

ALL DAY MENU

until 2/weekend 2:30pm

PLEASE INFORM US OF ANY ALLERGY(S) AND/OR DIET
ASK US FOR VEGETARIAN, VEGAN, DF OPTIONS! V =
VEGETARIAN | DF = DAIRY FREE



FREE RANGE EGGS | V | DF ON REQUEST

Two eggs your way (Poached, Scrambled, Fried)
and your choice of toast (Ciabatta / Mixed Grain
/ Sourdough / Bagel) + **ADD BACON \$7 / + ADD
HALLOUMI \$7 / + ADD MUSHROOM \$7 / + ADD
HOUSE HOT SMOKED SALMON \$10**

CHORIZO CHILI SCRAMBLE EGGS

Egg mixed with green chili sauce, served with
lotus chips, deep fried shallots and SiChuan style
chili oil on *Sourdough*

EGGS BENEDICT | V

Potato croquettes, poached eggs, fresh baby
spinach, house Hollandaise sauce and beetroot
hummus
+ **ADD BACON \$7 / + ADD HALLOUMI \$7 / + ADD
MUSHROOM \$7 / + ADD HOUSE HOT SMOKED
SALMON \$10**

BERRY GRANOLA | V

Homemade five kinds of nuts and seeds granola
served with berry yoghurt, fresh fruits and
poached pear.

CREAMY MUSHROOM | V

Creamy mushrooms on *Ciabatta*, one poached
egg, parmesan and truffle oil
+ **ADD BACON \$7**

MINCE ON TOAST

House made prime beef mince cooked with cherry
tomatoes on *Ciabatta*, served with one poached egg
Parmesan cheese and Sour cream on side

OMELETTE | DF ON REQUEST

Three egg Omelette served with Romesco sauce on the
side with ANY THREE FILLING FROM : Salmon, Spinach,
Mushroom, Onion, Cheese, Bacon, Ham, Feta

THE BIG BREKKI

Streaky bacon, chorizo sausage, poached eggs,
mushroom, house potato croquette, roasted tomato,
seasonal green, and your choice of toast
Ciabatta / Mixed Grain / Sourdough

MIXED BERRIES & MATCHA ICE CREAM FRENCH TOAST | V

Cinnamon-vanilla dipped brioche topped with
house matcha ice cream, grilled banana, fresh
berries, chocolate crumble, and berry coulis,
served with vanilla maple syrup on the side.

SMASHED AVOCADO ON TOAST | V

Served with sweet corn salsa, cherry tomatoes,
radishes, beetroot hummus, a poached egg and
Dukkah*(Contains walnut and seed) on Sourdough.

PEA AND HALLOUMI FRITTERS | V

Served with mint yoghurt, romesco sauce, mango
chutney, a poached egg and Dukkah*(*Contains
walnut and seed*)

RAW FISH BRUSCHETTA

Fresh market fish served with capers, salmon caviar,
red onion, orange segments, wasabi mayo, lemon-
mustard vinaigrette, and whipped ricotta cream
cheese on toasted sourdough

LEMONGRASS CHICKEN SALAD

Grilled lemongrass chicken thigh, quinoa, fresh
avocado, grilled mango, grilled halloumi, lotus
chips, seaweed salad and lettuce with Aioli and
Yuzu dressing.

LAMB FRY (LAMB LIVER)

Served with potato croquettes, free range bacon,
grilled vine tomatoes, a poached egg, house chilli oil,
and herb butter

KARAAGE CHICKEN WAFFLE

Crispy Japanese-style fried chicken thigh served on
a homemade waffle with streaky bacon, house
sweet-and-spicy sauce, and fresh slaw mixed with
Aioli.

SEAFOOD FETTUCCINE

Bread-crumbed prawns, prawn cutlets, clams, and
mussels cooked in a fennel and onion cream sauce,
served with chilli oil and Parmesan cheese.

