

BREAKFAST

MORE THAN THE BREAD AND BUTTER
AVAILABLE 7:30AM - 3:00PM

Toast by Bakery Lievito	\$7.50
Sourdough or multigrain, butter, seasonal preserves	
Fruit Loaf or Gluten Free	\$8.00
Piña Colada Chia Pudding (VE)	\$15.50
Coconut & Pineapple smoothie, compote berries, salted caramel popcorn	
Dried Peach, Goji & Ancient Grain Granola (V)	\$14.50
Vanilla labneh, poached fruits	
Whipped Avocado on Toast (V,GFO)	\$18.00
Beetroot tzatziki, tomato salad, pepita dukkah, goat feta, rapeseed oil	
Penny Drop Brekky Burger	\$14.50
Bacon steak, fried egg, haloumi, tomato relish	
Buttermilk Hotcake Stack (V)	\$19.00
Passion fruit curd, liquorice meringue, poached pear, mulled wine syrup	
Potato & Garlic Chive Waffle (GF)	\$19.00
Poached eggs, leg ham, apple cider hollandaise, wakame	
Okonomiyaki (Japanese Pancake) (DF)	\$19.00
Fried duck egg, bacon, katsuobushi, tonkatsu, kewpie mayo	
Confit Wild Mushrooms (V, GF)	\$19.00
Crispy polenta, kale, poached eggs, salted ricotta	
The Green Egg (V,GFO)	\$13.50
Eggs scrambled, green onion, pea, edamame, lemon grass pesto, kale	
Pide Pocket	
-Smoked salmon, horseradish cream, cucumber, pickled onion, caperberries	\$14.50
-Pork belly, Asian slaw, kacang manis, peanut, sweet chilli aioli (DF)	\$14.50
-Falafel, wilted spinach, pumpkin humus, pesto, coriander (VE)	\$12.00
The Baby Carrots (V)	\$18.00
Poached eggs, whipped feta, cumin caramel, almond butter, light rye	
Banoffee Porridge (V)	\$14.00
Cacao nib, toffee crumb, walnut, banana & date compote	
Eggs (V, GFO)	\$10.00
Free range eggs on toast; poached, scrambled or fried	
ADD ONS <i>Keep the good times coming...</i>	
Each gluten free bread, hollandaise	\$2.00
Each extra egg, falafel, spinach	\$3.00
Each avocado, marinated feta, confit mushroom, vine tomato	\$4.50
Double smoked bacon, smoked salmon, smoked ham	\$5.00

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ALL DAY
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FROM SUNRISE TO SUNSET
AVAILABLE FROM 11:00AM

Penny Drop Buddha Bowl (VE, GF) Pumpkin hummus, tofu, chic pea falafel, mixed grains, cumin baby carrot, greens	\$19.00
Reuben Sandwich Rye, pastrami, sauerkraut, Swiss cheese, dill cucumber, onion rings	\$19.00
HongKong Pork Belly (DF) Bok choy, green apple, chilli plum sauce, sesame, shallot	\$20.50
Chicken Tore Tare Soba noodle, tofu, nori, crushed peanut, soy misoshiru	\$19.00
12-Hour Braised Beef Short Rib (DF) Spiced hoisin, chic pea&lentil salad, baby cos, coriander	\$26.00
Wagyu Cheeseburger & Chips Tonkatsu sauce, mustard, pickles, lettuce, tomato	\$20.00
Add beef patty	\$4.00
Add bacon	\$2.00
Add cheese	\$1.00
Soft Shell Crab Burger & Chips Toasted cornflake, Asian slaw, sweet chili aioli	\$22.00
Southern Fried Chicken Burger & Chips Red cabbage, chipotle mayo, jalapeno	\$20.00
Vegetable Tempura Burger & Chips (V) Pickled daikon, kewpie, tomoato relish	\$19.00
Ora King Salmon Onsen egg, beetroot, goat cheese wonton, compressed fennel, horseradish cream, caperberries	\$26.00
Salt & Szechuan Pepper Squid (GF,DF) Szechuan Pepper, Asian salad, kewpie	\$21.00
Confit Wild Mushroom Risotto (V, GF) Crispy enoki, kale, truffle oil	\$19.50
Teriyaki Chicken Risotto Green onion, edamame, nori	\$21.00
Beetroot Risotto (V,GF) Balsamic poached beetroot, lemon&herb oil, mixed leaves	\$18.50
Beef Ragout Rigatoni Red wine braised beef, tomato, herbs	\$24.00
Seafood Linguine King prawn, black lip mussels, roe scallops, calamari, lemongrass pesto	\$26.00
Winter Warmer Pudding Quince pudding, salted caramel, pandan&coconut ice cream, biscotti	\$14.50

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extra
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Sweet Potato Chips	\$10.00
Beer Battered Chips	\$9.00
Onion Rings	\$8.00
Kale Salad (GF, VE)	\$8.00

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KIDS
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AVAILABLE ALL DAY
UNDER 13 YEARS OLD ONLY

Soft Boiled Egg & Soldiers (DF,V)	\$6.00
Ham & Cheese Melt	\$6.00
Vegemite, Avocado & Cheese Melt (V)	\$6.00
Pasta with sugo (DF,V) or butter (V)	\$7.00
Fried Chicken & Chips	\$9.00
Cheeseburger & Chips	\$9.00
Pancake, Maple Syrup & Ice Cream (V)	\$9.00

(V) VEGETARIAN, (GF) GLUTEN FREE,
(DF) DAIRY FREE, (VE) VEGAN,

PLEASE ADVISE US IF YOU HAVE ANY ALLERGIES
