

COFFEE

Seasonal Single Origin

Espresso	4
Long Black	4
Batch Brew	4
Cold Drip	5.50

Seasonal	House	Blend
Short Macchiato / Long Macchiato		4
Latte / Flat White		4
Cappuccino / Mocha		4
Piccolo / Magic		4
1 + 1		5
Iced Latte		5
Iced Long Black		5
Espresso Tonic		5.50
Bonsoy / Almond Milk		+0.50

*Please let us know for extra hot.

BEST COFFEE ACCESSORY

House Made Hot Chocolate	5
Fresh Chai Latte with Bonsoy (Vegan)	5
Matcha Latte (Hot / Iced)	5.50/7
Black Latte with Bonsoy	7
This drink contains peanut, almond and black sesame.	

TEA

Jasmine Green Tea	5.50
Genmaicha	5.50
Light Tea	5.50
Oolong Tea	5.50
Black Tea	5.50

ORGANIC SOFT DRINK

Smoked Cola	5.50
Lemon Squash	5.50
Bitter Grapefruit	5.50
Ginger Beer	5.50

COLD PRESSED JUICE

Apple Juice 5.50

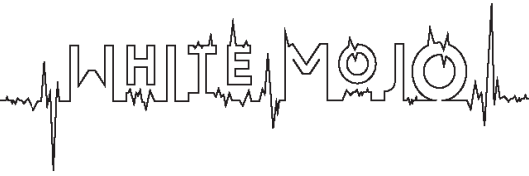
Orange Juice 5.50

Tropical Breakfast Juice 5.50

Orange + Pineapple + Banana + Mango
+Passionfruit

Sunny Side Up 5.50

Apple + Carrot + Orange + Ginger



SIDE DISH/CREATE YOUR OWN

Toast	6
Eggs Your Way	6
Roasted Tomato	5
Grilled Chorizo	5
Native Avocado	6
Roasted Mushroom	5.50
Hash Brown	5.50
Halloumi Cheese	5.50
Horseradish Hollandaise	2
Feta Cheese	3
Cured Salmon	7.50
Thick Cut Belly Bacon	7.50
Chicken Breast	7.50

GF - Gluten free Veg - Vegetarian

DF - Dairy free V - Vegan

NO SPLIT BILL / NO MENU CHANGES
15% SURCHARGE ON PUBLIC HOLIDAY

Dolce Panna Cotta 16.50
Salted oat with puffed buckwheat granola, mixed nuts and linseed, chocolate sponge, lavender yoghurt, maple syrup, seasonal fruits.

Middle Eastern Salad 19.50
Roasted carrot with avocado and orange, chickpea hummus, barley & lentil with rapeseed vinaigrette, roasted hazelnut and zatar. Add chicken breast +\$ 7.50 (Vegan)

Crushed Green 19.50
Avocado & green pea mash, avocado tahini puree, mixed seeds nuts, cherry tomato, feta and poached egg on toast. (V option)

French Toast 19.50
Apple pie filling, walnut crumble, vanilla & peanut butter semifreddo, salted caramel sauce, toffy cream, seasonal fruits.

Salmon Benedict 20.50
Cured salmon tartare, toasted brioche, pickled radish, avocado & tahini puree, beetroot tapioca chip, horseradish hollandaise and salmon caviar.

Citrusy Mille-Feuille 21.50
Almond sponge cake, lime & orange mascarpone, malt meringue, yuzu ganach montee, chocolate soil, mandarin & coyo powder, apricot gel and passionfruit ice cream.

☆ Double Cheese Chilli Scrambled Egg 22.50
Parmesan & cheddar, thick cut belly bacon, chipotle mayo and toasted sweet corn on a black brioche. (Award Winning Dish)

Big Breakfast 22.50
Thick cut belly bacon, chorizo, roasted mushroom & tomato, hash brown, ricotta & green pea mash, cassoulet, and choice of eggs on toast.

Flamingo Waffle 22.50
Lavender yoghurt, raspberry gel, mascarpone cream, fresh berries, red velvet macaron, white chocolate popping candy, fairy floss and strawberry gelato.

Seafood Risotto 23.50
Risotto cooked in shellfish stock, crab meat, mussels & pipis, charred shrimps, dill and rapeseed oil.

Confit Salmon 23.50
Poached asparagus, pickled seasonal vegetables, fish caviar, horseradish gramolata, fennel salad and sweet corn puree. Add poached egg + \$3 (Gluten free)

Smoky Pork Terrine 24.50
Pork & foie gras terrine, quince aioli, quinoa & lentil with mustard dressing, sweet corn, seasonal pickles, smoked potato puree and poached eggs.

Signature Croissant Burger 25.00
Soft shell crab, chipotle mayo, smoked eel, pickled cucumber, chorizo crumb and fried eggs on buttery croissant.