

# BREAKFAST

MORE THAN THE BREAD AND BUTTER  
AVAILABLE OPEN - 3PM

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<b>Toast By Noisette</b> (v, gfo) Organic sourdough, multigrain or fruit loaf with butter and seasonal preserves	\$7.50
<b>Eggs Your Way</b> (v, gfo) 2 free-range eggs served poached, scrambled or fried on sourdough	\$10.00
<b>Coconut Chia Pudding</b> (vg, gf) Buckwheat granola, mango coulis, fresh fruits	\$16.00
<b>Smashed Avocado</b> (vg) Almond feta, pomegranate molasses, baby rocket, sesame dukkha, toasted sourdough	\$17.00
add grilled haloumi - \$3 add poached egg - \$3	
<b>Zucchini &amp; Corn Okonomiyaki</b> (v) Fried egg, edamame, bonito flakes, Kewpie mayonnaise, tonkatsu	\$18.00
add bacon - \$5 add mushroom - \$5	
<b>Chilli Scramble Tofu</b> (vg) Coriander, crispy shallot, green chilli, spring onion with peanut sauce on roti	\$16.00
<b>The Penny Drop Breakfast</b> Eggs your way, double smoked bacon, grilled mushroom, chorizo, feta, potato korokke, tomato relish, toasted focaccia	\$24.00
<b>Squid Waffle Benedict</b> Chives & kimchi waffle, chilli fried loligo squid, fresh zucchini, poached eggs, apple cider hollandaise	\$20.00
add avocado - \$5	
<b>Miso Mushroom</b> Sautéed medley mushrooms with miso butter, korokke, turmeric sweet corn, poached eggs with furikake	\$19.00
<b>Pancake Stacks</b> Condensed milk mascarpone, brown sugar poached pearls, Thai tea parfait, almond crunch, bananas brûlée, fresh fruits	\$18.00
<b>Classic Steak Sandwich</b> Caramelized onion, lettuce, tomato, beetroot, chilli mayo, shaved salted ricotta	\$19.00

## Add ons

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Extra Bread - sourdough. multigrain. gluten free option.	\$2.00
Egg. haloumi. spinach. korrokke. hollandaise.	\$3.00
Feta. mushroom. chorizo. bacon. avocado. smoked salmon.	\$5.00

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v - Vegetarian   vg - Vegan   gf - Gluten Free   gfo - Gluten Free Optional   gfa - Gluten Free Available   df - Dairy free

# GET UP LATE

AVAILABLE 10AM - CLOSE

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<b>Poké</b>	\$18.00
Marinated avocado on quinoa & buckwheat, pickled ginger, carrot, red cabbage, edamame, wakame, cucumber	
<b>Wagyu Beef Burger</b>	\$20.00
Lettuce, tomato, double smoked bacon, tomato relish, American cheddar, beer battered chips	
<b>Panko Crumbled Lamb Cutlet</b>	\$28.00
Fried kipfler potato with rosemary salt, pickled cauliflower, pink peppercorn gravy, buttered green peas and mint yogurt	
<b>Chicken Kebab</b>	\$23.00
Roti, romaine lettuce, sweet corn, cherry tomato, panko crumbed poached egg, cabbage, avocado, honey mustard dressing	
<b>Beef Wellington</b>	\$29.00
Potato puree, buttered greens, confit shallot, mushroom cream	
<b>Flat Head Tails</b>	\$21.00
Grilled or fried, beer battered chips and house salad, lemon & tartare	
<b>Gnocchi Trio (v)</b>	\$23.00
Pan-fried pumpkin, spinach, potato gnocchi with edamame, zucchini, squash, pumpkin, cauliflower in napoli sauce, shaved parmesan	
<b>Miso Carbonara (v)</b>	\$22.00
Mushrooms, shallots, onion and garlic in miso cream sauce with fettuccine	
Gluten free linguine - \$4	
<b>Tom Yum linguine (df)</b>	\$25.00
Squid ink linguine, mix seafood, fresh herbs	
<b>Peking Duck Risotto</b>	\$26.00
Slow cooked duck breast, spiced plum glaze, snow pea, pickled baby radish	
<b>Veal Saltimbocca Risotto (gf)</b>	\$24.00
Grilled veal with prosciutto and sage, creamy mushroom risotto, shaved parmesan, caper butter	
<b>Kids Menu - Available All Day</b>	
under 13 years only	
<b>Ham &amp; Cheese Toasty</b>	\$6.50
<b>Soft Boiled Egg &amp; Soldiers</b>	\$6.50
<b>Fried Chicken &amp; Chips</b>	\$10.00
<b>Spaghetti Bolognese</b>	\$13.00
<b>Mini Burger &amp; Chips</b>	\$10.00
<b>Pancake Stack with Strawberries &amp; Cream</b>	\$12.00

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