COLD DRINKS

Home-made cold drip coffee	\$5.7
Iced long black	\$5
Iced latte	\$6
Iced mocha latte	\$7
Iced coffee (with cream & ice-cream)	\$7.5
Iced mocha (with cream & ice-cream)	\$8
Iced dirty chai	\$7
Iced chocolate (with cream & ice-cream)	\$7.5
Cold chai latte / Cold matcha latte / Cold ube latte	\$6.5

ORGANIC TEA

English breakfast / Earl grey / Peppermint / Green sencha / Chai / Liquorice, peppermint & fennel / Ginger, lemon & hibiscus	\$5
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EXTRAS

Mug/Medium size	+\$1
Mighty/Large size	+\$2
Extra shot	\$0.5
Decaf	\$0.5

SPECIALTY MILKS

Soy / Almond / Oat / Lactose free / Cream	\$0.9
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SYRUP

Vanilla / Caramel / Hazelnut / Honey	\$0.5
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SMOOTHIES

Berries	\$7.5
Peach & Mango	\$8.5
Green (spinach, pineapple & orange juice)	\$8.5

MILK SHAKES

Vanilla / Caramel / Chocolate / Strawberry	\$6
Coffee	\$7
Swap: Thick shake +\$2	
Add: Espresso shot (1) +\$0.5	

FRAPPES

Coffee / Salted caramel / Super chocolate / Matcha	\$8
Mocha	\$9
Add: Whipped cream +\$0.7	

HOUSE'S SPECIAL DRINKS

Oreo & Salted caramel shake	\$9.5
Pine matcha frappe	\$9
Pineapple sunrise frappe	\$9
Strawberry & mango frappe	\$9.5

SOFTDRINKS

Lemonade / Solo	\$3.7 (C)
Coke / Coke Zero	\$5.5 (B) / \$3.7 (C)
Ginger Beer / Lemon Lime Bitter	\$5.5
Japanese Sangaria Grape	\$5.5
Japanese Sangaria Melon Soda	\$5.5
Kombucha	\$5.5

ICED TEA

Lemon / Peach	\$5.5
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WATER

Water	\$4
Soda Water	\$5.5
Sparkling Water	\$5.5 (S) / \$9 (L)

JUICE BY THE GLASS

Orange / Apple / Pineapple / Mango	\$5
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