

ALL DAY MENU

Korean Honey Toast	\$21	Miso Green Bowl (VG)	\$18
<i>House made Shokupan coated in our creamy honey butter, topped with vanilla mascarpone and fresh berries Best with bacon +\$6</i>		<i>Soba noodles, mixed leaves, cucumber, pickled fennel, edamame, red onion and coriander. Dressed with sesame miso vinaigrette Best with grilled chicken +\$7, halloumi +\$6</i>	
Buckwheat & Maple Granola	\$16	Roasted Cauliflower Salad Bowl	\$20
<i>Yoghurt, poached apple, mint (GF, V)</i>		<i>Pickled radish, kale, mint, pepita praline with a yoghurt tahini sauce. Best with grilled chicken +\$7, halloumi +\$6</i>	
Acai Bowl	\$18		
<i>Puffed Quinoa, almond & seasonal fruits (GF, VG) Add peanut butter +\$2 or nutella +\$2</i>			
Toast w/cultured butter	\$8		
<i>Sourdough or Nonies GF Quinoa Bread +\$2 Choice of vegemite, peanut Butter, jam, nutella, honey</i>			
Breakfast Roll (VG Avail)	\$15		
<i>Bacon & Egg OR Halloumi & Egg OR Hash Brown & Avo on potato bun w/rocket, tomato relish, aioli Add hash brown +\$3 or avocado +\$3</i>			
Eggs on Toast	\$15		
<i>2 free range eggs poached, scrambled or fried See add-ons to build your own breakfast</i>			
Hot Honey Avo Toast (VG avail)	\$25		
<i>Avocado, halloumi, hot honey with aleppo pepper & a tomato salad</i>			
Eggs Benedict	\$25		
<i>Choice of smoked salmon, bacon or spinach with poached eggs, hollandaise sauce on a english muffin</i>			
Mixed Mushrooms on Toast (VG avail)	\$20		
<i>Honey ricotta, sautéed spinach and salsa verde</i>			
Thai Corn Fritters (VG avail)	\$23		
<i>Avocado, pickled onion & herb salad, poached egg toasted seeds & house made sweet chilli sauce</i>			
Chilli Crunch Scrambled Eggs	\$20		
<i>Homemade chilli crunch, scrambled eggs served with pickled onion and herb salad on toast Best with Smoked Salmon +\$9, Bacon+\$6</i>			

SANDWICHES

Fried Ling Fish Sando	\$21
<i>Panko fried ling fish served on house made Shokupan bread with a Thai red curry tartare, aioli, pickles, lettuce and coriander salad</i>	
Chicken Katsu Sando	\$19
<i>Chicken Katsu on house made Shokupan bread served with slaw, seeded mustard tartare and tonkatsu sauce.</i>	
Green Goddess Chicken	\$19
<i>Poached chicken, avocado, herb mayo, rocket, pickled onion</i>	
Tuna Salad Sandwich	\$17
<i>House made tuna mix, cos lettuce, pickled fennel and cucumber</i>	
BLT/CLT	\$17
<i>Bacon OR Chicken lettuce, tomato, mustard aioli Best with avocado +5</i>	
Ham Cheese Tomato Toasties	\$14
Ham & Cheese Croissant (V avail)	\$12

ADD - ONS

<i>Herb Salad</i>	\$3	<i>Free Range Egg</i>	\$4	<i>Bacon</i>	\$6
<i>Chilli Crunch</i>	\$3	<i>Grilled/Fresh Tomato</i>	\$4	<i>Gypsy Ham</i>	\$6
<i>Extra Slice Toast</i>	\$3	<i>Sautéed Spinach</i>	\$4	<i>Grilled Chicken</i>	\$7
<i>Hash Brown</i>	\$3	<i>Mushrooms</i>	\$5	<i>Smoked Salmon</i>	\$9
<i>Swiss Cheese</i>	\$3	<i>Halloumi</i>	\$5	<i>Bowl of Chips</i>	\$9

DRINKS MENU

BLACK COFFEE

Single Origin Espresso	sgl/dbl \$5
Single Origin Batch Brew	R\$5, L\$5.8
Long Black	R\$5, L\$5.8

MILK COFFEE

Piccolo Latte	R\$5
Latte	R\$5, L\$5.8
Flat White	R\$5, L\$5.8
Capuccino	R\$5, L\$5.8
Mocha	R\$5.5, L\$6.3

ICED COFFEE

Single Origin Cold Brew	\$6
Iced Long Black	\$5.8
Iced Latte/Cappuccino	\$6.8
Iced Mocha	\$7
Affogato	\$6.5

JAPANESE MATCHA

Hot Matcha	R\$5.5, L\$6.5
Iced Matcha	\$7
Iced Strawberry, Raspberry, Maple	\$9.5
Iced Blackberry, Orange. Maple	\$9.5

HOT DRINKS

Prana Sticky Chai	L\$6, Ice\$7
Hot Chocolate	R\$5, L\$5.8, Ice\$6.8
Baby Chino w/marshmellow	\$2

LOOSE LEAF TEA \$5

English Breakfast, Earl Grey, Sencha(green)	
Lemongrass, Peppermint, Chamomile	

EXTRAS

Coffee Shot/Decaf	\$0.5
Syrup	\$0.5
Caramel, Vanilla, Hazelnut, Maple	
Alternative Milk	\$1
Soy, Almond, Oat, Coconut, Lactose Fee	
Ice Cream	\$1

HOUSE MADE SODA

\$7

Passionfruit & Mint
Lemon Mint
Watermelon & Lime
Mixed Berries

SHAKES

KIDS\$6, R\$8

Chocolate, Strawberry, Vanilla,
Caramel, Milo
Make it Thick +\$1
Add Coffee Shot +\$1

SMOOTHIES W/COCONUT MILK

All Berry	\$9
Tropical Mango	\$9
Banana & Peanut Butter	\$9
Acai & Coconut	\$10
Add Coffee Shot +\$1	

FRESH COLD PRESS JUICE

Choice of Orange/Apple	
Pineapple/Watermelon	\$8
All Green	\$10
<i>Kale, mint, celery, apple</i>	
Go Wild	\$9
<i>Mixed berries, pineapple, apple</i>	
All Fresh	\$9
<i>Watermelon, strawberry, lemon</i>	
Minty Melon	\$9
<i>Watermelon, mint</i>	
P.A.M	\$9
<i>Pineapple, apple, mint</i>	

ALCOHOLIC DRINKS

Asahi Beer	\$8
Margarita	\$18
Espresso Martini	\$18
Mojito/Passionfruit Mojito	\$18
Rose Spritz	\$14
Mimosa	\$12
Prosecco	G\$12,B\$50
Pinot Grigio/Rose	G\$12,B\$50
Shiraz/Red Blend	G\$12,B\$50

Please advice staff of any dietary requirement.

All card transaction will incur a 1.5% service charge , 15% surcharge on public holiday