

BREAKFAST

MORE THAN THE BREAD AND BUTTER
AVAILABLE OPEN - 3PM

Toast by By Bakery Liveto (v,gfo) Organic sourdough or 7 seeds multigrain with condiments	\$7.50
Orange & Fennel Fruit Loaf (v) With condiments	\$7.50
Ancient Grain Granola (v) Bonsoy rain drop, berry coulis, dehydrated yogurt, milk crumb, caramelised apple, seasonal fruits.	\$15.00
SNS Fritter (v,gf,df) Sweet potato, sweet corn& water chestnut fritter with kimchi, Mango mojo, siracha, spring herb salad	\$17.00
The Penny Drop Breakfast (vo) Free range eggs, bacon, hakkanese sausage, confit tomato, thyme-scented mushroom, Relish, garlic& chive hash brown, kale, sourdough.	\$24.00
Whipped Avocado (vg,df,gfo) Miso cucumber, pepitas dukkha, sumac, beetroot relish, granny smith apple, 7-seed sourdough. add Persian feta - \$3.00	\$17.00
Breaky Burger Charcoal brioche, bacon schnitzel, fried egg, Gochujang (Korean chilli paste) aioli	\$15.50
Mr. Nanyang Benedict Pulled pork, poached eggs, 7-seed sourdough, turmeric hollandaise, sesame.	\$18.00
Wild Mushroom 2.0 (v,gf) Soft rosemary polenta, goat's curd, 1 poached egg, buckwheat, enoki, kale chip.	\$18.00
Matcha Souffle Hot Cake (v) Whipped mascarpone, crushed Oreo, rhubarb, lychee, marshmallow, Osmanthus honey syrup, Milk crumb, fresh fruit.	\$20.50
Avocado Semifreddo (v) French toast, pistachio, Canadian maple, strawberry soup, fairy floss, micro salad.	\$18.00
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ADD ONS The buck doesn't have to stop here...	
Each sourdough toast, gluten free option, turmeric hollandaise	\$2.00
Each extra egg, spinach, confit tomato	\$3.00
Persian feta, grilled haloumi, garlic& chive hash brown, thyme-scented mushroom, smoked ham	\$4.00
Double smoked bacon, smashed avocado, smoked salmon	\$5.00
House Made Hakkanese sausage, Japanese sesame slaw	\$6.50
Bowl of steak house chips	\$10.00

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GET UP LATE

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AVAILABLE 10AM - CLOSE

Spring Ramble (gf,vg)	\$18.00
Pepitas romesco, organic quinoa, coconut & lime tossed spring greens and leaves, Jap pumpkin. add poached egg - \$ 3.00	
Chorizo Beef Burger with Chips	\$21.00
Charcoal brioche, lettuce, tomato, onion, pickle, smoky BBQ sauce, cheddar cheese.	
Catch of the Day	\$24.00
Battered fresh fish from the market, sweet potato wedges, water cress, tartare, trio seasoning.	
Crab-in-a-Wrap	\$18.00
Battered soft shell crab, spinach, cucumber, avocado, carrot,Thai basil, Mango salsa, siracha, pea soil.	
TPD Chicken Waffle	\$19.50
Activated charcoal coated chicken breast, signature garlic& chive waffle, pickled Japanese radish, Chilli plum glaze, candied orange. add cheese - \$3.00	
Miso Carbonara (v)	\$18.00
Onion, cream, onsen egg, edamame, fried enoki, nori flakes. add Chicken - \$5.00 add Mushroom - \$4.00	
The Penny-In-Black (gf)	\$22.00
Squid ink risotto, shaved squid, goat's curd, asparagus, fried tuna flake, micro herb salad.	
TPD Preimum Eye Fillet (gfo)	\$28.00
Medium-rare Sous Vide eye fillet, jus, potato hash, Japanese sesame slaw, pickled mustard seed, Tempura oyster mushroom, pea soil.	
Deep Fried Ice Cream (v)	\$13.50
Corn flake crumbed matcha ice cream, lemon curd, berry coulis, dehydrated brownie.	

Kids Menu - Aavailable all day

Under 13 years old only

Ham & Cheese Toasty	\$6.50
Soft Boil Egg & Soldiers	\$6.50
Fried Chicken & Chips	\$9.00
Chorizo slider & chips	\$10.00
French Toast with Ice Cream	\$10.00
