

FOOD

FREE RANGE EGGS ON TOAST 16.5

Poached, Fried or Scrambled
Sourdough or Grain + GF Toast 3.5

COCONUT YOGHURT (vg) 15.0

Seasonal fresh fruits + House-made granola 5.0

FRENCH TOAST 25.0

Condensed milk soaked brioche, whipped
citrus mascarpone, caramelised pineapple, raspberry curd, walnut crumb (v)

TURKISH EGGS 27.0

Smoked yoghurt, Nduja butter, sun-dried tomato, crispy shallot, house-made focaccia (nf,gfo)

AVOCADO 25.50

Feta, roasted pumpkin, Salsa macha (Mexican spiced oil), poached egg, sourdough (vgo,gfo)

BENEDICT 27.0

Potato gratin, spinach, poached eggs, brown butter hollandaise
Mushroom or Bacon + Hot smoked salmon 3.0. (nf,gf)

CHORIZO SHAKSHUKA 28.0

Spanish chorizo, mixed herbs, feta, dukkah, poached egg, House-made focaccia (nf, gfo)

CHILLI SCRAMBLE 25.0

Sourdough, chilli glaze, pickled cucumber, fried shallot, spiced capsicum salsa (v,gfo)

PANKO FRIED CHICKEN 29.0

Soy maple glaze, house-made honey corn bread, herbed yoghurt,
roasted fennel bulb, orange garden salad

SHORT-RIB BURGER 24.0

House-made brioche, overnight ribs, chilli ranch sauce, onion & bacon
jam, tomato, pickles +Fries 6.0

GREEN GODDESS 26.0

Broccolini, witloof, edamame, courgette, asparagus, cucumber, poached egg,
garden herb, avocado yoghurt (gf,vgo)
+ Cold cured salmon 9.0 + Chicken 7.0 + Halloumi 5.0

ON PITA BREAD

BRAISED LAMB SHOULDER 26.0

House-made pita, chilli crisp, herbs, pickled golden raisin, fried egg, za'atar

MUSHROOMS 26.0

House-made pita, poached egg, herbed ricotta, red harissa, smoked paprika
dukkah (v)

NEAPOLITAN PIZZA

(Tuesday-Sunday)

Pepperoni, gochujang honey glaze	25.0
Margherita (v)	23.0
Prosciutto & rocket	26.0
Artichoke, truffle, béchamel, parmesan (v)	25.0

KIDS MENU

Eggs on toast	12.0
French Toast	12.0
Cheese Pizza	12.0

SIDES

Fries	10.0	Avocado	5.0	Tomato	5.0	Focaccia	3.5
Free range egg	3.0	Bacon	7.0	Sourdough	3.0	Grain toast	3.5
Gratin	6.0	Salmon	9.0	GF toast	3.5		

V - Vegetarian, Vg - Vegan, GF - Gluten free, NF - Nut free, VGO - Vegan option, GFO - Gluten free option



DRINKS



COFFEE

Black 5.5 White 6.0

+ Large 1.0 +Decaf 1.0

+ Hazelnut, Caramel, Vanilla, Maple, Honey 1.0

(Alternative Milk : Oat, Soy, Coconut, Almond)

HOT DRINKS

Hot Chocolate 6.5 Chai 6.0 Mocha 7.0 Matcha 7.0

TEA (Harney & sons)

English Breakfast, Earl Grey, Japanese Sencha,

Peppermint, Peach, Lemon & Ginger 6.5

ICED DRINKS

Iced Black 6.0 Iced Latte 7.0 Iced Chai 7.0 Iced Mocha 7.5

Iced Chocolate 7.5

Iced Matcha 7.5

+Strawberry 1.5 +Coconut Water 1.5

SMOOTHIES

Passion Sunrise Kiwi Fruit, Banana, Passionfruit, Pineapple

Strawberry, Mango, Orange 10.0

Blue Spirulina Strawberry, Banana, Pineapple, Oat milk,

Blue Spirulina 10.0

COLD PRESSED JUICE

Orange, Apple 8.0

KOMBUCHA

Ask our Friendly Waitstaff for the Flavour 8.0

SOFT DRINKS

Coke, Coke Zero, Sprite, Ginger Beer 6.0

BEER (SAWMILL)

Lager 4% Pilsner 5% IPA 5.8% Pale Ale 2.5% Pale Ale 0% 12.0

WINE

Procecco, Da Luca (Italy) 18/90

Sauviugnon Blanc, Nga Waka (Martinborough) 16/80

Chardonnay, Lake Chalice (Marlborough) 17/85

Rosé, Bijou (France) 14/70

Pinot Noir, Lake Chalice (Marlborough) 21/105