

REGU LATOR

You are reading a makeshift menu.
Please note there is a Weekend Surcharge of 8%

Breakfast Classics

Toast & Preserves – sourdough, multigrain or fruit loaf with choice of preserves 9.8 ♣

Porridge oats, seeds & grains, roast apple compote, apple peel praline, crumble 17.5

Eggs on Toast -free range

poached or fried 14.5 ♣

scrambled +2.0 ♣

chilli scrambled +2.5 ♣

Breakfast Sides

bacon | smoked salmon | house baked-beans 6.5ea

avocado | mushrooms w. sesame-miso crumb 5.0ea

hash brown | grilled tomato | buttered spinach 4.2ea

Toasties & Sandwiches*

Breakfast English Muffin english sausage, egg, cheese & sauce - add bacon +4.0 15.0

Mushroom Melt stracciatella cheese, mushroom pate, watercress, grilled sourdough 17.0 (v)

Chicken & Bacon Caesar Sanga cos lettuce, parmigiano reggiano in toasted turkish roll 18.0

Salmon Bagel smoked salmon (a), dill & caper cream cheese, pickled red onion, house gherkins 19.5

Steak Roll hanger steak, cos lettuce, guacamole, chimichurri, horseradish mayo in toasted turkish roll add egg +3.0 24.0

All Day Menu

Hanger Steak Frites hanger steak, shoestring fries, served with dijon hollandaise 24.0 ♣
add egg +\$3

Classic Eggs Benedict / Florentine 22.5
or **Eggs Royale** +3.0
poached eggs & hollandaise sauce on an English muffin, served w ham / spinach / or smoked salmon.

Full English Breakfast eggs your way on toasted sourdough, bacon, pork sausage, house baked beans 33.0 ♣
grilled tomato, hash brown & roasted mushrooms

Pancakes w maple bacon butter, caramelised banana & vanilla ice cream 19.5 (v)

Smashed Avocado multigrain toast, poached egg, sumac labneh, & aleppo pepper butter 23.5 (v) ♣
add bacon +5.0

Spring Panzanella Salad charred asparagus, peas, broad beans, chopped egg, focaccia croutons, stracciatella, anchovy 24.5 (v) ♣
add chicken +5.0

Lamb Flatbread pickled bullhorn peppers, fried egg, smoked garlic yoghurt, sumac onion 26.0

(v) *vegetarian, or on request*
♣ *low gluten available on request.*

TO DRINK.

Hot

Coffee

White	6.0		6.8
Black	6.0		7.0
alt milk			+0.8
Batch brew			6.0

Filter Coffee – Clever Filter 8.5
*Rotating single origins and amazing blends.
Ask the team about our current available roasts.*

Matcha Latte *Shizuoka region, shade grown* 6.2 | 7.2

Hot Chocolate by Zokoko 6.0 | 6.8
Chai (always loose leaf, soy by default) 7.0

Tea

English Breakfast | Earl Grey | Peppermint 6.0
Lemongrass & Ginger | Jasmine Green

Cold

Milkshakes

Chocolate | Caramel | Vanilla 6.5 | 9.5
Very Berry | Espresso

Smoothies

Mango yoghurt lassi with honey 9.8
Mixed berry, coconut yoghurt, agave, chia seeds (vg) 9.8

Cold pressed juices

Orange | Pink Apple | Watermelon & More | Green 7.0

Sodas

by Strangelove (lo-cal)
Lemon Squash | Pear | Mandarin | Lime & Jalapeno 6.0

Coca Cola / Coke Zero 5.5
Mineral Water 6.0

Batch ice-filter coffee 6.2 | 7.8

Ice Coffee | **Ice Chocolate** 9.0
Iced Matcha 7.0 | 8.5

Specialty Iced Drinks

Coffee & Tonic cold brewed coffee & sparkling tonic 8.0
with orange shrub house syrup

The Ginzan iced oat hojicha, cinnamon & vanilla, 9.0
topped with brown-sugar cold foam & sea salt

Thai Iced Milk Tea topped with cream-cheese 9.0
cold foam. Strong brewed & sweetened with
condensed milk,

Mont Blanc iced batch brew, orange, brown-sugar 9.0
cold foam, grated nutmeg

Iced Matcha & Raspberry shade-grown matcha, 9.5
raspberry house syrup, oat milk. Whisked to order.

For the Kids

Bambini Oat Porridge 8.0

Cheese Toastie - classic melter 9.5

Kids Egg on Toast fried or dippy egg 11.0

Kids Pancakes with ice cream & berry compote 14.0

Allergen advice:

If you have a food allergy or dietary restriction, please let our staff know, and we will do our best to accommodate your needs.

While we take all necessary precautions to avoid cross-contamination, we operate in a shared kitchen environment.

We cannot guarantee that any of our dishes are completely free from allergens.