

# LIGHTS IN THE ATTIC

## ALL DAY MENU

<b>House Baked Shokupan</b>	<b>12</b>
Rich milk loaf thick cut toast w/ butter and four choices of condiments	
■ House made yuzu marmalade ■ Mixed berry jam ■ Peanut butter	
■ Whipped ricotta ■ Nutella ■ Biscoff spread ■ Lemon curd ■ Vegemite	
<b>Artisan Breads w/ butter &amp; spreads (V)</b>	
■ House made yuzu marmalade ■ Mixed berry jam ■ Peanut butter	
■ Nutella ■ Biscoff spread ■ Lemon curd ■ Vegemite	
w/ plain croissant	<b>7</b>
w/ sourdough/ multigrain	<b>9</b>
w/ gluten free	<b>10</b>
Add jam or spreads +2	
<b>Free range eggs your way on toast of choice (V)</b>	
[poached, fried, scrambled]	
w/ shokupan milk loaf/ sour dough/ multigrain	<b>13</b>
w/ gluten free toast	<b>14</b>
<b>Add sides</b>	
■ extra toast ■ extra egg +3.5	
■ avocado ■ smashed avocado ■ mushroom +4.5	
■ spinach ■ grilled cherry tomato +4.5	
■ bacon ■ chorizo +5.5	
■ smoked salmon ■ slow cooked chicken +6	
<b>Acai Bowl (VE/GF)</b>	<b>19</b>
Acai blend topped with house made granola, coconut yoghurt, crunchy peanut butter, shaved coconut and berries	
<b>Biscoff Porridge (V/VE*)</b>	<b>19</b>
Quick oats, biscoff, raspberry, dried fig, dark chocolate, crushed hazelnut, shaved coconut & chocolate fudge sauce	
w/soy milk, almond milk, oat milk +1	
<b>Smashed Avo (VE/GF*)</b>	<b>21</b>
White hummus, fennel pickles, cherry tomato & pistachio dukkah on a artisan sourdough	
Add poached egg +3	
<b>Chili Scrambled Eggs (V*)</b>	<b>21.5</b>
Tossed with chorizo, spring onion, chilli mayo, corn, cheddar cheese on house baked Shokupan	
<b>Truffle Mushroom (V/GF*)</b>	<b>21.5</b>
Basil pesto, roasted cherry tomatoes, balsamic reduction, smoked almond, mozzarella on multigrain toast	
<b>Sesame Tuna Bowl (GF)</b>	<b>26</b>
quinoa rice, cucumber, avocado, daikon pickles, edamame, cherry tomato, wasabi mayo, shredded nori and fried shallot served with wasabi dressing on side	
Add a poached egg +3	
<b>Prawn "Pasta" (V*)</b>	<b>24</b>
Udon noodles tossed w/ tomato cream sauce, topped w/ parmesan and fresh chilli (Vegetarian option served with mushroom instead of prawn)	
<b>Roasted Pumpkin Salad (VE/GF)</b>	<b>21</b>
White hummus, quinoa, cherry tomato, avocado, cucumber, edamame served w/ sesame dressing	
Add slow cooked chicken +6	
Add smoked salmon +6	

## SMALLS

*plus kids*

<b>Housemade Croissant Waffle (V)</b>	
Ricotta & housemade lemon curd	<b>11</b>
Nutella custard & strawberry	<b>11</b>
Add jam or spreads +2	
<b>Beer Battered Chips w/ tomato sauce (VE)</b>	<b>10</b>
<b>Garlic Butter Toast</b>	<b>10</b>
Add cream cheese +2	
<b>Kids Cheese Toast</b>	
w/ shokupan rich milk loaf/ sourdough	<b>8</b>
w/ gluten free	<b>9</b>
<b>Kids Bacon &amp; Egg</b> eggs your way, bacon	
w/ shokupan rich milk loaf/ sourdough	<b>10</b>
w/ gluten free toast	<b>11</b>

## CABINET ITEMS

*available until sold out on display*

<b>Bacon &amp; Egg Roll</b>	<b>10.5</b>
Scrambled eggs, cheese, BBQ sauce	
<b>Ham, Cheese &amp; Tomato</b>	<b>10.5</b>
Virginia ham, tomato, cheddar cheese	
<b>Chicken Club</b>	<b>16.5</b>
Slow cooked chicken breast, tomato, avocado, bacon, chilli mayo	
<b>Reuben</b>	<b>16.5</b>
Beef pastrami, dill cucumber, sauerkraut, shredded cheese, garlic aioli, BBQ sauce	
<b>Tuna Melt</b>	<b>16.5</b>
Fennel pickles, spring onion, chilli mayo, cheese	
<b>Italian Caprese (V)</b>	<b>16.5</b>
Basil pesto, balsamic capsicum, cheese, tomato	
<b>Truffle Mushroom (V)</b>	<b>16.5</b>
Hummus, fennel pickles, basil pesto, cheese	
<b>Smoked Salmon Bagel</b>	<b>16.5</b>
Cream cheese, capers, nori powder and cucumber	
<b>Chicken Katsu Wrap</b>	<b>15.5</b>
Slaw, wasabi mayo, tonkatsu sauce	

GF / V / VE    Gluten Free / Vegetarian / Vegan Friendly  
GF\* / V\* / VE\*    Gluten Free / Vegetarian / Vegan available on request

Please inform our staff of any dietary requirements; while we will try our best to accommodate, no changes can be made to the menu.  
15% surcharge applies on public holidays.

# DRINKS MENU

## Coffee

<b>Black w/ single origin</b>	
Single Espresso	4.2
Short Macchiato	
Double Espresso	4.5
Long Black	
Long Macchiato	
<b>Batch Brew</b>	4.5
<b>White w/ Lights in the Attic blend</b>	
Latte/Flat White/Cappuchino	4.5
Mocha	4.8
+ Bonsoy	0.5
+ Milk Lab Lactose Free	1
+ Minor Figures Oat	1
+ Milk Lab Almond	1
+ Espresso shot	0.5

## Juice

<b>OJ</b> – organic pure Valencia orange	8
<b>Apple</b> – organic cloudy apple	8
<b>Botanical</b> – apple, spinach, kale, cucumber, celery, lettuce, lemon, ginger	8
<b>Energise</b> – pineapple, silverbeet, spinach, cos lettuce, lime, mint	8

## Lights Fizzy

<b>Passion Fruit Mojito</b>	8
<b>Yuzunade</b>	8
<b>Peach Black Tea</b>	8

## Cold Drink

<b>Cold Brew</b>	5
<b>Iced Latte</b>	5.5
<b>Iced Long Black</b>	5
<b>Iced Matcha/Chocolate/Chai</b>	6
<b>Sparkling Water</b>	4.2
<b>Soft Drinks</b> (in can)	4

## Tea

<b>English breakfast</b>	5
<b>Earl grey</b>	5
<b>Sincha Green Tea</b>	5
<b>Lemongrass &amp; ginger</b>	5
<b>Peppermint</b>	5

## Other

<b>Chai latte/tea</b> by Somage Fresh Chai	5.5
<b>Dirty chai</b>	6
<b>Hot chocolate</b> by Mork Chocolate	5.5
<b>Matcha latte</b>	5.5

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