

Menu

S U M M E R



BRUNCH

Eggs on Toast (V)	16
Eggs cooked to your liking, served with toasted bread and a side house slow-cooked shimeji mushroom tomato sauce	
Omelette (V)	23
A lightly folded cheese omelette filled with sautéed vegetables served with a side salad, house slow-cooked shimeji mushroom tomato sauce and toasted bread	
Ham 25, Bacon 25, Chorizo 26	
Avocado on Toast (V)	20
Seasoned smashed avocado on toasted bread with crumbled feta and cherry tomatoes	
Vegan Avocado on Toast (VE)	24
Smashed avocado on toasted bread with scrambled turmeric tofu and cherry tomatoes	
Anzo	19
Toasted plain bagel filled with house slow-cooked creamy mushroom sauce, bacon, a fried egg and finished with salad	
Smoke on Henry	24
Toasted plain bagel with smoked salmon, house slow-cooked shimeji tomato sauce, caramelised onion, cappers and finished with salad	
Creamy Mushroom on Loaded Toast (V)	21
Toasted bread with house slow-cooked creamy mushroom sauce, avocado, topped with crumbled feta and salad	
Lord De Benedict (V)	22
Poached eggs served on toasted bread with spinach and creamy hollandaise sauce	
Bacon 26, Smoked salmon 27	

PLEASE INFORM OUR STAFF OF ANY ALLERGENS, AS NOT ALL INGREDIENTS ARE LISTED. PLEASE NOTE CROSS-CONTAMINATION MAY OCCUR.

V - VEGETARIAN VE - VEGAN OPTION AVAILABLE

PLEASE NOTE THAT PUBLIC HOLIDAYS INCUR A 15% SURCHARGE.

BRUNCH

Danish God (V)	25
Poached eggs served on a danish croissant topped with shimeji mushrooms, sautéed vegetables spinach, cherry tomatoes and creamy hollandaise sauce	
Bacon 28, Smoked salmon 29	
Smashed Baby Croissant (V)	24
Toasted croissant with smashed avocado, house slow-cooked creamy mushroom sauce, seared buttery baby carrots, topped with feta and fig balsamic vinegar	
Savoury French Toast (V)	26
Savoury french toast, pan fried in grilled cheese topped with sautéed vegetables, crumbled feta, sliced avocado and dressed with fig balsamic vinegar	

SUMMER SPECIALS

Italian Special	24
House-made pesto with stracciatella, cherry tomatoes, grilled peaches and prosciutto on toasted bread	
Honey Glazed Halloumi Roti (V)	24
Grilled honey glazed halloumi with smashed avocado served on toasted roti bread with spinach and cherry tomatoes	
Chilli Scrambled Eggs 	24
Sweet chilli infused scrambled eggs served on roti bread with smashed avocado, herbs, crispy shallots and bacon	

Extras

Bacon \$5, Avocado \$4.5, Egg \$3, Halloumi \$6, Hashbrown \$2

Kitchen Hours

Weekdays: 7:30am - 2:30pm

Weekends: 8:00am - 2:30pm

Cabinet food and coffee remains available until 4:00pm.

Menu DRINKS



ESPRESSO BASED COFFEE

Double shot espresso	4
Single shot espresso	3
Ristretto / Lungo	5
Long black	4.5L 4s
Americano	5L 4.8s
Con pana	5
Affogato	6.5
Macchiato traditional / topped up	5.5L 5s
Drip coffee	6

HOT MILK BASED COFFEE

Flat White	5.5L 5s
Latte	5.5L 5s
Cappuccino	5.5L 5s
Mocha	6.5
Hot Chocolate	5L 4.8s
Chai Latte	5.7
Dirty Chai	6.7
Babycino	2.7
Cin/Choc Cappuccino	5.7

COLD MILK BASED DRINKS

Iced Mocha	8.5
Iced Chai	6.5
Iced Latte	5.6
Iced Coffee	5.6
Iced Chocola	7.5
Iced Matcha	6.5
Milkshakes - Vanilla, Caramel, Strawberry, Chocolate, Spearmint	8.5

FRESH PRESSED JUICES

Orange juice - orange	8.5
Alphabet - beetroot, apple, carrot, ginger, lime	
Summer lovin - watermelon, apple, strawberry, lime	
Strawberry fields - strawberry, pineapple, red apple	
Vitamin sea - orange, lemon, carrot, ginger	

ORGANIC TEAS

English breakfast, Peppermint, Green tea, Ginger, Soursop green, Hibiscus, Chai, Turmeric chai, Rose, Lavender, Earl grey	6
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DRINK SPECIALS

Protein smoothie (banana, avocado, chocolate, milk, protein powder) \$9	
Banana choc peanut butter smoothie (banana, peanut butter, milk, chocolate, cinnamon, honey, peanuts) \$9	
Hibiscus Iced Tea	8.5
Peach Iced Tea	8.5
Mango Lassi	7.2
Strawberry Iced Matcha	9
Strawberry Iced chai	9
Matcha chai	6.9
Pink lavender latte	6.2
Naughty chai	8.5
Whipped dirty chai	8.5

Milk alternatives	0.5
Oat, Almond, Soy, Lactose free, Coconut	
Syrups	0.5
Vanilla, Caramel, Hazelnut, Honey, Turmeric	