SHORT RIB BEEF BUGER

Slow-braised beef ribs with gherkin, lettuce,
tomato, caramelized onion, Yuzu Peach Jalapeño
sauce, and black ginger-infused glaze, served with
battered chips. (Includes sour cream and aioli
inside.)

OPEN STEAK SANDWICH

Beef Scotch Fillet, lettuces, sliced tomatoes, onion
relish, jus and chimichurri on *Sourdough* served
with battered chips

SIDE

KARAAGE FRIED CHICKEN THIGH (3-4 pcs), with slaw on side	15.5
CHIPS (Served with house aioli on side)	10
POTATO WEDGES (Served with Sour cream on side)	10
House smoked salmon	10
Streaky bacon	7
Grilled lemon grass chicken	7
Grilled halloumi	7
Chorizo sausage	7
Portobello mushroom	7
Roasted tomato	7
Potato croquette	6

*Dukkah contains nuts, seeds & spices

+\$2.5

COFFEE

Coffee are DOUBLE SHOTS unless requested

Regular Large BOWL

FLAT WHITE	5	5.5	6.5
Cappuccino	5	5.5	6.5
Latte		5.5	6.5
Short/ Long Black	4.5		
Americano	4.5		
Short / Long Macchiato / Piccolo	5		
Fluffy (served with marshmallows)	2		
Hot Chocolate		5.5	6.5
Mocha		5.5	6.5
Chai Latte		5.5	6.5
Hot toddy (Honey, Lemon & Ginger)			5
EXTRA	(Shot/ Decaf/ Vanilla/ Caramel/ Hazelnut) (Soy/Almond/Coconut/ Oat Milk)		+0.5 +1

HOUSE SPECIALTY DRINK

Sweetened with Honey & Made with Coconut Milk unless requested

ICED

Vietnamese coffee in glass (black coffee with condensed milk)	6.5	7.5
Matcha Latte	6.5	7.5
Turmeric Latte	6.5	7.5
Purple Yam Latte	6.5	7.5

TEA

5.5(teapot)

English Breakfast / Earl grey / Green tea /
Jasmine tea / Lemongrass Ginger /
Peppermint / Chamomile / Fruits of Eden

SMOOTHIES

11

Blueberry, Banana, peanut butter, vanilla, almond milk
Strawberry, Banana, mango, vanilla, coconut milk
Green tropical, Mango, pineapple, banana, spinach,
coconut water,
Mango Lassi, Banana, yoghurt, vanilla, milk

ICED

7

Chocolate / Mocha / Latte

Tirumisu Latte 8.5

Peanut Butter Latte 8.5

FRESH JUICE

10

YELLOW JUICE Orange, lemon, ginger, apple
ORANGE JUICE
APPLE JUICE
RED JUICE Carrot, lemon, ginger, apple
GREEN JUICE Cucumber, green apple, green pear, lemon, giner

BOTTLE DRINK

Coke/Coke No Sugar/Ginger Beer/Most Organic Juice 6
Sparkling Water 6.5

WHITE

GLASS BOTTLE

AUNTSFIELD SAUVIGNON BLANC 13.5 62
Marlborough, NZ 23
OPAWA PINOT GRIS 13 59
Marlborough, NZ 23
BLACK BARN CHARDONNAY 14 63
Hawkes Bay, NZ 22
TRIENNES IGP ROSE 14 62
Provence, France 22
GANCIA PROSECCO 13.5 64
DOC NV
ITALY

RED

GLASS BOTTLE

HUNTAWAY RESERVE PINOT NOIR 13.5 58
Marlborough 2021
RUA PINOT NOIR - 68
Central Otago, NZ 22
YALUMBA GALWAY VINTAGE SHIRAZ 14 60
Australia 2021

BEERS

BOTTLE/CAN

HEINEKEN 5% 10
CORONA 4.5% 10
GARAGE PROJECT CHIPPER HAZY PALE ALE 5% 11
SOMERSBY APPLE CIDER 10
GARAGE PROJECT TINY IPA 0% 9
STEINLAGER LIGHT 2.5% 10