

Avocado Toast| \$19 (vegan opt gfo)*

avocado on sourdough with beetroot hummus, feta, sweet potato crisps, dukkah

Panna Cotta| \$20 (vegan)*

coconut panna cotta, compressed watermelon, kiwi, strawberry & lime gel, cereal crunch, berry sago

Breaky Burger| \$20*

pork & fennel sausage pattie, bacon, hash brown, fried egg , cheese, bbq sauce on milk bun

Scramble on Toast| (gfo)*

scrambled eggs, shiitake powder, mushroom xo, truffle mayonnaise, served on sourdough with choice of

avocado - \$20

haloumi or bacon- \$21

Breakfast Tacos| \$23

chorizo, scrambled eggs, avocado, corn salsa, coriander cream, pickled onion, blue corn tortilla

Pork & Prawn Omelette| \$24

3 egg omelette with ginger & garlic sauteed prawns, pork belly, bean sprout & fresh herb salad, sweet chilli soy dressing, fried garlic

Pulled Pork Benedict| \$22

BBQ pulled pork, pickled red cabbage, chipotle hollandaise, jalapeno, english muffin

extra:

haloumi or bacon — \$7

avocado — \$6

hash brown — \$5

pulled pork or chorizo \$7

toasts with butter and condiment — \$9

2 eggs your way — \$6

fries — 10

Fika Mushrooms Toast| \$22 (v)*

poached eggs on sourdough with ricotta, swiss flat mushrooms, salsa verde, parsnip crisps, pickled mushrooms

Udon Carbonara| \$21

udon noodles, dashi cream sauce, pancetta, parmesan, 63c egg, bonito

Katsu Rice Bowl| \$22*

panko fried chicken thigh, pickled cabbage, radish, ramen egg, edamame, curry mayonnaise

Couscous Cauliflower Salad| \$20 (v, vegan opt)*

couscous, roast cauliflower, harissa carrots, feta, red onion, confit tomatoes, pomegranate molasses

Beef Cheek Massaman| \$26*

braised beef cheek, massaman curry sauce, pawpaw salad, chilli & lime dressing, peanuts, steamed rice

Seafood Fried Rice| \$27

wok egg fried rice, prawns, scallop, squid, black fungus, xo sauce & tobiko, prawn oil

Pancakes| \$22 (v)

3 blueberry pancakes, lemon curd, blueberry compote, citrus cream, toasted almonds

please advise your server for any dietary requirements

all day menu available from 7:30am - 2:00pm

10% surcharge on weekend

FIKA

For milk based coffees drinker,

the milk beverage we served at a temperature that is immediately consumable and will have a harmonious balance of the sweetness of the milk and its espresso base

piccolo, flat white, latte, cappuccino \$5.0

For black coffees drinker,

the taste experience of the black coffee should be balanced of sweetness, acidity and bitterness in high quality. will usually recommend to choose a single origin

*espresso / \$4.5
long black, macchiato / \$5.0
pour over / from \$9.0
cold drip / \$5.5*

|ask your server what's on!|

For coffee drinker that want to widen their coffee experience

enjoy the coffee of their best. you will receive an espresso plus a milk base coffee of the same blend/single origin

*1+1 / \$8.0
1+1+1 \$10.0*

Not just coffee

when you are looking for something that is more than just coffee

*mocha, hot chocolate, chai latte / \$5.5
ice chocolate, ice chai, ice latte / \$6.0
ice mocha, ice dirty chai / \$6.5*

Handpicked specialty tea \$6.0

as much as we are lover of coffee we also love to brew a handpicked specialty grade tea

*Master Breakfast
Lemon Lift
Lovers' Rose*

*Earl Grey
Organic Sencha
Summer Harmony
Chamomile*

Hrvst St cold pressed juice \$6.5

sourced directly from the grower. it's just honest cold pressed juice based on real ingredients

Soft drinks \$5.5

old fashion soft drink in glass bottle. ask the server what is available

dairy alternative, extra shot \$0.5

10% surcharge on weekend
due to speed of service and numbers of brewing tools,
we do not offer refill on the tea as standard.

If you will like to refill as you go please let us know when order
we appreciate your help.