

<u>SOURDOUGH TOAST</u>	9
Gluten free toast	11
Fruit toast	11
With choice of Vegemite, Jam or Peanut butter	

<u>PLAIN EGGS ON TOAST</u>	13
Toasted sourdough with eggs your way	

BREAKFAST EGG ROLL
Fluffy scramble eggs with lettuce, tomato, onion jam, Japanese BBQ Sauce in Brioche bun with a choice of;

BACON	16
ROASTED MUSHROOM	16
SMOKEY CHICKEN BREAST	16
HALLOUMI	17
WAGYU BULGOGI & KIMCHI	17

<u>BREAKFAST SMUGGLER</u>	24.5
Eggs on toast with choice of any three sides from below;	

SIDES

Australian Pork Bacon	5
Rosemary & Thyme roasted Mushroom	6
Smashed Avo with Yuzu & super seeds	5.5
Semi dried Chorizo	5.5
Smoky Chicken Breast	6.5
Grilled Halloumi	5.5
Beetroot & Papaya Salad	6
Pork Belly Chashu	7.5
Hasselback Potato with Cheese & Chive	6

<u>PEANUT BUTTER PORRIDGE</u>	16
Oat porridge with Peanut butter. Super seeds. Fresh fruits. Thyme honey	

<u>SUPER AVO</u>	22
Smashed Avocado seasoned with V.O L.G.F.O 23	
Yuzu dressing, Super Seeds, Pickled Muntries berries, Whipped Feta, Beetroot & Papaya Salad with Salsa verde. Poached egg & Sourdough.	

<u>MAGIC MUSHROOMS</u>	24
Slow Roasted Mushroom with V.O L.G.F.O 25	
Thyme & Rosemary, Parsnip Puree, pickled garlic shoot. Truffle oil, Pickled Carrot, Peanut & Mushroom crumble, Poached Egg & Toast.	

<u>MISO SALMON</u>	27
L.G.F. Slow Cooked Miso cured Salmon, Smoked Egg, Crispy Mushroom Risotto, Herb & Wasabi mayo, Nori powder & a Herb salad with Yuzu dressing.	

<u>PORK CHASHU BENEDICT</u>	26.5
Slow Cooked Pork Belly with Japanese Soy & Ginger Sauce, Beetroot & Papaya Salad with Salsa verde, Poached eggs & Miso hollandaise on pressed milk bun.	

<u>SWEET POTATO WAFFLE</u>	23.5
Belgian style Sweet Potato Waffle Topped With Natural Maple syrup, Tiramisu cream cheese. Mork Chocolate & Almond Crumble. Fresh Fruits	

KIDS

PLAIN EGGS ON TOAST	6.5
BACON	3
KIDS SWEET POTATO WAFFLE	9
HASSELBACK POTATO W TOMATO SAUCE	5

TOASTIED SANDWICHES

Comes with a side of Pickles & Hasselback Potato

CHICKEN & AVO	23.5
L.G.F.O 24.5 Slow Cooked Smoky Chicken breast & Korean chilli mayo, Pickles. Avocado & Cheddar Cheese.	

WAGYU BULGOGI & KIMCHI	24
L.G.F.O 25 Wagyu Beef Bulgogi with Kimchi, Miso Mustard, Cheese & Rocket.	

TUNA & JALAPENO MELT	23
L.G.F.O 24 Tuna with JALAPEÑO & Pickle Tartare, Dill, Mozzarella & Cheddar cheese, Special Cocktail Sauce.	

TRUFFLE MUSHROOM	23.5
L.G.F.O 24.5 Roasted Mushroom, Mozzarella, Pickled onion, Truffle Mustard Mayo & Cheddar cheese. V.O	

CIABATTA SANDWICH

Comes with a side Pickles & Hasselback Potato

GRASS FED BEEF STEAK	26.5
Beef Flat Iron from PADDOCK TO TABLE cooked in medium, Tomato chutney, Rocket, Gravy sauce, Aged cheddar, Wholegrain Mustard	

HALLOUMI	23
L.G.F.O 24 Grilled Halloumi, Tomato chutney, Rocket, beetroot & papaya salad, Wholegrain Mustard	

PLEASE NOTIFY STAFF OF ANY ALLERGIES
V.O - Vegan Option. L.G.F.O - Low Gluten Free Option.

