

ALL DAY BREKKIE

Seven Thirty Hangover

Streaky wood-smoked American bacon, spicy Spanish chorizo sausage, poached eggs, golden hash brown, sautéed garlic mushrooms & organic sourdough 23.9

Smoke Cured Salmon & Dukkah Stack GFO

Norwegian smoke cured salmon, smashed avocado, poached eggs, whipped Danish feta, pistachio & almond dukkah spice stacked on organic quinoa & soy seeded sourdough 19.0

Double Smoked Ham, Spinach & Cheese Omelette GFO

Double smoked ham, tasty cheddar & fresh baby spinach omelette w/ organic sourdough 17.8

SWAP Ham > Mushrooms V

Prosciutto & Green Eggs V GFO

Shaved Jamon Serrano (prosciutto), soft creamy scrambled eggs topped w/ walnut & basil pesto on a buttery croissant 19.5

SWAP Croissant > organic sourdough

Chilli Kimchi Scram VO GFO

Creamy soft scrambled eggs folded in spicy kimchi, furikake, whipped Danish feta, crispy fried onions, chilli flakes & angel hair chilli threads stacked on organic sourdough 17.9

ADD Streaky American bacon +5.0

Eggs Benedict GFO

Poached eggs, fresh baby spinach & yuzu hollandaise on a toast milk tin loaf 18.9

PICK Streaky American bacon

OR Norwegian smoke cured salmon

OR Sautéed spinach & mushrooms V

Eggs & Relish V GFO

Poached, creamy soft scrambled or olive-oil fried eggs, tangy tomato relish & organic sourdough 12.0

ADD Bacon / Chorizo / Salmon / Halloumi +5.0

Avocado / Mushrooms / Sautéed Kale +4.0

Hash brown +3.0

Acai Berry & Banana Porridge V

Quick & rolled oats slow cooked w/ freeze-dried Acai berries, berries, banana, honey & almond milk topped w/ granola, coconut chips, organic chia seeds & seasonal berries 14.0

Crisp Nutty Maple Granola Bowl V

Crisp roasted oats, heap of nuts, fruits, seeds, natural Greek yoghurt, honey & seasonal fruit & berries 13.0

V Vegetarian / GFO Gluten Free Option +1.0 / GF Gluten Free

Loaded Avocado Bruschetta V GFO

Smashed avocado, heirloom tomato medley, poached eggs, parmesan crisp, whipped Danish feta on organic quinoa & soy seeded sourdough 18.0

ADD Streaky American bacon +5.0

Grilled Halloumi cheese +5.0

Truffled Mushroom & Avocado Stack V GFO

Field of shiitake, shimeji, king oyster, button mushrooms, avocado, poached eggs, whipped Danish feta & fragrant black truffle oil on quinoa & soy seeded sourdough 19.8

BAE Brekkie Burger

Streaky wood-smoked American bacon, fried egg, golden hash brown, American cheddar, fresh baby spinach, tomato relish & garlic aioli on toasted milk bun 14.7

Berry French Toast V

Panko-crusted French toast soaked in a creamy vanilla custard topped w/ vanilla bean gelato, berry compote, maple syrup, seasonal berries & Persian cotton candy 17.5

BUDDHA BOWL V GF

Buddha bowls, breakfast bowls, nourish, yoga, glory or whatever bowl you want to call it; are brimming with nourishing comfort food that will fill your belly & soul. Buddha Bowls are similar to macrobiotic bowls in that they incorporate the eating principles of Chinese & Japanese medicine & include raw veggies, sprouts, healthy grains & dressed up.

Buddha Bowl 19.0

BASE Organic mixed quinoa, pickled carrots, shaved cabbage, edamame beans, sweet corn kernels, tomatoes & baby spinach

PICK 2 ~ Smashed Avo ~ Poached Egg
~ Sautéed Mushrooms ~ Falafel & Hummus
~ Spicy Kimchi ~ Fried Tofu
~ Roast Pumpkin

DRESS ~ Lemon & Olive Oil ~ Chilli & Lime
~ Lime & Cracked Pepper ~ Roasted Sesame

EXTRA ~ Grilled Chicken 5.0 ~ Smoked Salmon 5.0
~ Grilled Halloumi 5.0 ~ Golden Hash Brown 3.0

BRUNCH

Grilled Chicken & Halloumi Salad GF

Grilled marinated chicken tenderloin, grilled halloumi cheese, heirloom tomatoes, avocado, pickled carrots, organic quinoa & mixed leaf tossed in a lime & cracked pepper vinaigrette 21.9

SWAP Chicken > Mushrooms or Falafel V

American Cheeseburger

Juicy Wagyu beef patty, American cheddar, mixed leaf, tomatoes, pickles, American mustard & tomato sauce on toasted milk bun served w/ super crunchy chips 17.9

ADD Double beef & cheese +6.0

Streaky American bacon +3.0

Grilled Chicken Burger GFO

Grilled marinated chicken tenderloin, avocado, mixed leaf, tomatoes & tangy garlic aioli on toasted milk bun served w/ super crunchy chips 17.9

ADD Streaky American bacon +3.0

Beer Battered Flathead

Skinless flathead fillets in traditional beer batter served w/ side salad, super crunchy chips & tangy garlic aioli 17.8

