

ALL DAY MENU

SERVE OF TOAST - Organic White or Multigrain sourdough w/ butter 8
 - GF or Fruit Toast + 1.5
 Add Jam 2 | Peanut butter 1.2 | Vegemite 0.7

EGGS YOUR WAY - Poached, Fried or Scrambled on sourdough (gfo) 14

ADD SIDES

Grilled tomato Bacon	6	Smoked salmon	7
Spinach Potato rosti	6	Butter } Tomato sauce	1.6
Chorizo Meredith goat Cheese	6	Chilli oil Aioli	2.5
Mushrooms Avocado	6	Tomato Chutney	2.5

OMELETTE - (Option 1) Bacon, parmesan cheese & chives 23
 (gfo) (Option 2) Mushroom, spinach & mozzarella cheese
 (Option 3) Chorizo, pico de gallo & creamy feta

OAT & CHIA PORRIDGE- Coconut soaked oats, saffron poached pear,
 grilled Banana, berries, coconut yogurt, maple glazed nuts (gf,df,vgn) 18

AVOCADO BRUSCHETTA - Beetroot hommus, heirloom tomato, house
 dukkah, Meredith goat cheese, Multigrain toast (vgn,dfo,gfo) 22
 ADD Poached Egg 3.3

EGGS BENNY - Choose from Bacon, Spinach or Smoked Salmon with
 poached eggs, beetroot hollandaise on our house made rosti (gfo) 24

CHILLI SCRAMBLED - Whipped feta, crispy shallots, parmesan,
 coriander, spring onion, fermented chiili on sourdough (gfo) 25.5
 ADD Bacon 6

BISCOFF PANCAKES - Fluffy pancakes, strawberry coulis, berries,
 grilled banana, mascarpone cream and biscoff crumb 23

veg = Vegetarian

vgn = Vegan | vgo = Vegan option available

gf = Gluten free | gfo = Gluten free option available

df = Dairy free | dfo = Dairy free option available

CORN & ZUCCHINI FRITTERS – Smashed avocado, whipped yogurt,
 split peas & mint, poached egg, pomegranate molasses (gfo,veg,dfo) 23
 ADD Smoked Salmon 7

NOURISH BOWL - Organic quinoa, kale, broccolini, pumpkin,
 avocado, turmeric cauliflower, pumpkin puree, coconut flakes,
 spiced pepitas, corn and house dressing (gf,vgn) 22.5
 ADD Chicken 6 | Poached Egg 3.3

MAGIC MUSHROOMS - Garlic sauteed mushrooms, pickled cabbage,
 kale, scrambled egg, tempura enoki, brioche toast & truffle mayo 26
 (vgn,gfo)

HALLOUMI EGGS - Grilled halloumi, fried eggs, spinach, basil pesto,
 sourdough toast & sumac (veg,gfo) 23

BEEF BRISKET HASH - Tender beef brisket, house rosti, pico de gallo,
 crispy onion, poached egg & bbq hollandaise (gfo) 26

SHAKSHUKA - Baked eggs in a spiced tomato sauce, chickpea, creamy
 feta, romesco & rustic bread (Contains nuts) (vgn,gfo) 25

SPANISH SCRAMBLER - Scrambled egg with chorizo, Spanish onion,
 feta, fresh chilli, pickled cabbage & toasted sourdough (gfo,dfo) 25

TURKISH EGGS - Grilled broccolini, peri-peri tomatoes, garlic labneh,
 poached eggs, house dukkah, burnt chilli butter & Turkish bread 23
 (veg,gfo)

CALAMARI – Salt & Pepper calamari, fresh crisp salad, fries,
 grilled lemon & lime aioli (gf,dfo) 24

CAULIFLOWER SHAWARMA BOWL – Crispy cauliflower, crunchy
 chickpeas, sticky rice, mixed salad & beetroot hommus (vgn,dfo,veg) 22

STEAK SANDWICH - Grilled scotch fillet, cabbage romulade, sautéed onion, bacon, horseradish aioli on a Turkish bread w/ side of fries (gfo,dfo) 26

CHICKEN KATSU BURGER- Crispy fried chicken thigh fillet, smoked siracha aioli, coleslaw & jack cheese on a milk bun w/ side of fries 25

CAESAR SALAD - Romaine lettuce, crispy bacon, garlic & herb croutons, parmesan cheese, poached egg and caesar dressing (gfo) 21
ADD grilled chicken 6

SEAFOOD PASTA – Prawns, calamari & mixed seafood, spinach tomato medley, parsley and parmesan in a chilli garlic olive oil. 27

THAI GREEN CURRY - Choice of Chicken or Vegetables cooked in a coconut cream sauce, steamed rice and Asian herbs (vgn, gf) 26

BOWL OF FRIES 12

POTATO WEDGES 14

SIDE SALAD 12

KIDS MEALS (under 12)

Choice of eggs on brioche toast	8	Kids Milkshakes	6.5
Bacon and eggs on brioche toast	10	Kids juice	7
Biscoff pancake with ice cream	10		
Chicken nuggets and fries	12		

Choose from our daily cabinet selections

Featuring fresh daily toastie combinations , sweet treats & a variety of fresh croissants to enjoy

BOTTOMLESS BRUNCH

\$ 65 Per Person for 1.5 Hours Unlimited Drinks
Choose from main meal and choice of wines (Sides extra)

AVOCADO BRUSCHETTA - Beetroot hommus, tomato medley, house dukkah, Meredith goat cheese, multigrain toast (gfo,dfo)

CHILLI SCRAMBLED - Whipped feta, crispy shallots, parmesan, coriander, spring onion, fermented chilli on sourdough (gfo)

CORN & ZUCCHINI FRITTERS – With smashed avocado, feta, split peas and mint, poached egg & pomegranate molasses (gfo,vgn)

TURKISH EGGS - Grilled broccolini, peri peri tomatoes, garlic lebneh, poached eggs, dukkah spice, chilli butter and turkish bread (gfo)

CALAMARI SALAD – Crispy fried salt & pepper calamari, fresh crisp salad, fries, grilled lemon & lime aioli (gfo)

THAI GREEN CURRY - Choice of Chicken or Vegetables in coconut cream sauce, steamed rice & Asian herbs (vgn,gf,df)

D R I N K S | COCKTAILS

Pinot grigio | Shiraz | Rosé | Prosecco

Mimosa | Aperol spritz

Coffee | Tea | Fresh juices | Beers