

You are reading a makeshift menu. Please note there is a Weekend Surcharge of 6%

All Day Meals Morning		Toasties & Sandwiches. *sandwiches gluten free available on request	
Vanilla & Rhubarb Panacotta with granola, seasonal fruits, compote, & choice of milk	16.5 ♣ (v)	Breakfast Burger scrambled egg, bacon, fried shallot, mayo, rocket	16.0 (v)
Smashed Greens avocado, asparagus, broad beans, whipped feta and soft herbs on multigrain add egg +3.5 add bacon +6.0	19.5 ♣ (vg)	Open Salmon Bagel horseradish cream, cured salmon carrot, cucumber, egg	16.5
Breakfast Roti Wrap scrambled egg, bacon,	22.0	Mushroom Toastie truffled mushrooms, taleggio cheese, spinach on turkish bread	17.0 (vg)
spinach, avocado, relish in flaky roti bread Chilli Scrambled Eggs native pepper & chilli oi	I,24.0 ♣	Chicken Sandwich with dill mayonnaise, apricot kasundi, avocado, baby spinach, multigrain	17.5
charred sweet corn, tomato, avocado, red onion, coriander and fried shallots on sourdough	(v)	Corned Beef on Rye horseradish & celeriac remoulade, wild rocket, mustard, pickle	19.0
Eggs Benedict poached eggs, horseradish hollandaise, charred sprout leaves, bacon lardons, truffled polanta	24.5 ♣		
truffled polenta		Breakfast Classics.	
Turkish Eggs poached eggs on smoked baba ghanoush, cucumber yoghurt, pomegranate, chilli oil, soft greens, zaatar crisps, & turkish	25.0 (v)	Toast & Preserves – sourdough, multigrain or fruit loaf with choice of preserves	9.5 ♣
bread add sujuk sausage +6.0		Seasonal Porridge classic oats, mixed seeds, & seasonal toppings	16.5
Sauteed Mushrooms in miso butter crumbed egg yolk, potato rosti, enoki crisp, light cheese sauce, miso crumble	25.5 (v)	Free-range eggs on sourdough: poached or fried scrambled chilli scrambled	13.5 + +2.0 + +2.5 +
More like Lunch Chorizo Scotch Egg Chorizo encased crumbed egg, with spiced peperonata, snow pea tendrils, balsamic reduction add sourdough +2.5	21.5	Hotcakes! 2-stack, served with maple whipped butter, blueberry compote, lemon zest & ice cream extra hotcake	19.5 (v) +5.0
Gnocchi Sorrentina hand made gnocchi, napoletana, bocconcini, pecorino romano, basil	25.0 (v)	Breakfast sides traditional house made baked beans house cured salmon / bacon / chorizo	7.5 6.5ea
		avocado / grilled mushroom / spinach grilled tomato / marinated feta / hollandaise	5.5ea 4.5ea
Portuguese Chicken grilled Portuguese-spiced chicken, with potato bravas, rocket & green olive salad and chipotle aioli	26.5 ♣		

Hot Iced Cascara Tea - made from the dried fruits & 8.5 5.2 / 6.5 skins of the coffee plant. White coffee Black coffee 5.2 / 6.5 Thai Iced Milk Tea – strong brewed, light spiced 8.5 tea, condensed milk, cream cheese cream foam. Batch brew 5.0 Filter 8.0 Rhubarb & Vanilla Soda - house made. 6.0 - Rotating single origins and amazing blends. Please ask the coffee team about our current available coffees. For the Kids. Hot chocolate by Zokoko 5.2 / 6.5 Chai by Calmer Chai 6.5 Bambini Oat Porridge 8.0 Tea English breakfast / earl grey / 5.2 Cheese Toastie - classic melter 9.0 peppermint / lemongrass & ginger / Kids Egg on Toast - poached, fried or dippy egg 10.5 jasmine green Hot cake with ice cream, choc sauce & berries 14.5 Cold Cold Brew 5.5 / 7.5 Allergen advice: If you have a food allergy or dietary restriction, please let our staff know, and we will do our best to Ice Coffee / Ice Chocolate accommodate your needs. Milkshakes While we take all necessary precautions to avoid cross-Chocolate / caramel / vanilla 5.5 / 8.5 contamination, we operate in a shared kitchen environment. very berry / espresso We cannot guarantee that any of our dishes are completely **Smoothies** free from allergens. Mango, passionfruit, coconut yoghurt, honey 9.5 Mixed berry, coconut yoghurt, agave, chia seeds 9.5 Cold pressed juices Orange juice/ pink apple 6.5 watermelon & more / the green juice Sodas by Strangelove lemon squash / pear / lime & jalapeno 5.5 mineral water

Special Drinks.

Drinks Menu