

Avocado on toast | \$16 (vegan, gfo)*

romesco sauce, smokey almonds, tomato dust

Breakfast panna cotta | \$17 (vegan gf)

coconut yoghurt panna cotta, toasted muesli, maple rice crispies, cereal almond milk, seasonal fruit

Scramble on toast | (gfo)*

miso scrambled eggs, sourdough with choice of

avocado - \$18

haloumi or bacon- \$19

Shakshuka | \$22

bacon harissa & tomato sauce, parsley and red onion salad, 63 degree eggs, sourdough soldiers

Prawn toast benedict | \$24

tiger prawns, chorizo, brioche, paprika hollandaise

+ avocado \$30

+ bacon \$31

French toast | \$19

berry & orange compote, strawberry cream, sumac meringue

extra:

toasts with butter and condiment — \$9

haloumi or bacon — \$7

cured salmon or crispy pork belly — \$9

2 eggs your way — \$6

avocado — \$6

fries — 10

Udon noodles| \$18 (vegan optional)*

wok tossed udon, wombok, tofu, kecap manis, bacon & bonito mayonaise

Cauliflower| \$19 (vegan, gf)*

pan fried cauliflower steak, miso cauliflower purée, turmeric cauliflower cous cous, baba ganoush, pickles, pine nuts, onion bhaji

Okonomiyaki | \$22 (vegan gf)*

potato & red cabbage okonomiyaki, roasted king brown, green apple & coriander fluid gel, okonomi sauce, shredded sugarloaf slaw,

Pork belly | \$25

slow cooked crispy skin pork belly, master stock jus, choy sum, mashed potato “cloud” with garlic herb butter,

Cured salmon| \$26

citrus cured salmon, heirloom beetroot, pickled cucumber, dill, fennel and orange salad

Risotto | \$28

sweet corn risotto, pan fried prawns, charred corn, smoked butter, chimi churi, parmesan, pancetta

please advise your server for any dietary requirements all day menu available from 7:30am - 2:00pm 10% surcharge on weekend

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