

BREAKFAST

Toast served with butter and homemade fig jam (choice of ciabatta, taftoon, sourdough, multigrain or fruit and nut)
VEO, GFO

Eggs your way (fried, scrambled or poached). Served with roast tomato & rocket salad and olive oil butter. On your choice of toast V, GFO

Smashed avocado and broad beans on sourdough with poached eggs, dukkah and feta

V, VEO, GFO

Eggs Benedict (choice of bacon, champagne ham & smoked salmon). Served with wilted spinach, poached eggs, house hollandaise on Turkish toast Add Smoked salmon

GFO

Middle eastern bean shakshuka and eggs baked with sumac, tomato, peppers and red onion on a taftoon V, VEO, GFO

Beef brisket open sandwich with scrambled eggs, caramelised onion and wilted spinach on panino
GFO

The Cure. Eggs your way, bratwurst sausage, crispy bacon, potato rosti, beans, oven roasted tomato, grilled mushroom and ciabatta toast GFO



Bombay Pav Bhaji. Lightly spiced mixed vegetables, wilted spinach, hard poached egg, red onions on a buttered toasted roll V, GFO

Mushroom Trio. Grilled enoki, Swiss field and shitake mushrooms, EVOO, chilli garlic drizzle, spinach, scrambled eggs and brioche V, VEO, GFO

Nasi Goreng. Indonesian fried rice and egg, house made sambal, sweet potato wafers and pickled vegetables V, GFO

Omelette. Choose your own combo of tomato, cheese, onion and mushroom. Served with ciabatta toast V, GFO

FOR THE KIDS

Fluffy pancake stack with maple syrup and vanilla ice-cream

Bacon and egg on toast

Beans on toast

ADDITIONS

Poached egg / Sausage / Avocado / Mushroom / Tomato / Haloumi / Bacon (x2) / Smoked Salmon / Potato rosti

V VEGETARIAN / VO VEGETARIAN OPTION

VE VEGAN / VEO VEGAN OPTION

GF GLUTEN FREE / GFO GLUTEN FREE OPTION



LUNCH

11.30 AM TO 2.30 PM

Arancini with porcini mushrooms, arborio rice and shaved parmesan V

Grilled chicken salad, cos lettuce, roast tomato, croutons, boiled egg, parmesan French bean pomegranate EVOO dressing

Ratatouille with garlic prawns served with ciabatta

Fish of the day served with salad and chips M/P

Pasta of the day GFO – ask wait staff for the price

Mushroom Trio – Grilled enoki, swiss field and shiitake mushrooms, Evo/oil, chilli garlic drizzle, spinach, scrambled eggs and brioche V, VEO, GFO

Bombay Pao Bhaji – Lightly spiced mixed vegetables, wilted spinach, hard poached egg, red onion on buttered grilled bread V, GFO

Nasi Goreng - Indonesian fried rice and egg, house made sambal, sweet potato wafers and pickled vegetables V

Middle eastern bean shakshuka and eggs baked with sumac, tomato, peppers, red onion and taftoon bread GFO, V, VEO

Beef brisket open sandwich with scrambled eggs, caramelised onions with wilted spinach on panino GFO 24.00

Curry of the day served with rice, naan and chutney GFO – ask wait staff for price

V VEGETARIAN / VO VEGETARIAN OPTION

VE VEGAN / VEO VEGAN OPTION

GF GLUTEN FREE / GFO GLUTEN FREE OPTION



GRILLED SANDWICHES AND BURGERS

Brekkie burger

TOASTED SANDWICHES

Roast chicken sandwich on tramezzino bread with cheddar, celery, walnut and mustard aioli

Beef brisket panino with caramelised onions, tomato, spinach, mozzarella and cheddar

Eggplant parmigiana on grilled Italian crust (V)

Bombay veg sandwich, mint coriander chutney, cheese, tomato, cucumber, red onion, boiled potato and chaat masala (V)

SOMETHING SWEET

Homemade banana walnut bread

Almond frangipani croissant

In house cake

Cookies (2)



HOT DRINKS

Double espresso

Short macchiato

Long macchiato

Flat white

Cappuccino

Long black

Batch brew

Hot chocolate

Chai/Matcha/Turmeric latte

Orange and watermelon juice

Mocha

Affogato

Babyccino

TEA

Latte

Espresso

COLD DRINKS

Iced coffee / Mocha / Chocolate

Iced latte

Iced long black

FRESH JUICES

Immunity – carrot, orange and ginger

Super green – kale, green apple, cucumber and celery

English / Chamomile / Lemongrass ginger / Peppermint / Earl Grey