

## STARTERS / AVAILABLE ALL DAY

**Garlic Bread** (*v*) – \$6.50

**Tofu Bánh Mì** (*vg*) – \$6.50

**Popcorn Chicken** – \$8.00

**Pork Belly San Choy Bow** – \$10.00 (2 pcs)

**Oyster Omelette** – \$10.00 (2 pcs)

**Szechuan Pepper Calamari** – \$12.00

**Bowl of Chips** – \$10.00

## BREAKFAST / AVAILABLE 7AM – 3PM

**Toast By Noisette** (*v, gfo*) – \$7.50

Organic sourdough, multigrain or fruit loaf with butter and spreads

**Eggs Your Way** (*v, gfo*) – \$10.00

Two free range eggs served poached, scrambled or fried on sourdough

**Coconut Chia Pudding** (*vg, gf*) – \$16.00

Buckwheat granola, mango coulis, fresh fruits

**Chilli Scramble Eggs** – \$17.00

Candied bacon, shaved parmesan, sourdough

**Smashed Avocado** (*vg, gf*) – \$17.00

Yarra Valley marinated feta, pomegranate molasses, baby rocket, walnut dukkah, sourdough

add grilled haloumi – \$3.00

add poached egg – \$3.00

**Vegan Breakfast** (*vg*) – \$22.00

Scrambled tofu on sesame toast, avocado, spinach, walnut, sautéed mushrooms with dark soy, potato rosti

**Big Breakfast** – \$25.00

Your choice of eggs on toast, bacon, chorizo, pesto tomato, baked beans, mushroom, potato rosti

**Eggs Benedict** – \$18.50

Fried bao pastry, slow cooked pork belly, Asian slaw, pickled daikon, poached eggs, apple cider vinegar hollandaise

**Miso Mushroom** – \$18.00

Sautéed mushrooms, sweet corn croquette, crispy kale, poached eggs with furikake

**Pancake Stacks** (*v*) – \$18.50

Condensed milk mascarpone, bubbles, Thai tea parfait, almond crunch, bananas brûlée, fresh fruits

**French Toast** (*v*) – \$17.00

Double cream, honey, compote, pistachio praline, vanilla bean ice cream

**Open Steak Sandwich** – \$19.50

Marinated scotch fillet, lettuce, tomato, beetroot, hot pepper relish, fried egg, shaved manchego on sesame toast

Add ons:

Extra spread / relish / maple syrup – \$1.00

Hollandaise / gluten free option – \$2.00

Egg / toast / feta / spinach / grilled haloumi – \$3.00

Pesto tomato / mushroom / potato rosti – \$4.00

Bacon / chorizo / avocado / smoked salmon – \$5.00

(*v*) Vegetarian (*vg*) Vegan  
(*gf*) Gluten Free (*df*) Dairy Free  
(*gfo*) Gluten Free Optional  
(*gfa*) Gluten Free Available

## ALL DAY

**Tom Yum Hotpot** (*vg, gf*) – \$17.00

Carrot, zucchini & daikon spaghetti, green onion, mushrooms, fried bean curd

add chicken – \$5.00

add prawns – \$7.00 for 2 pcs

**Wagyu Beef Burger** – \$20.00

Lettuce, tomato, double smoked bacon, smoky BBQ sauce, American cheddar, steakhouse chips

**Lamb Kebab** – \$24.00

Cumin marinated lamb shoulder, kaleslaw, zaatar pita bread, pine nut, green pea hummus

**Chicken Waffle** – \$21.00

Chicken rib coated with swicy sauce, crushed peanut, kimchi & spring onion waffle, iceberg salad

**Minute Steak** (*gf*) – \$19.50

Marinate with rosemary & garlic, black pepper sauce, crushed new potato, roasted vegetables

**Steamed Barramundi** – \$25.00

Ginger & shallot, grilled cauliflower, shaoxing rice wine, edamame, white soy, lemon pilaf

**Miso Gnocchi** (*v*) – \$20.00

Pan-fried gnocchi trio with roasted vegetables in miso butter, shaved parmesan

**Garlic Prawn Linguine** (*gfo*) – \$25.00

Fresh squid ink linguine, chilli, garlic, cherry tomato, olive oil

**Meatball Rigatoni** – \$23.00

Fresh rigatoni, pork & veal meatball in sugo, fresh herbs

**Confit Duck Leg** (*gfa*) – \$26.00

Confit duck leg, spiced hoisin, bok choy, lap cheong, jasmine rice

**Coconut Chicken Risotto** (*gf*) – \$23.00

Mushrooms, chilli & coconut lemon myrtle, parmesan cheese

**Raspberry Pizza** (*v*) – \$12.00

Raspberry, nutella, white chocolate, fairy floss & double cream

**Chocolate Brownie** – \$12.00

Chocolate milkshake, nutella, m&ms, cream

**Matcha Lava** – \$12.00

Matcha milkshake, passionfruit curd, white chocolate mousse, waffle cone

**Strawberry Coconut** – \$12.00

Strawberry milkshake, meringue, strawberry cheesecake, fairy floss

## DRINKS

**Hot Drinks**

**Coffee by DC Specialty Coffee Roasters**

Black – \$4.00

White – \$4.00

Cold Drip (refer to board) – \$5.00

Single Origin (refer to board) – add \$0.50

Hot Chocolate – \$4.00

Mocha – \$5.00

Matcha by Konom – \$5.00

Iced Coffee / Latte / Mocha / Chocolate / Matcha – \$6.00

Milkshake: Chocolate, Caramel, Hazelnut, Strawberry, Vanilla, Coffee – \$6.00

Soy / Almond / Lactose Free / Extra Shot / Decaf /Syrup – add \$0.50

**Tea**

Numi Organic Loose Leaf Tea Range – \$4.00

– White: Breakfast Blend, Aged Earl Grey

– Green: Jasmine Green, Gunpowder Green Tea

– Herbal: Moroccan Mint, Chamomile Lemon, Lemongrass Ginger

Fresh Loose Leaf Chai Latte, Chai Tea – \$4.50

**Cold Drinks**

**Freshly Squeezed Juices** – \$7.00

With a combination of (up to 3 choices):

Apple, Orange, Celery, Beetroot, Carrot, Ginger

**Bottles**

Organic Soda by Phoenix – \$4.00

Lemonade, Ginger Beer

Organic Juice by Phoenix – \$4.50

Orange Mango, Apple Guava, Apple Mango

Ice lemon tea – \$4.50

Coke, Coke No Sugar – \$4.00

San Pellegrino Sparking Water 500ml – \$4.50 / 750ml – \$7.50

## MILK TEA HOTPOT / AVAILABLE FROM 2PM

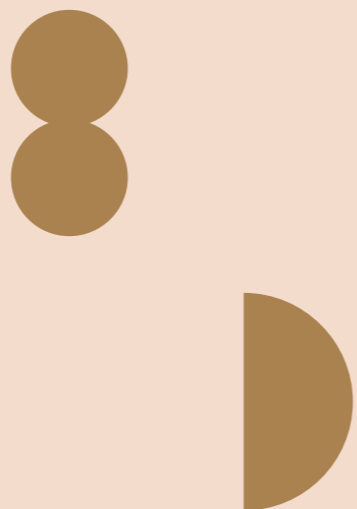
**Milk Tea Hotpot** – \$24.00

Step 1 – choose hot or cold

Step 2 – choose tea

Step 3 – choose 5 toppings from the following:

sago, egg pudding, taro ball, taro, coconut jelly, pearls



# THE PENNY DROP