ALL-DAY BREAKFAST 7:00AM-3:00PM

POPPIES AVO ON TOAST 20

CLASSIC AVO SMASH, MARINATED FETA, HEIRLOOM CHERRY TOMATOES, DUKKAH, CREAMY RICOTTA CHEESE, SERVED ON THICK-CUT SOURDOUGH (GFO, VO)
+ POACHED EGG 3

DESSERT FOR BREAKFAST 22

FLUFFY WAFFLES CROWNED WITH A MEDLEY OF MIXED BERRIES, GENEROUSLY DRIZZLED WITH RICH MAPLE SYRUP, SEASONAL FRUITS, AND A DUSTING OF ICING SUGAR. (V)

THE DAILY GOODS 19

TROPICAL BIRCHER MUESLI WITH COCONUT CHIA SEEDS AND SEASONAL FRUITS (V, GF, DF)

TURKISH EGGS 22

FRIED EGGS, DILL YOGHURT, FLAT BREAD, SUNDRIED TOMATO PESTO, WILTED KALE, CHILLI OIL. (VG, VO) + SAIMON 7

OUR CLASSIC BENNY 19

THICK-CUT SOURDOUGH TOAST, POACHED EGGS, WILTED KALE, WITH HOLLANDAISE. (GFO, V) + bacon 8 +mushrooms 5 + salmon 7 +halloumi 7

BACON & EGGS 20

BACON & EGGS YOUR WAY SERVED WITH HOUSE TOMATO RELISH ON THICK CUT SOURDOUGH TOAST. (GFO, DFO) + HASH BROWNS 4

BIG BREAKFAST 31

EGGS YOUR WAY, CHORIZO, CRISPY BACON, GRILLED HALLOUMI, HASH BROWN, FRESH AVOCADO, GRILLED MUSHROOMS, GRILLED TOMATO, ACCOMPANIED BY A LEMON WEDGE AND HOUSE TOMATO RELISH (DFO, GFO)

MORNING FRITTERS 22

CORN & CHICKPEA FRITTER, HEIRLOOM TOMATOES, AVOCADO, TOMATO (SALSA, BALSAMIC GLAZE SERVED WITH A BUTTERNUT PUMPKIN HUMMUS V, VG, DF, GF)
+POACHED EGG 3

THE KETO BENNY 25

CRISPY PORK BELLY, WILTED KALE, CARAMEL CHILLI PASTE, GRILLED LEMON, POACHED EGGS SERVED WITH HOLLANDAISE. (GF)

BREAKFAST BRUSCHETTA 22

SMASHED AVO, HEIRLOOM TOMATO SALSA, POACHED EGG, HOUSE-MADE BASIL OIL & BALSAMIC GLAZE, SERVED ON THICK-CUT SOURDOUGH (DFO, V, GFO)

+BACON 4

LUNCH II:00AM 3:00PM

ROAST PUMPKIN MIX 21

ROASTED PUMPKIN, RICOTTA CHEESE, MIXED HERBS, DUKKHA, DRIZZIED WITH EXTRA VIRGIN OLIVE OIL. (V GF) + HALLOUMI 7

PULLED PORK BURGER 23

HOUSE-MADE PULLED PORK, LETTUCE, RED ONION, TOMATO, AIOLI SAUCE, SWISS CHEESE, AND PICKLED SLAW, ON A SOFT BUN SERVED WITH FRIES AND AIOLI

HERB MARINATED CHICKEN CAESAR 24

LEAFY GREENS, BACON, EGG, CROUTONS, PARMESAN CHEESE, CAESAR DRESSING, MARINATED GRILLED CHICKEN

BAHN MI' STYLE BURGER 25

CRISPY PORK BELLY, LEAFY GREENS, AIOLI, PICKLED SLAW AND CHILLI RELISH SAUCE SERVED WITH FRIES AND AIOLI SAUCE

FRITTER FIESTA BURGER 23

HOUSE-MADE FRITTER, HALLOUMI, AND LEAFY GREENS ON A TOASTED BUN WITH CHILLI AIOLI, SERVED WITH FRIES AND AIOLI DIPPING SAUCE (VGO, V, DF) GF.

VERMICELLI CHICKEN SALAD 25

VERMICELLI NOODLES, MARINATED CHICKEN, SESAME, HOUSE-MADE ASIAN SLAW, CHERRY TOMATO, AND CHILLI CARAMEL DRESSING WITH MIXED HERBS. GF.

BUTTERMILK CHICKEN BURGER 22

LEAFY GREENS, FRESH TOMATO, RED ONION, SWISS CHEESE, AIOLI SAUCE, BUTTERMILK CHICKEN SERVED ON A SOFT BUN WITH FRIES AND AIOLI.

+CRISPY BACON 4.

LUNCH SHARES II:00AM 3:00PM

SOURDOUGH & DIP 13

BUTTERNUT PUMPKIN HUMMUS, CRISPY CHILLI CHICKPEAS, CHIVES, OLIVE OIL WITH SOURDOUGH. (V)

POPCORN CHICKEN KARAAGE 17

SOY GINGER-MARINATED CHICKEN, GARLIC FLAKES, CHIVES, SESAME SEEDS SERVED WITH AIOLI.

