



## DRINKS

### TEA

English Breakfast	4.5
Earl Grey	4.5
Lemongrass & Ginger	4.5
Peppermint	4.5
Chamomile	4.5
Yunnan Green	4.5
Jasmine Pearl	4.5

### HOT DRINK ALTERNATIVES

Mörk Hot Chocolate	5
Prana Chai Latte	5
Heal'r Turmeric Almond Latte	5.5
Matcha Latte	5

### SMOOTHIES

<b>Nuts About You</b>	<b>10</b>
Peanut butter, chocolate, banana and almond milk.	
<b>Very Berry</b>	<b>10</b>
Summer berries, banana, cinnamon, almond milk and chia.	

<b>MILKSHAKE</b>	<b>8.5</b>
Chocolate, strawberry, vanilla	

<b>BOTTLE OF SPARKLING WATER</b>	<b>5</b>
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<b>SOFT DRINKS</b>	<b>4.5</b>
Coke, coke no sugar or lemonade.	

### COFFEE

Black / White	4.5
+ Strong	.5
+ Soy	.5
+ Almond milk	1
+ Oat milk	.5
Batch Brew	4
Cold Brew	5
Cold Brew Spritz	
Pour Over	

### COLD DRINKS

Iced Chocolate / Coffee	7
Iced Mocha	7.5
Iced Matcha	7.5

### JUICES

<b>Orange</b>	<b>8.5</b>
Orange.	

<b>Apple</b>	<b>8.5</b>
Pink lady apple.	

<b>Green</b>	<b>9</b>
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Kale, cucumber, cos lettuce, green capisicum, pink lady apple and lemon.

<b>Red</b>	<b>9</b>
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Beetroot, carrot, celery, pink lady apple and lemon.

<b>Gold</b>	<b>9</b>
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Carrot and tumeric with pink lady apple, orange and lemon.

<b>Pink</b>	<b>9</b>
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Watermelon, pineapple and mint.

*Alcohol menu available, please ask one of our friendly staff for our current range on offer*

*10% surcharge applies to Sunday | 15% surcharge applies to public holidays*

Please notify staff of all allergies.

**FROM THE BAKERY****8.5**

Two slices of toast (white sourdough, multigrain, pumpkin) + 2 x condiments butter, jam, vegemite or peanut butter.  
+ *gluten free* \$1.50

**add sides**

Potato hash with tomato relish	<b>6</b>	Bacon	<b>6</b>
Avocado	<b>6</b>	Chorizo with kewpie mayo	<b>6</b>
Sautéed mixed leafy greens	<b>5</b>	Grilled halloumi with lemon	<b>6</b>
Sautéed mixed wild mushrooms	<b>5</b>	Heirloom tomatoes with balsamic dressing	<b>5</b>
Crispy skin salmon	<b>10</b>	Hollandaise	<b>2.5</b>
Grilled prawns	<b>8</b>		

**FRUIT TOAST** Served with butter and jam

**10****EGGS ON TOAST****12**

Two eggs (poached, scrambled or fried) on two pieces of toast.  
+ *gluten free* \$1.5

**GRANOLA** VE\*, GF**17**

House made granola with seeds, nuts, seasonal fruits, served with lemon verbena panna cotta.  
*Vegan option: coyo instead of panna cotta.*

**MANGO WAFFLE****24**

With lime jelly, mango mousse, passionfruit curd, fresh blueberries and vanilla ice cream.

**MEDITERRANEAN AVOCADO ON TOAST** VE\* GF\***24**

Avocado, pumpkin puree, sundried tomatoes, mixed olives, feta, chilli and a poached egg. Served on pumpkin toast.  
+ *bacon* \$6

**CHILLI SCRAMBLED EGGS****23**

Served on croissant, with chilli, sriracha sauce, parmesan chips, guandilla (pickled chilli) and lemon dressing.  
+ *chorizo with kewpie mayonaise* \$6

**BIG BREAKFAST** GF\* (no alterations)**25**

Eggs your way (poached, scrambled or fried) on toast served with bacon, chorizo, potato hash and mushrooms.

**VEGETARIAN BIG BREAKFAST** GF\* (no alterations)**25**

Eggs your way (poached, scrambled or fried) on toast served with potato hash, mushrooms, sauteed greens, and avocado.

**VEGAN BIG BREAKFAST** GF\* VE (no alterations)**25**

Toast served with potato hash, mushrooms, sauteed greens, avocado and cherry tomatoes.

**PRAWN BENEDICT** GF\***25**

Poached eggs, hollandaise, butter poached prawns, mustard leaves on a charcoal brioche with kipfler potato chips.

**63 DEGREE EGGS****26**

With grilled Asparagus and roasted broccolini, gramolata, parmesan cream, pomegrante and rocket salad.

**AU79 WAGYU BURGER****26**

Wagyu beef patty, cheese, bacon, tomato, lettuce, dill pickles and truffle mayo on Au79 brioche bun. Served with a side of french fries and tomato sauce.

**CONFIT DUCK LEG SALAD** DF**26**

With caramelised onion, carrot puree, plum sauce, pickled beetroot, frisee, radicchio, lemon dressing and garlic croutons.

**SOBA NOODLE SALAD** VE DF**23**

Buckwheat soba noodles, tofu edamame, chilli, bok choy, cherry tomatoes, cucumber and lotus root chips.  
Served with orange ponzu soy dressing.  
+ *prawns* \$8

**ROAST PUMPKIN** V GF**24**

Roasted honey glazed pumpkin, green lentil, quinoa. Cucumber, tomato, herb mix. Lemon dressing and goats curd.

**SEAFOOD LINGUINE****29**

With seafood bisque, scallops, clams, mussel, prawns, cherry tomatoes, zucchini and basil.

**SALMON AND PEA RISOTTO** GF**27**

Crispy skin salmon fillet with pea and parmesan risotto, beurre blanc sauce and pickled shallots.

**FRENCH FRIES AND KEWPIE MAYO****10**