

ALL DAY MENU

Toasted Granola w/ Yoghurt & seasonal fruits (V & GF) 12
 Acai Bowl (VE & GF) 15

Choose your bread:
 Organic Sourdough / Multi Grain / Rye / Gluten Free (+2)

Toasted Artisan Bread w/ Spread (V) 7
 Vegemite, Peanut Butter, Jam or Nutella

Bacon & Egg / Halloumi & Egg Roll 10
 w/ rocket, tomato relish & aioli
 Best with hash brown 2 avocado 2

2 Eggs on Toast (V) poached, fried or scrambled 10
 Choose your bread. See add-ons to build your own

Sautéed Swiss Brown Mushroom & Persian Fetta (V) 15
 Choose your bread. Best with poached egg 2 avocado 4

The Mighty Avo Toast (VE) 16
 Avocado, Vine-ripe tomato, onion & herb salad with toasted seeds
 Best with poached egg 2 persian fetta 4 confit trout 8

Thai Corn Fritters (VE option available) 18
 w/ avocado, rocket & herb salad, poached egg & house made
 sweet chilli sauce. Best with Bacon 4 Halloumi 5 Confit Trout 8

Soft Shell Crab Scrambled Eggs 22
 Served with cucumber, fresh herbs & chilli on toast

Confit Ocean Trout, Poached Eggs & Avocado on Toast 22
 Served with herb salad and toasted mixed seeds

Green Bowl (VE & GF) 18
 Mixed grains, roast-red onion, pumpkin, avocado, toasted seeds
 with a broccoli & mint sauce
 Best with poached egg 2 confit trout 8 satay chicken 6

Vietnamese Baguette (V) choice of Mushrooms or Pork Belly 12/14
 Chicken burger w/ house-seasoned chips 17
 Ling Fish Burger w/ house-seasoned chips 18

SANDWICHES/ROLLS

Ham, Cheese & Tomato Toastie 12
 We can do any variation of this toastie please ask the staff
 BLT Best with Avocado 4 10
 Chicken, Avocado w/ Rocket and wholegrain mustard aioli 13
 Italian Monty – prosciutto, mozzarella, tomato, pesto & basil 14

WRAPS

Satay Chicken Wrap 13
 Halloumi Wrap 12

DESSERT

Belgian Waffles w/ vanilla ice-cream & seasonal fruits 18
 Affogato – Add vanilla or caramel syrup 1 6
 Daily Pastries/Muffins ask staff for more details

ADD-ONS					
Egg	2	Satay Sauce	3	Halloumi	5
Pickles	2	Mushrooms	4	Pork Belly	6
Hash Brown	2	Persian Fetta	4	Prosciutto	6
Cheese	2	Avocado	4	Bowl of Chips	7
Tomato	3	Bacon	4	Confit Ocean Trout	8

DRINKS MENU

COFFEE

Black Coffee Regular, Large or Iced	4/4.5
Milk Coffee Regular, Large	4/4.5
Batch Brew Regular, Large	4/4.5
Cold Brew	4.5
Mocha Regular, Large, Iced	5/5.5/6
Iced Latte	6

OTHERS

Hot Chocolate Regular, Large, Iced	4/4.5/6
Matcha Latte Regular, Large, Iced	4/4.5/6
Sticky Chai Latte Large, Dirty, Iced	5/5.5/6
Butterfly Pea Latte Regular, Large	5/5.5

TEA

English Breakfast	4.5
Chamomile	
Earl Grey	
Sencha (Green Tea)	
Lemongrass	
Peppermint	

EXTRAS

Extra shot	0.5
Decaf	0.5
Caramel or Vanilla Syrup	0.5
Soy Milk	0.5
Almond, Oat, Coconut or Lactose Free Milk	1

HOUSE-MADE SODA

Passionfruit & Mint
Strawberry & Basil
Lemon & Mint

SHAKES Kids, Regular

Chocolate
Strawberry
Caramel
Vanilla
Milo

SMOOTHIES (VE)

All Berry	7.5
Tropical Mango	7.5
Banana & Peanut Butter	7.5
Acai & Coconut	9.5

COLD PRESSED JUICE

Single Fruit	7
Orange, Pineapple, Apple or Watermelon	
All Green	9
Kale, celery, cucumber, apple & mint	
All Fresh	8
Strawberry, watermelon & lemon	
Go Wild	8
Pineapple, apple & mixed berries	
Summer Blast	8
Banana, strawberry, apple & pineapple	
Minty Melon	8
Watermelon & mint	

5.5

ALCOHOLIC BEVERAGES

from 10AM

COCKTAILS

Espresso Martini	15
Vodka, coffee, sugar syrup, coffee liqueur	
Lychee Martini	15
Gin, lychee liqueur, fresh lychee, lemon	
Margarita	15
Tequila, orange liqueur, lime	
Mojito	15
White rum, sugar, mint, lime	
Passionfruit Mojito	15
White rum, sugar, passionfruit, mint, lime	
The Watermelon Cake	18
Gin, rose, lemon, watermelon, strawberry	
Charlie Chaplin	18
Sloe gin, apricot brandy, lemon	
Baby Girl	18
Pink gin, lillet blanc, rose syrup, lemon	
Negroni	20
Gin, vermouth, campari	
Bloody Mary	20
Vodka, tomato, Worcestershire sauce, tabasco	
BEER	
Singha	7
WINE	glass/bottle
Shiraz	8/30
Pinot Noir	10/35
Sauvignon Blanc	8/30
Rose	12.5/45
Brut	8/30
Prosecco	10/35

SOUL BREW