

COFFEE

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

SINGLE ORIGIN

Batch Brew / Cold Brew	6
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Hot Chocolate	5
Mocha	5.5
Chai / Matcha Latte	6.5
Tea	5
English Breakfast / Earl Grey / Lemongrass /	
Prana Chai / Green / Peppermint / Chamomile	

Espresso Shot	+0.5
Syrup Shot	+0.5
Vanilla / Caramel / Hazelnut	
Alternative Milk	+0.7
Oat / Soy / Almond / Lactose Free	

ICED

Latte / Chocolate / Mocha	6.5
Chai / Matcha	7.5
Strawberry Matcha Special	9
Affogato	5
Milkshakes	8
Vanilla / Chocolate / Strawberry / Oreo / Brownie	
“Make it boozy”	+4



ORGANIC COLD PRESSED JUICES

Roots	9.5
Beetroot, apple, lemon, ginger	
Botanical	9.5
Apple, spinach, kale, cucumber, celery, lettuce, lemon, ginger	
Immunity	9.5
Carrot, orange, pineapple, celery, lemon, turmeric	
Orange Juice	7

SMOOTHIES

Green Mango	11
Spinach, mango, banana and coconut water	
Pash Me	11
Passionfruit, mango, banana and coconut milk	
Berry Good	10
Mixed berry with banana, yogurt and milk	

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

WINE

Organic Cuvee (200ml Bottle)	12
Angove - McLaren Vale, SA	
Pinot Grigio - Paladino - Veneto, Italy	10 / 38
Chardonnay - Rochford Latitude	13 / 42
- Yarra Valley, VIC	
Rose - Estandon - Provence, France	13 / 42
Pinot Noir - Lambrook Seed	15 / 45
- Adelaide Hills, SA	
Syrah - Rochford Estate - Yarra Valley, VIC	15 / 45

BEER

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

COCKTAILS

Espresso Martini	18
Mimosa	14
Zoncello Limoncello Spritz	14
Aperol Spritz	14

All Day Brunch

Organic Toast (GFO, VG) 9

Sourdough or gluten-free toast (+2) with butter and your choice of spread:

Peanut butter / Nutella / Vegemite / Jam

Build Your Brekkie (GFO, VO) 13.5

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,) 22

Buttermilk fried chicken breast, pickles, jalapenos, slaw and burger sauce in a brioche bun with fries

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

Double Smash Burger 20

Two smashed patties with cheese, pickles, tomato shredded lettuce and burger sauce in a brioche bun with fries

Bacon +3 / Jalapeño +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 / Fries +5 / Gluten-free +2

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

Chorizo Chilli Scramble (GFO, VO) 21

Chorizo, scrambled egg, chili oil, capsicum and feta with crispy shallots on sourdough

Gluten-free +2 / Mushroom Alternative

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 / Smoked salmon +6

Summer Soba (VG) 19.5

Cold soba noodles tossed in roast sesame dressing with carrots slaw, cucumber and peanuts
Add poached egg +2 / add chicken +6 / add tofu +5 / add chilli oil +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