COCONUT INFUSED CALAMARI 16

COCONUT INFUSED CALAMARI WITH GARLIC AIOLI

HAND ROLLED SPRING ROLLS 13

SPRING ROLL, SWEET CHILLI SAUCE (V) VO

FRIES II

SHOESTRING FRIES TO SHARE SERVED WITH AIOLI GF

ADD ONS

BACON, TWO RASHERS 7
SALMON 7
HASH BROWNS 4.5
AVOCADO 6
MUSHROOMS 5
SOURDOUGH TOAST 5
FRITTER 5
CHORIZO 7
HEIRLOOM TOMATOES 4.5

EXTRA EGG 3
HOLLANDAISE 4
AIOLI 3.00
TOMATO RELISH 3
ICE CREAM 3
TOMATO & BBQ SAUCE I
GF TOAST (2) 4
HALLOUMI 7
FETA 4

KIDS

KIDS WAFFLES 10

WAFFLE SERVED WITH MAPLE SYRUP, AND ICING SUGAR

NUGGETS AND CHIPS 12

KIDS NUGGETS WITH CHIPS TOMATO SAUCE

MINI ME BACON AND EGGS 14

TURKISH BREAD WITH I PIECE OF BACON AND A FRIED EGG.



FOR THE TABLE

SOURDOUGH & DIP 13

BUTTERNUT PUMPKIN HUMMUS, CRISPY CHILLI CHICKPEAS, CHIVES, EXTRA VIRGIN OLIVE OIL, WITH SOURDOUGH. (V)

PARMESAN TRUFFLE FRIES 13

SHOESTRING FRIES SERVED WITH AIOLI (V, DFO).

BURRATA 25

ROSEMARY HEIRLOOM TOMATO, EXTRA VIRGIN OLIVE OIL, HOUSE-MADE BASIL OIL, SERVED WITH SOURDOUGH (VO)

FINGERLING POTATO 15

FINGERLING POTATOES, RICOTTA CHEESE, LEMON ZEST, CHIVES, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL. (V)

ROAST PUMPKIN 16

ROASTED PUMPKIN, RICOTTA CHEESE, MIXED HERBS, DUKKHA, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL. (V GF)

DINNER SHARES

POPCORN CHICKEN KARAAGE 17

SOY GINGER-MARINATED CHICKEN, GARLIC FLAKES, CHIVES, SESAME SEEDS SERVED WITH AIOLI.

COCONUT INFUSED CALAMARI 16

COCONUT-INFUSED CALAMARI WITH GARLIC AIOLI.

HAND ROLLED SPRING ROLLS 13

A DELICATE SPRING ROLL, ACCOMPANIED BY SWEET CHILLI SAUCE (V)

DUMPLINGS PORK OR VEGETERIAN 15

PORK OR VEGETARIAN FRIED DUMPLINGS, THICK SWEET AND SOUR SAUCE TOPPED WITH GARLIC FLAKES (VO)

BAO BUNS 16

BAO BUN, PICKLED DAIKON, CUCUMBER, CORIANDER, CARROT, SSAMJANG SAUCE.

LARGE PLATES

SNOW CRAB MEAT LINGUINE 33

SNOW CRAB MEAT, GARLIC AND CHILLI EMULSION, HOUSE-MADE MASTER STOCK, WHITE WINE WITH LINGUINE PASTA.

SWEET BBQ ROASTED PORK 31

TRADITIONAL ROASTED CHAR SIU PORK, CREAMY MASHED POTATO, CHAR SIU STOCK REDUCTION, CHILLI, AND GARLIC FLAKES.

CRISPY SKIN SALMON STEAK 32

CRISPY SKIN SALMON, BOK CHOY, SESAME SAUCE, HOUSE-MADE BASIL OIL WITH PICKLED DAIKON. GF

CREAMY CARBONARA 30

CRISPY PANCETTA, EGG YOLK, PARMESAN CHEESE WITH LINGUINE PASTA, SERVED IN A CREAMY WHITE SAUCE.

+CHICKEN 5

FROM THE CHARGRILL

350G RIBEYE STEAK 100 DAY GRAIN FED 49

CREAMY MASHED POTATO & BROCCOLINI SERVED WITH LEMON. CHOICE OF GREEN PEPPER OR MUSHROOM SAUCE

STRIPLOIN 250G BLACK ANGUS DARLING DOWNS 38

CREAMY MASHED POTATO & BROCCOLINI SERVED WITH LEMON.
CHOICE OF GREEN PEPPER SAUCE OR MUSHROOM

MISSO BUTTER CHARCOAL GRILLED PRAWN 34

CREAMY MASHED POTATO, MISO BUTTER, GARLIC FLAKES.

KIDS MEALS

CHICKEN NUGGETS AND CHIPS 13 FISH AND CHIPS 15

