

5 LOAVES 2 FISH



CHILLI CRAB SCRAMBLED EGGS (D, GF-A, DF-A) 25

CREAMY SCRAMBLED EGGS ON TOASTED SOURDOUGH WITH BLUE SWIMMER CRAB, XO SAUCE, HOUSE-MADE CHILLI OIL, CRISPY SHALLOTS, FRESH CHILLI & A LEMON WEDGE

WHITE TRUFFLE SCRAMBLED EGGS (D, GF-A, DF-A, V-A) 23

CREAMY SCRAMBLED EGGS ON TOASTED SOURDOUGH WITH WILD MUSHROOMS, PROSCIUTTO, PARMESAN & WHITE TRUFFLE OIL.

EGGS BENEDICT (D, V, GF-A) 17

TWO POACHED EGGS ON A BED OF SAUTÉED SPINACH SERVED W/ TOASTED SOURDOUGH & TOPPED WITH RICH HOLLANDAISE SAUCE

ADD: SALMON \$7 / BACON \$6

HOUSE-MADE GRANOLA (GF, VG, DF, N) 17

HONEY ROASTED OATS, NUTS & SEEDS W/ COCONUT YOGHURT, FRUIT COMPOTE, FRESH SEASONAL FRUIT & CANADIAN MAPLE SYRUP

CORN FRITTERS (D, V, DF-A) 23

GOLDEN TURMERIC-SPICED FRITTERS SERVED WITH HOUSE-MADE TOMATO RELISH, GRILLED HALLOUMI, SMASHED AVOCADO & A POACHED EGG.

ADD: SALMON \$7 / BACON \$6

BLACK GARLIC MUSHROOMS ON TOAST (DF, V, GF-A, VG-A) 22

GARLIC-BAKED MUSHROOMS LAYERED OVER WILTED SPINACH ON SOURDOUGH, TOPPED WITH POACHED EGGS & A RICH BLACK GARLIC PUREE

OPEN MEDITERRANEAN OMELETTE (GF, V, DF-A) 21

EGG OMELETTE W/ MIXED WILD MUSHROOMS, CREAMY DANISH FETA, SCALLIONS, CHERRY TOMATOES, KALE & SPANISH ONIONS

ADD: BREAD \$4

TOASTED ORGANIC ARTISAN BREAD 8

TWO SLICES OF BREAD W/ BUTTER & PRESERVE

SOURDOUGH / SOY LINSEED / FRUIT TOAST
ADD: GLUTEN-FREE BREAD \$2

EGGS YOUR WAY ON TOAST (V, GF-A, DF-A) 14

POACHED, SCRAMBLED OR FRIED

BACON & EGG ROLL (GF-A, DF-A) 15

CRISPY BACON, FRIED EGG, JAPANESE MAYO, SRIRACHA, SMOKEY BBQ SAUCE & GRATED PARMESAN ON A SESAME MILK BUN

BREAKFAST BURRITO (DF-A, V-A) 19

CRISPY BACON, FLUFFY SCRAMBLED EGGS, BLACK BEANS, SRIRACHA, HOUSE CHILLI & BABY SPINACH

SMASHED AVOCADO (D, N, GF-A, VG-A,) 17

SMASHED AVOCADO ON SOURDOUGH, TOPPED WITH CHERRY TOMATOES, A SPRINKLE OF DUKKAH, CREAMY DANISH FETA, & OUR SIGNATURE HOUSE CHILLI OIL, FINISHED WITH A FRESH LEMON WEDGE

ADD: POACHED EGG \$3 / BACON \$6

PRAWN TOAST (GF-A) 17

MINCED SESAME PRAWN AND CRAB ON BUTTERY BRIOCHE, SERVED WITH JAPANESE MAYO, A HINT OF CHILLI OIL & A FRESH PETITE SALAD.

ADD SIDES

AN EXTRA EGG \$3

FRESH AVO / SPINACH \$3

ROASTED TOMATOES \$4

AN EXTRA SLICE OF SOURDOUGH \$4

PORTOBELLO MUSHROOMS / CHORIZO \$5

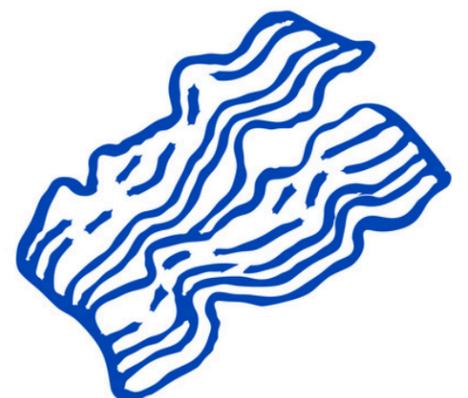
BACON / HALLOUMI \$6

SMOKED SALMON \$7

SCRAMBLED (3) EGGS \$8

CHICKEN \$9

CITRUS BARRAMUNDI
FILLET \$12



LEMON BUTTER LOBSTER  29
(D, GF-A)