COFFEE *By five senses*

WHITE COFFEE	4.7 / 5.8
Hi-fidelity: Rich caramel & floral highlights with velvety body.	
BLACK COFFEE	4.7 / 5.8
Rotating signal origin.	
BATCH BREW	5.3
Rotating signal origin roasted for filter. Refill for \$3	

HOT DRINKS

HOT CHOCOLATE	4.7 / 5.8
Made with 70% Mörk Chocolate.	
MATCHA LATTE	5.5 / 6.5
Made with organic Japanese green tea.	
CHAI LATTE	4.7 / 5.8
Made with house made Prana chai syrup.	

KIDS DRINKS

BABYCINO	2
Frothy milk, topped with chocolate & a Marshmallow.	
KIDS HOT CHOCOLATE	4
Made with Mörk Junior 50% chocolate.	
KIDS ICED RASPBERRY / CHOCOLATE	3.5
Made with house made syrups, ICE CREAM & milk.	
KIDS ORANGE / APPLE JUICE	3

EXTRAS

Almond Milk	0.70
Oat Milk	0.70
Soy Milk	0.70
Lactose Free Milk	0.50
Coconut Milk	0.50
Extra Shot	0.50
Decaf	0.50
Single Origin	0.50

DRINKS MENU

HOUSE MADE ICED DRINKS

ICED LONG BLACK	4.7 / 5.8
ICED LATTE	4.7 / 5.8
House blend espresso, milk & ice.	
ICED COFFEE	6.5
House blend espresso, milk, sugar & ice cream.	
ICED MOCHA	6.5
House blend espresso, milk, chocolate syrup & ice cream.	
ICED RASPBERRY / CHOCOLATE	6.5
Made with house made syrups, ice cream & milk.	
ICED CHAI	6.5
Made with house made chai syrup, ice & milk.	

BOTTLE DRINKS

JUICE	6
Noahs juice, rotating seasonal flavors (ask staff).	
KOMBUCHA	6
By Liberty - Blood Orange.	
ICED TEA	6
By Kréol - Peach	
SPARKLING WATER	5
By StrangeLove - Lemon or Plain mineral water.	
COLA	5
By Bobby's natural Aussie soda.	
LEMONADE	5
By Mischeif Brew natural Aussie soda.	
TEA	4.5
<i>By The Tea Collective.</i>	
ENGLISH BREAKFAST	Served with cold milk.
WILD EARL GREY	Served with cold milk.
SENCHA	(Green tea)
LULLABY SLEEP TEA	(Chamomile blend)
GINGER ZINGER	
PEPPERMINT	
ASSAM DEJOO	
ROSE CHAI	

DOG MENU

PUPPYCINO	2
Peanut butter & frothy milk	
DOGS BACON & EGGS	6
One scramble egg & cut up cooked bacon	
HANDMADE DOG TREAT	3
Made by Good Dogs Cookie Club	

COCKTAILS

ESPRESSO MARTINI	15
Fresh espresso, Mr black liquor, Vodka.	
MIMOSA	10
Prosecco & juice.	
TROPIC THUNDER	12
Slushie. Pineapple Rum, Almond Liqour, Apple Juice.	
GOT LYCHEE?	12
White rum, Lychee liquor, Raspberry.	
ROSEMARY WOODHOUSE	12
Gin, Rosemary.	
LITTLE SHOP OF SOJU	12
Soju, Elderflower, strawberr.	

FROM THE BOTTLE FRIDGE

PICCOLO PROSECCO	13
LAGER	9
PALE ALE	9
ASAHI	10
APPLE CIDER	9
GINGER BEER	9

AVAILABLE AT COUNTER

TOASTIE MENU
FRESH PASTRIES
V & G.F CAKES & SLICES
COOKES
BANANA BREAD
FRESH MUFFINS

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