

## COFFEE

Espresso	4
Piccolo / Short Macchiato	4.7
Long Black / Long Macchiato / Flat White / Latte / Cappuccino	5

## SINGLE ORIGIN

Batch Brew / Cold Brew	6
Nitro Orange Cold Brew	6.5

Hot Chocolate	5
Mocha	5.5
Chai / Matcha Latte	6
Tea	5

English Breakfast / Earl Grey / Lemongrass / Prana Chai / Green / Peppermint / Chamomile

Extra Shot	+0.5
Alternative Milk	+0.7
Oat / Soy / Almond / Lactose Free	

## ICED

Latte / Chocolate / Mocha	6.5
Chai / Matcha	7
Affogato	5
Milkshakes	7
Vanilla / Chocolate / Strawberry / Oreo / Brownie "Make it boozy"	+4



## ORGANIC COLD PRESSED JUICES

<b>Roots</b>	9.5
Beetroot, apple, lemon, ginger	
<b>Botanical</b>	9.5
Apple, spinach, kale, cucumber, celery, lettuce, lemon, ginger	
<b>Immunity</b>	9.5
Carrot, orange, pineapple, celery, lemon, turmeric	
<b>Orange Juice</b>	6

## SMOOTHIES

<b>Green Mango</b>	10
Spinach, mango, banana and coconut water	
<b>Pash Me</b>	10
Passionfruit, mango, banana and coconut milk	
<b>Berry Good</b>	9
Mixed berry with banana, yogurt and milk	

11% surcharge on weekends  
15% surcharge on public holidays.  
No split bills during busy periods

## WINE

<b>Organic Cuvee (200ml Bottle)</b>	12
Angove - McLaren Vale, SA	
<b>Pinot Grigio - Paladino - Veneto, Italy</b>	10 / 38
<b>Chardonnay - Rochford Latitude - Yarra Valley, VIC</b>	12 / 42
<b>Rose - Estandon - Provence, France</b>	12 / 42
<b>Pinot Noir - Lambrook Seed - Adelaide Hills, SA</b>	14 / 45
<b>Syrah - Rochford Estate - Yarra Valley, VIC</b>	14 / 45

## BEER

<b>Moondog Lager - 330ml - 4.5%</b>	9
<b>Carlton Draught - 375ml - 4.6%</b>	9
<b>Balter XPA - 375ml - 5%</b>	9
<b>Heaps Normal Quiet IPA (Zero) - 375ml - less than 0.5% ABV</b>	9

## SUMMER SPECIAL:

50% off any beer with any signature meal

## COCKTAILS

<b>Espresso Martini</b>	18
<b>Mimosa</b>	14
<b>Zoncello Limoncello Spritz</b>	14
<b>Aperol Spritz</b>	14

# All Day Brunch

**Organic Toast (GFO) 9**  
Sourdough or gluten-free toast (+2) with butter and your choice of spread:  
Peanut butter / Nutella / Vegemite / Jam

**Build Your Brekkie (GFO, VO) 12**  
Sourdough or gluten-free toast (+2) with two eggs cooked your way:  
Poached / Fried / Scrambled (+2)

**Add Sides**  
Extra egg / Peanut butter / Nutella / Vegemite / Jam / Extra sourdough slice / Hollandaise +2

Spinach / Mushroom / Whipped feta / Ricotta +4  
Hash brown x2 / Extra gluten free toast / Roast tomato

Bacon / Chorizo / Smashed avo / Fresh avo / Halloumi / Smoked salmon +6

**Eggs Benny (GFO) 20**  
Ham, two poached eggs, spinach and hollandaise on English muffins

Salmon alternative +1  
Gluten-free +2

**Miso Smashed Avo (GFO, VGO, V) 21**  
Smashed avocado, poached egg, crispy kale, pickled ginger and furikake crumble on sourdough

Bacon +5 / feta +2 / gluten-free +2 / vegan

**Chicken Burger (GFO, VGO) 22**  
Buttermilk fried chicken breast, pickles, jalapenos, slaw and burger sauce in a brioche bun with fries

Bacon +3 / Cheese +2 / Vegan +2 / Gluten-free +2

**B.L.A.T. (GFO, VO, VGO) 20**  
Bacon, iceberg lettuce, avocado and tomato with aioli on a toasted Turkish roll

Fried egg +2 / Cheese +2 / Chicken +6 /  
Gluten-free +2 / Fries +4

- Vegetarian fried halloumi alternative
- Vegan smoked eggplant schnitzel alternative +1

**Summer Fritters (V, VGO) 20**  
Corn and chive fritter style pancakes, served with smashed avocado, buttermilk dressing and a tomato salad.

**Shakshuka (GFO, VGO, VO) 22**  
Eggs cooked in a tomato and chorizo sugo sauce served with herb yoghurt and a toasted Turkish roll.

Gluten-free +\$2 / Vegan

**Bowl of Fries (VG) 10**  
With aioli or tomato sauce

**Pork Benny (GF) 24**  
Slow-cooked pulled pork on hash browns with two poached eggs, mixed herb and pickled apple salad, hollandaise and chilli oil

**Chicken Curry (GF, VGO) 24**  
Sri Lankan chicken curry with crispy spiced potatoes, herb and coconut 'mallun', poppadums and rice

- Vegan spiced beetroot alternative

**Bibimbap (GF, VGO) 21**  
Korean inspired rice bowl with soy glazed mushrooms, fried tofu, carrot, spinach, chilli pickled cucumbers, fried egg and a bibimbap sauce

Chicken +5 / Pulled pork +6 / Tuna sashimi +6

**Chorizo Chilli Scramble (GFO) 21**  
Chorizo, scrambled egg, chili oil, capsicum and feta with crispy shallots on sourdough

Gluten-free +2

**French Toast (V) 25**  
Our signature French toast features layers of croissants and Nutella served with ricotta, strawberries, a berry maple sauce and pistachio crumble

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V: Vegetarian VG: Vegan GF: Gluten-free VO: Vegetarian option VGO: Vegan option GFO: Gluten-Free option  
Please note: All of our food is prepared in a kitchen that contains both gluten and nuts