

Sourdough By ‘Cobb Lane’ (gfo)	11
<i>Served With Butter & House Made Jam</i>	
Eggs On Toast (gfo)	14
<i>Sourdough Toast / Butter / Eggs Your Style (Fried / Poached / Scrambled)</i>	
Your Brunch Combo	26
<i>Eggs your style / Sourdough & Butter / Green Salad /Choice of 2 sides</i>	
Soft Boiled Eggs (v)	18
<i>« À La Coque » / Croissant Sticks & Mont Priscilla Cheese / Pickles</i>	
Prawn Burger	33
<i>Brioche Bun / Celeriac Remoulade / Lettuce / Pickles / French Fries Or Salad</i>	
Croque Madame	22
<i>Béchamel / Ham / Gruyère / Dijon / Fried Egg & Salad</i>	
Confit Salmon Benedict	28
<i>Confit Salmon / House made Crumpet / Spinach / Poached Egg / Whipped Cream Cheese / Prawn Hollandaise / Pickled Onion / Grated Bottarga</i>	
Avocado Toast (gfo, vo)	24
<i>Sourdough / Fermented Chilli / Feta / Orange Segments/ Red Onion / Cherry Tomatoes</i>	
Corn Fritter (v)	25
<i>Smashed Avocado / Poached Egg/ Pickled Onion / Semi Dried Tomatoes / Rocket Salad Gruyere Cheese / Spiced Yogurt</i>	
Baked Eggs (gfo)	25
<i>Mushroom Ragout / Soft Boiled Eggs/ Sourdough</i>	
Jambon & Burrata (gfo, vo)	26
<i>Jambon Ham / Pear & Rocket Salad / Burrata / Walnut / Balsamic / Sourdough</i>	
Citrus Garden Bowl (v, vgo, gfo)	24
<i>Radicchio / Witlof / Orange segments / Pomegranate / Candied Walnut / Grains / Halloumi / Croutons / Poached Egg / Blood Orange Vincotto Vinaigrette</i>	
Beef Rib Mezze Rigatoni	32
<i>Braised Beef Rib Fingers / Gochujang / Red Wine / Stracciatella / Nduja crumbs</i>	
Steak Baguette	35
<i>O’Connor Flank Steak/ Pickled Mushroom/ Caramelised Onion/ Cheddar Cheese/ French Fries/ Salad</i>	
Roasted Chicken (gfo)	35
<i>Assorted Mushroom Cream/ Roasted Potatoes/ Brioche Croutons/ Leek/ Herb Oil</i>	
French Fries with Black Garlic Aioli	11
SOAZ 22 French Toast	24
<i>Croissant/ Rum/ Orange Caramel/ Vanilla Ice Cream/ Seasonal Fruit/ Pistachio</i>	

Add Sides +6.5
*Smashed Avocado | Halloumi Cheese | Smoked Mushrooms | Truffle Chicken | Hash Brown |
Chorizo | Celeriac Rémoulade | Streaky Bacon | Cured Salmon | Jambon Ham*

Extra piece of sourdough/egg +3

*Please inform our staff of any allergies or dietary requirements

SOAZ 22

Coffee&CO.

White - Maple 5.5 / 6
Latte / Flat White / Cappuccino / Magic / Mocha (+0.5)

White - Raspberry Candy 6 / 6.5
Latte / Flat White / Cappuccino / Magic / Mocha (+0.5)

Black - Raspberry Candy 6 / 6.5
Espresso / Double Espresso / Long Black

Iced Filter / Batch Brew 6
Rotating single origin

Honey Chai Latte/Dirty Chai 7 / 7.5

Matcha Latte (H / C) 8

Hot Chocolate 5.5 / 6

Chamellia Organic Tea 5
*English Breakfast / Earl Grey / Green / Chamomile /
Lemongrass & Ginger / Peppermint*

Signature

Soaz Blanc (H / C) 8
Black coffee w/ homemade crème

Matcha Yuzu Mist (C) 8
Matcha , Yuzu Honey , Soda Water

Peach lover (C) 10
Jasmine tea, peach, fresh lime and cold brew coffee

Osmanthus Latte (H / C) 10
*Home-brew osmanthus syrup steamed with oat milk and a
single shot of espresso, topped with dried osmanthus flower*

Espresso Yuzu Tonic (C) 9
Single origin espresso, honey yuzu, tonic water

Strawberry Matcha Cascade (C) 10
*House-made strawberry jam, oat milk, matcha mascarpone
cheese cream*

Rose Tea Latte (H) 9
Brewed rose tea, rose water, coconut milk, roasted pistachio

WINE

<u>Bubbles</u>	G / B
SOAZ 22 Sparkling Wine, <i>South Australia</i>	13 / 50
Bellenda Sei Uno Prosecco Metodo Classico DOPG, <i>Veneto</i>	17 / 70

<u>White</u>	
Dog Point Sauvignon Blanc, <i>Marlborough</i>	15 / 60
Domaine Naturaliste Chardonnay, <i>Margaret River</i>	15 / 60

<u>Rosé</u>	
Devil’s Cave Grenache Rosé, <i>Heathcote</i>	15 / 60

<u>Red</u>	
SOAZ 22 Pinot Noir, <i>South Australia</i>	13 / 50
Clarendon Hills Domaine Clarendon Syrah, <i>McLaren Vale</i>	15 / 60

BEER

Stone & Wood Pacific Ale 330mL	9
Bridge Road Beechworth Pale Ale 330ml	9

COCKTAILS

Mimosa – <i>Prosecco / Orange Juice</i>	15
Bellini – <i>Prosecco / Peach Purée</i>	15
Aperol Spritz – <i>Aperol / Prosecco / Soda water / Orange</i>	15
Gimlet – <i>Gin / Lime Cordial</i>	16
ONA Coffee Martini – <i>ONA Coffee Espresso / Vodka / Kahlua</i>	18
Tropical Sunrise – <i>Pink Grapefruit / Pineapple Purée / Tonic Water / Choice of Vodka or Gin (or Mocktail for \$10)</i>	16
Lychee Highball – <i>Umenoyado Lychee Liqueur / Gin / Soda Water</i>	16

WATER & SOFTS

Juice ‘ <i>Almighty Organic</i> ’ – <i>Orange / Apple / Orange, Apple & Mango / Guava, Lime & Apple / Carrot, Orange & Turmeric</i>	7.5
Mineral Water ‘ <i>Shelf Table</i> ’ – <i>Still / Sparkling (750 ml)</i>	9.5
Lo-cal Soda ‘ <i>Strange Love</i> ’ <i>Yuzu / Cloudy Pear / Mandarin / Lemon Squash</i>	5.5

WINE & COCKTAIL & SOFT

SOAZ 22

BOTTOMLESS BRUNCH

EVERY FRI & SAT



\$69

**ANY DISH +
90 MINS FREE FLOW OF
COFFEE, TEA, SOFTS, MIMOSA, BELLINI,
HOUSE SPARKLING, WHITE & RED WINE**

T&CS APPLY