BUTTER POACHED LOBSTER ON BRIOCHE
TOPPED WITH KALE, VINE-ROASTED
TOMATOES, HERB BUTTER, & FINISHED W/
PARMESAN CHEESE

BEEF RIB BURGER  26
(GF-A)

SLOW-COOKED BEEF SHORT RIB STACKED
WITH A CRISPY GRILLED POTATO PATTY
CRUNCHY CABBAGE SLAW & TANGY
PICKLED ESCHALOT

BARRAMUNDI CITRUS SALAD  24
(GF, DF)

GRILLED BARRAMUNDI SERVED WITH FRESH
PETITE SALAD, JUICY ORANGE SLICES,
ROASTED TRUSS TOMATOES & SPANISH
ONIONS, DRIZZLED WITH OUR HOUSE-
PICKLED CITRUS DRESSING.

CALIFORNIA POKE BOWL 24
(DF, GF-A)

HOUSE-MADE PONZU CURED SALMON W/
SUPER GRAINS, CHERRY TOMATOES, EDAMAME,
WAKAME, CUCUMBER, AVOCADO & A POACHED
EGG

ROASTED SESAME PRAWN SALAD 26
(DF)

GRILLED SESAME PRAWNS SERVED ON A PETITE
SALAD W/ SPANISH ONION, CUCUMBER, SLICED
RADISH & CREAMY AVOCADO.

CHICKEN FAJITAS  19
(DF, GF-A)

MARINATED SPICED CHICKEN W/ CRISP
CABBAGE SLAW, CORIANDER, CRISPY
SHALLOTS, & OUR HOUSE-MADE PERI PERI
SAUCE ON WARM, SOFT FLOUR TORTILLAS

ADD: AVOCADO \$3

CHICKEN SOUVLAKI 22
(GF, D, DF-A)

SPICE-RUBBED CHICKEN BREAST SERVED W/
MIXED GRAINS, KALE, CHERRY VINE-ROASTED
TOMATOES, CREAMY LABNEH, ZESTY PICKLED
SHALLOTS, RICH EGGPLANT SALSA & CRISP
RED RADISH

GREEN NOURISH BOWL 16
(V, DF, GF-A, VG-A)

SAUTÉED GREENS ON SOURDOUGH TOPPED W/
DUKKAH, SMASHED AVOCADO, A POACHED
EGG & SALSA VERDE.

ROASTED CHIMICHURRI CAULIFLOWER 18
(VG, GF, DF)

OVEN-ROASTED CAULIFLOWER ON A BED OF
SPINACH DRIZZLED W/ HERB CHIMICHURRI,
TOPPED WITH DUKKAH, SESAME SEEDS, CRISPY
FRIED SHALLOTS, PICKLED HERB OIL & HOUSE
CHILLI OIL

SOMETHING SMALL

LEMON CHICKEN AVO SANDWICH 16
(D, GF-A, DF-A,)

LEMON-INFUSED CHICKEN BREAST LAYERED W/
CREAMY AVOCADO, TASTY CHEESE, JAPANESE
MAYO & FRESH SALAD

CROISSANT

ADD ANY OF THE FOLLOWING: HAM / CHEESE /
TOMATO / JAM / BUTTER / NUTELLA

SUBJECT TO AVAILABILITY

TOASTIE

(GF-A)

ADD ANY OF THE FOLLOWING: HAM / CHEESE /
BACON / TOMATO

SOMETHING SWEET

WHITE CHOCOLATE TIRAMISU  15
(D)

LAYERS OF WHITE CHOCOLATE-INFUSED
CREAM & MASCARPONE COFFEE CREAM,
COMPLEMENTED BY LADYFINGERS, TOPPED
WITH SHAVED WHITE CHOCOLATE.

BUTTERMILK RICOTTA HOTCAKES 26
(D)

SEASONAL FRUIT, BRÛLÉED BANANA, MIXED
BERRY COMPOTE, SEEDS, MASCARPONE
CREAM & CANADIAN MAPLE SYRUP

(BEST SHARED AFTER A MEAL)
PLEASE ALLOW 15 MINUTES

**CHECK OUT OUR CAKE DISPLAY FEATURING A
DELICIOUS SELECTION OF CAKES, MINI MUFFINS AND
OTHER GOODIES.**

SUBJECT TO AVAILABILITY

V = VEGETARIAN

VG = VEGAN

GF = GLUTEN FREE

DF = DAIRY FREE

D = CONTAINS DAIRY

N = CONTAINS NUTS

-A = AVAILABLE



= SIGNATURES