Black Squid Ink & Prawn Pasta

Black squid ink spaghetti & juicy prawns in house-made Neapolitan sauce, heirloom tomatoes, furikake seasoning, chilli flakes & angel hair chilli threads 23.7

BLAT GFO

Streaky American bacon, smashed avocado, tomatoes & mixed leaf w/ tangy garlic aioli on toasted sourdough 13.0

ADD Fried egg +2.0

Jap-Egg Sando

Creamy soft scrambled eggs, yuzu mayo & furikake seasoning on thick cut Japanese-style milk tin loaf 11.5

ADD Streaky American bacon +5.0

Ebi-Fry Prawn Sando

Ebi-fry prawn cutlets, yuzu mayo, sweet chilli & shaved cabbage on thick cut Japanese-style milk tin loaf 14.5



We use fresh seasonal & local produce where possible, and may substitute or remove ingredients from menu items without notice. Please inform us of any serious allergies or dietary requirements. 1.5% apply to all card payments. Public Holidays incur 12% surcharge.

BREKKIE ADD-ONS

Can be added to main menu items only

Proteins GF

Grilled Chicken Tenders / Streaky American Bacon / Spanish Chorizo / Smoked Salmon / Grilled Halloumi +5.0
Extra egg +3.0

Greens

Avocado / Sautéed Mushrooms / Grilled Tomato / Sautéed Baby Spinach / Spicy Kimchi / Roast Pumpkin / Fried Tofu +4.0

SIDES

Golden Hash Brown 3.0

Super Crunchy Chips

w/ Chicken Salt Sm 6.5 / Lg 10.0

Falafel & Hummus 5.0

KIDS MENU For kids 12 and under only

Kids Eggs on Toast GFO

Scrambled or fried eggs on soft white toast 9.0

ADD Golden Hash Brown +3.0

ADD Streaky American bacon +5.0

Kids Chicken Nuggets & Chips

Chicken breast nuggets, chips & tomato sauce 10.0

Baby-chino w/ marshmallow 2.0

Kids Milkshakes

Vanilla Bean, Belgian Chocolate or Strawberries & Cream 4.5

Kids Orange Juice

Freshly squeezed Valencia orange 4.5

HOT DRINKS

	S	L
Milk Coffee by Campos	4.0	4.5
Long Black	4.0	4.5
Mocha	4.2	4.7
Turmeric Latte	5.0	-
Chai Latte	4.0	4.5
Dirty Chai	4.5	5.0
Hot Chocolate	4.0	4.5
Modifiers		
Almond Milk Milk Lab	+0.7	-
Soy Milk BonSoy	+0.7	-
Oat Milk Oatly	+0.7	-
Extra Shot	+0.5	-
Decaffeinated	+0.5	-
Caramel / Vanilla Syrup	+0.5	-

Prana Malabar Sticky Chai Tea

Aromatic fusion of black teas, Indian spices, Victorian honey & fresh ginger roots steeped in your choice of milk 5.5 / pot

Loose Leaf Tea by Origin Tea 4.5 / pot

BLACK English Breakfast / Earl Grey

GREEN Green Sencha

HERBAL Lemongrass & Ginger / Peppermint

COLD DRINKS

Cold Brew by Campos Coffee

A seasonal showcase of Campos Coffee select local partners to offer a bright, smooth, fragrant & sweet filter roast coffee 5.5

On The Rocks

Vietnamese-Style Iced Coffee 6.0

Iced Coffee, Iced Chocolate w/ Vanilla Bean Gelato 7.0

Iced Latte / Iced Long Black 5.0

Gelato Thickshakes

Belgian Chocolate / Strawberries & Cream / Vanilla Bean 8.0

Espresso-Shake

Double espresso blended w/ vanilla bean gelato 8.3

IMMUNITY BOOSTING FRESHLY SQUEEZED JUICES

Morning Green Detox

Granny Smith, Baby Spinach, Celery & Ginger Root 7.5

Morning Refresh

Valencia Orange, Lemon, Ginger Root & Mint 7.5

Mid-Morning Roots

Beetroot, Granny Smith, Lemon & Ginger Root 7.5

Mid-Morning Glow

Granny Smith, Carrot & Ginger Root 7.5

Afternoon Immunity

Beetroot, Ginger Root Carrot & Turmeric 7.5

Afternoon Refresher

Granny Smith, Valencia Orange, Lemon & Mint 7.5

FRUIT SMOOTHIES

Supercharged Green Smoothie

Fresh avocado, baby spinach, bananas, almond milk & honey 8.0

Chai Spiced Banana Smoothie

Chai spices, bananas, natural Greek yoghurt & fresh milk 8.2

Classic Smoothies 7.8

Natural Greek yoghurt, honey & fresh milk

PICK Classic Banana

OR Mixed Berries

OR Mixed Berries AND Banana +0.5

CHILLED DRINKS

Coke / Coke No Sugar 4.0 / 330ml

Mt Franklin Sparkling Water 300ml / 750ml 4.0 / 8.0

Mt Franklin Still Spring Water 3.5 / 600ml



BRING YOUR POOCH?
WE HAVE DOGGIE
DONUT TREATS HERE.



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PLEASE ORDER & PAY AT COUNTER