

## All day breakfast

### ARTISAN TOAST SELECTION 8

Choice of (2pc) white, multi-grain, sourdough, Turkish, gluten free or raisin toast with a choice of butter/strawberry jam/marmalade/ honey/ vegemite or peanut butter.

### TOASTED CROISSANT 6

With cultured butter and homemade berry jam

### GLUTEN-FREE BANANA BREAD 7

Warm, spiced banana loaf served with a dollop of cultured butter

### HAM, CHEESE, TOMATO TOASTIE 12

Your choice of toasted sourdough or buttery croissant filled with smoked ham, gourmet tomatoes, and melted mozzarella.

### BACON, EGG & CHEESE ROLL 11

Fried egg, bacon, melted cheese and your choice of sauce on a milk bun.

### BREKKIE BURGER 16

Two free-range fried eggs, crispy bacon, melty cheddar, golden hash brown, and garlic aioli on a toasted milk bun.

### AVOCADO & MOZZARELLA SANDWICH 16

Smashed avocado layered with fresh mozzarella, tomatoes, rocket, and lettuce on toasted Turkish bread. Drizzled with balsamic glaze.

### EGGS YOUR WAY 15

Two free-range eggs (fried, scrambled, or poached) on toasted sourdough or artisanal bread of your choice, served with cultured butter.

### SMASHED AVOCADO 19

Smashed avo, snow pea leaves, cherry tomatoes, danish feta, dukkah and mint on sourdough. + \$3, 1 Poached Egg

### SOHO OMELETTE 21

Three-egg omelette stuffed with crispy bacon, caramelized mushrooms, melted mozzarella, parsley, and truffle oil. Served with sourdough.

### EGGS BENNY 20

Your choice of either crispy bacon or halloumi with two soft poached eggs, sauteed spinach and house hollandaise on sourdough. + \$4 smoked salmon substitute

### THE BIG BREKKY 28

Eggs your way, crispy bacon, beef sausage, roast-ed, tomatoes, sautéed mushrooms, golden hash brown, baked beans, and toasted sourdough.

### SHAKSHUKA 24

Caramelized onions, chorizo and mushrooms slow-cooked in a tomato ragout, crowned with two poached eggs, crumbled feta, and dukkah. Served with warm Turkish bread.

### CHILLI SCRAMBLED EGGS 21

Eggs scrambled with garlic, spring onion, and our house chili oil, topped with a tomato herb salsa verde. Served on sourdough.

### CORN & ZUCCHINI FRITTERS 21

Crispy golden fritters with creamy smashed avocado, a perfectly poached egg, tangy tomato salsa, and a drizzle of lemon-infused Greek yogurt.

### GRANOLA BOWL 17

House-made oven-baked maple granola with toasted oats, almonds, and honey, Greek yogurt, seasonal berries, apple, chia seeds, honey.

## LUNCH FROM 11AM

### LINGUINE GAMBERI 26

Tiger prawns, baby capers, confit garlic, spinach, olives, cherry tomatoes, basil in white wine sauce.

### PAN-FRIED BARRAMUNDI 26

with seasonal sautéed seasonal vegetables with lemon butter sauce

### PANKO CHICKEN SCHNITZEL 24

Panko parmesan crusted chicken schnitzel with herb salted chips and mushroom gravy.

### GRASS FED BEEF BURGER 20

American cheese, lettuce, tomato, dill pickle, house burger sauce and crunchy chips.

### FISH AND CHIPS 22

Crispy beer-battered fish with golden chips, served with tartare sauce and lemon

### GRILLED STEAK SANDWICH 20

Grilled steak on Turkish bread with lettuce, tomato, onion, and burger sauce. Served with chips.

### BOMBAY CHICKEN CURRY 24

Tender chicken pieces simmered in a ginger, garlic masala, served with steamed basmati rice.

### CEASAR SALAD 18

Cos lettuce, bacon, egg, anchovies, parmesan, croutons and ceasar dressing. +6 Add chicken breast

### SOUTHERN CHICKEN BURGER 22

Buttermilk fried chicken, house slaw, cheese, dill pickle, chipotle and crunchy chips.

## KIDS

12 Years and under

### TOAST BUSTER 5

Toast with vegemite, jam or peanut butter

### TEAM TOASTY 9

Ham and cheese toasted sandwich

### KIDDO PASTA 12

Pasta with cream and cheese.

### ALL SCRAMBLED UP 10

Scrambled egg on toast

### WAFFLE ON 12

Waffle with ice-cream and choice of topping chocolate, strawberry or caramel

## SIDES

Egg (1) \$3	Grilled Tomato (1) \$3
Spinach \$4	Seasoned smashed
Bacon (2) \$5	avocado \$5
Hash Brown (1) \$3	Button Mushrooms \$4
Halloumi (1) \$3	Hollandaise Sauce \$3
Danish Feta \$4	Crunchy Chips \$8
Beef Sausages (2) \$4	

## COFFEE

by Mecca specialty coffee roasters (Alexandria)

2/3: El Volcán, Colombia

1/3: Los Ancientos, Guatemala

Rich Dark Chocolate, Cassis & Pecan pie

Cappuccino/ Latte/ Flat White	R 4.70 L 5.20
Macchiato/ Piccolo/ Espresso	3.90
Hot Chocolate/ Chai Latte/ Mocha	R 4.70   L 5.20
Prana Sticky Chai Latte (Soy milk recomend) 12oz	6
Premium Japanese matcha latte 12oz	6

### ADD

Bonsoy/ Milklab Almond/ Oat / Lactose Free	0.50
Vanilla/ Hazelnut/ Caramel	0.50
Extra shot / Decaf	0.50

### COLD COFFEES

Iced long Black/ Iced Latte /	5.50
Iced Chai / Iced Chocolate / Iced Mocha	6.50

## TEA 5.50

English Breakfast / Earl Grey / Peppermint/ Sench Green/  
Camomile / Lemongrass Ginger

## MILKSHAKES \$7

Chocolate	Strawberry
Caramel	Banana
Vanilla	

## FRESH JUICES 7.50

### AFTER BURNER

Apple/ Pineapple/ Mint

### CITRUS SLAMMER

Apple/ Orange/ Lemon

### GREEN MACHINE

Apple/ Kale/ Cucumber/ Spinach

### BERRY FRESH

Mixed Berries / Watermelon / Orange

### ENERGIZER

Orange / Carrot/ Ginger

## SMOOTHIES 9

(Fruit, ice-cream, milk)

Acai

Banana

Blueberry

Strawberry

Mango

## NON ALCOHOLIC 4

Coke/ Diet Coke / Coke Zero / Lemonade

## ALCOHOL

## BEERS 9

James squire 150 lashes

Peroni nastro azzurro

Corona

## WINES

ASK OUR FRIENDLY STAFF FOR OUR WINE LIST