

BREAKFAST

Served all day

TOAST Artisan house baked breads w/ house made jam & butter	
Sour dough/ Multigrain/ Olive loaf	8
Fruit loaf/ Gluten free/ Milk loaf	9
HOUSE MADE GRANOLA w/ mixed berries, vanilla coconut yoghurt, raspberry coulis (VE/GF)	16.5
HEARTY PORRIDGE w/ chestnut cream, rhubarb compote, pistachio & chia (w/ soy milk + 0.5/ oat milk +0.7/ almond milk +1.0) (V/VE*)	16.5
Free range eggs your way on toast of choice [poached, fried, scrambled] (V)	11.5
SMASHED AVO w/ beetroot hummus, pickled fennel & roast pistachio dukkah on olive toast (VE/GF*)	17.5
+Add poached egg	2.5
+Add feta	4
BUCKWHEAT CORN FRITTER w/ poached eggs, edamame & tomato salsa, pickled cauliflower, avocado smash, chipotle mayo & lime & caper dressing (V/GF)	19
TRUFFLE MUSHROOM DUXELLES basil pesto, roasted cherry tomatoes, balsamic reduction, smoked almond, buffalo mozzarella on multigrain toast (V/GF*)	18.5
CHILLI SCRAMBLED EGGS tossed with chorizo, spring onion, gochujang mayo, cheddar cheese on a thick milk toast (V*)	19.5

KIDS

Cheese toast	5
+1 Gluten Free / Milk loaf	
Bacon & egg on toast	9
+1 Gluten Free / Milk loaf	

Sandwiches & Wraps

Please see the display fridge to find out our range of sangas and wraps

LUNCH

Served all day

MISO GRILLED SALMON w/ buckwheat soba salad, sesame dressing	23
EGG BASKET Scotch egg, potato nest, tomato cream concasse, curry leaf (GF)	22
TERIYAKI CHICKEN BURGER Grilled chicken thigh, cos lettuce, wasabi mayo, in a smoky black bun served w/ beer battered chips	21.5
SESAME TUNA BOWL Fresh tuna tataki w/ avocado, baby carrot pickles, cucumber, asparagus, wasabi mayo & yuzu ponzu on grain rice (GF)	23
PRAWN TOMATO CREAM "PASTA" Udon noodle tossed w/ tomato creamy sauce, capers, parmesan, fresh chilli	24.5

SMALL DISHES

Yakitori style chicken w/ edamame beans & slaw	9.5
Garden salad w/ Lime & caper dressing, renkon crisp (VE)	5
Beer battered chips w/ gochujang mayo (V/VE*)	5

SIDES

House made jam (Strawberry jam, Raspberry jam, Yuzu marmalade) / Peanut butter / Vegemite	1
Extra toast / Extra egg	3
Roasted cherry tomatoes / Spinach / Mushroom	3.5
Avocado / Smashed Avocado/ Marinated feta	4.5
Bacon / Chorizo	5

GF / V / VE Gluten Free / Vegetarian / Vegan Friendly
 GF* / V* / VE* Gluten Free / Vegetarian / Vegan all available on request
 Please inform our staff of any dietary requirements; while we will try our best to accommodate, please no changes to the menu.
 15% surcharge applies on public holidays.

Coffee

Black w/ single origin	4
White w/ Lights in the Attic blend	4
Batch Brew	4
+ Bonsoy 0.5	
+ Milk Lab Lactose Free 0.5	
+ Minor Figures Oat 0.7	
+ Milk Lab Almond 1	

Cold Drink

Cold Brew	4.5
Iced Latte/Long Black	4.5
Iced Matcha/Chocolate	5
Karma Cola/Lemmy Lemonade/Gingerella	5
Remedy Kombucha	5.5
Sparkling Water (250ml)	3.8

Tea

English breakfast/ Earl grey/ Pearl green tea/ Sencha/ Lemongrass & ginger/ Peppermint	4.7
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JUICE

by Supergreen Cold Press

OJ - orange	7
Red – beetroot, carrot, celery, apple, lemon	7
Green – kale, capsicum, celery, cos lettuce, cucumber, apple, lemon	7
Pink – watermelon, pineapple, mint	7

Other

Chai latte/tea by Chai Boy	4.7
Dirty chai	5.2
Hot chocolate by Mork Chocolate	5
Matcha latte	5