

**BREAKFAST**

available till 11am

**Potato Waffles \$24.5**

Home-made potato waffles, smoked salmon, avocado, poached egg, spinach, masago and teriyaki sourcream.

**French Toast \$21**

Candied bacon, home-made lychee rose & berries compote on brioche toast. Served with vanilla ice-cream.

**Fritter Stack \$23.8 [DF]**

House-made potato, corn & spinach fritter, poached egg, crispy proscuitto, cherry tomatoes, mashed avocado, tempura enoki, and edamame served with tomato chutney.

**Spicy Haloumi Croissant \$19.2 [V] 🌶️**

Spicy haloumi, fried egg, spinach, sesame, edamame, lotus roots, and shredded seaweed. Drizzled with teriyaki aioli.

**Breakfast Burger \$18.7 [GFO]**

Miso scrambled eggs, spinach, miso sourcream, bacon, dried red pepper string, pistachio on brioche bun served with hashbrown.  
Swap: Gluten free option +\$1.5

**Omelette \$20.7 [GFO] ][VO]**

Leg ham, cherry tomato, spinach and feta. Served with tomato chutney and sourdough.  
Swap: Ham to haloumi for vegetarian option  
Swap: Gluten free option +\$1

**Benedict \$19 [GFO] [VO]**

Bacon, poached eggs, spinach and hollandaise sauce on sourdough.  
Swap: Bacon to mushroom / Ham / Smoked salmon +\$1.5  
Swap: Spicy hollandaise sauce +\$1  
Swap: Gluten free option +\$1

**Morning Bun \$17.7 [GFO]**

Fried egg, bacon, hashbrown, cheese and BBQ sauce on brioche bun.  
Swap: Gluten free option +\$1.5

**Avo Toast \$16.5 [V] [VGO] [DFO] [GFO]**

Cherry tomato, feta, spiced dukkah, smashed avocado on sourdough. Drizzled with pomegranate balsamic.  
Swap: Gluten free option +\$1

**Egg and Toast \$13 [V] [GFO] [DFO]**

Sourdough with eggs your way served with tomato chutney.  
Swap: miso scramble +\$1.5  
Swap: Gluten free option +\$1

**Vegan Plate \$13 [V] [VG] [DF] [GFO]**

Vegan scramble and sourdough. Served with tomato chutney.  
Swap: Gluten free option +\$1

**Toast \$7.5 [V] [GFO] [VGO] [DFO]**

2 slices butter rubbed grilled sourdough, served with jam and butter.  
Swap: Thick cut white.

Gluten free / Croissant / Raisin toast +\$1

**Breakfast Add-ons****Sides**

Smoked salmon \$6.5  
Eggs / Bacon / Leg ham / Haloumi \$5  
Buttery truffle mushroom \$5  
Avocado \$4.5  
Wilted spinach \$4  
Ice-cream / Hashbrown \$2.5  
Butter / Jam \$1.5

**Sauces**

Spicy hollandaise \$4  
Hollandaise / Tomato chutney \$3  
Garlic aioli \$2  
Mayo / Tomato sauce / BBQ sauce \$1.5

**Toast**


Raisin toast / Gluten free / Croissant \$4  
Sourdough / Thick cut white \$3

**Extras**

Make your own brekky from Breakfast Add-ons' +\$3.5  
Split a meal into 2 serves +\$3

## BRUNCH

available from 11am

**Thai Beef Noodles Salad \$22 [GF] [DF]** 

Grilled beef, rice vermicelli, red onions, mints, cherry tomatoes, cucumber, tempura enoki and house Thai Nam-jim sauce.

**Chicken Parmi \$20**

Chicken breast schnitzel, pesto & tomato sauce, cheese, diced bacon. Served with side chips and salad.

**Spicy Miso Vegetables Tartine \$18.5 [V] [VG] [DF]** 

Mashed avocado with spicy miso glazed & grilled mushroom, red onions, and brocolini. Topped with shredded seaweed, sesame and coral crispy carrot on sourdough.

