

COFFEE

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

SINGLE ORIGIN

Batch Brew / Cold Brew	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
Chai / Matcha	6.5
Affogato	5
Milkshakes	6
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	6

SMOOTHIES

Green Mango	10
Spinach, mango, banana and coconut water	
Pash Me	10
Passionfruit, mango, banana and coconut milk	
Berry Good	9
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 - Peninsula Panorama - Mornington Peninsula, Victoria	12 / 42
Rose - Estandon - Provence, France	12 / 42
Pinot Noir - Lambrook Seed - Adelaide Hills, SA	14 / 45
Syrah - Rochford Estate - Yarra Valley, VIC	14 / 45

BEER

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

COCKTAILS

Espresso Martini	18
Mimosa	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

Gnocchi Verde (VG) 20
Homemade potato gnocchi with cashew basil pesto, peas, snow peas, toasted sunflower seeds and pepitas

Mushroom Toast (GFO, VGO, V) 23
Sauteed mushroom medley, crispy enoki mushrooms, crispy kale, cashew romesco sauce and whipped feta on sourdough.

Gluten-free +2 / Add poached egg +2 / Vegan

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 / Smoked salmon +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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