**Chicken Katsu Burger \$17.5**

Katsu chicken, mesclun, hashbrown, sesame & peanut sauce, and sliced tomato on brioche bun.

Add: Chips \$4 / sweet potato chips / salad \$5

**Benedict \$19 [GFO] [VO]**

Bacon, poached eggs, spinach and hollandaise sauce on sourdough.

Swap: Bacon to mushroom / ham / smoked salmon +\$1.5

Swap: Spicy hollandaise sauce +\$1

Swap: Gluten free option +\$1

**Avo Toast \$16.5 [V] [VGO] [DFO] [GFO]**

Cherry tomato, feta, spiced dukkah, smashed avocado on sourdough with pomegranate balsamic drizzles.

Swap: Gluten free option +\$1

**Raisin Toast \$8.5 [V] [VGO] [DFO]**

2 slices thick cut butter rubbed grilled raisin toast, served with jam and butter.

**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 sauce.

swap: garlic aioli +\$0.5

**Toasties** available all day

All toasties are made on thick cut white bread.

**Ham & cheese \$10 [GFO]****Teriyaki Chicken, Avocado & Mayo \$12 [GFO]****Bacon, Egg & BBQ sauce \$12 [DF] [GFO]**

Swap: Sourdough / Croissant +\$1 /

Gluten free bread +\$1.5

Add: Bacon(1) +\$2.75

**Wraps** available all day**Haloumi Wrap \$14 [V]**

Grilled haloumi, mesclun, tomato, onion, carrot, cucumber with garlic aioli and sweet chilli sauce.

Add: Bacon(1) +\$2.75

**Chicken Wrap \$14**

Grilled chicken, mesclun, tomato, onion, carrot, cucumber with garlic aioli and sweet chilli sauce.

Add: Bacon(1) +\$2.75

**Brekky Wrap \$14 [DFO]**

scrambled eggs, bacon, spinach and BBQ sauce.

**Lunch Add-ons****Sides**

chips \$4 / sweet potato chips / salad \$5

**Sauces**

gravy \$3.5

sourcream & sweet chilli / tomato chutney \$3

garlic aioli \$2

mayo / tomato sauce / BBQ sauce \$1.5

**Extras**

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	\$5.5
Iced long black	\$5.2
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
--	-----

### Extras

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

### Specialty Milks

Soy / Lactose free / Almond / Oat / Cream	\$0.8
---	-------

### Syrup

Hazelnut syrup / Vanilla syrup / Caramel syrup / Honey	\$0.6
--	-------

[gf] - gluten free [v] - vegetarian

[vg] - vegan [df] - dairy free

[gfo] - gluten free optional [vo] - vegetarian optional

[vgo] - vegan optional [dfo] - dairy free optional

### Smoothies

Berries	\$7
Peach & Mango	\$8

### Milk Shakes

Vanilla / Chocolate / Caramel / Strawberry / Banana / Lime	\$6
Coffee	\$6.8
Swap: Thick shake +\$1.5	
Add: Espresso shots +\$1 / Malt +\$0.5	

### Frappés

Coffee / Salted caramel / Super chocolate / Matcha	\$8
Mocha	\$8.8
Add: whipped cream +\$0.7	

### House's special drinks

Oreo & Salted caramel shake	\$9
Pine matcha frappés [dfo]	\$8.5
Pineapple sunrise frappés [dfo]	\$8
Strawberry & Mango frappés [df]	\$8.8

### Softdrinks

Lemonade / Solo	\$3.5 (C)
Coke / Coke zero	\$5 (B) / \$3.5 (C)
Ginger beer / Lemon lime bitter	\$5
Japanese sangaria grape 500ml	\$5
Japanese sangaria melon soda 500ml	\$5

### Iced Tea

Lemon / Peach	\$5
---------------	-----

### Kombucha

\$5.5

### Powerade

\$5

### Water

Water	\$4
Tonic water / Soda water	\$5
Sparkling water	\$5 (S) / \$8.5 (L)

### Juice by the glass

Orange / Pineapple / Apple / Mango	\$4.5
------------------------------------	-------