



EGGS YOUR WAY

\$14

2 poached or fried eggs on fermented sourdough & your choice of butter or herbed hollandaise. Scrambled eggs +2 v, dfo, gfo

CHILLI SCRAMBLE

\$20

Fermented chilli butter in scrambled eggs on garlic turkish with pickled chilli string & fried shallots v

KOROKKE BENEDICT

\$27

Japanese-style wagyu and chat croquettes with avo, poached eggs, tonkatsu hollandaise, chojang mayonnaise, togarashi & tenkatsu

KASUNDI EGGPLANT

\$23

Twice cooked eggplant sauteed with kasundi & confit garlic in our tomato concasse, poached eggs, mint yoghurt & garlic turkish v, gfo

DUTCH BABY PANCAKE

\$23

Dutch Baby pancake with dollop cream, whipped lemon-curd ricotta, blackberry compote, snow & plum dust v

SOM TAM THAI

\$25

Crispy salt & pepper squid on a salad of green papaya, cherry tomatoes, bean shoots, our slightly spicy som tum sauce, Thai basil, shallots & toasted peanuts gf, df

SHAKSHUKA

\$23

Eggs baked in spiced tomato & red pepper concasse, garlic & herb labneh, parmesan crumb & warm roti v, gfo

v-vegetarian vg-vegan gf-gluten free o-option

Disclaimer: we take caution to prevent cross-contamination, however, product(s) may contain traces of allergens as our entire menu is produced in the same kitchen.

One bill per table. 5% surcharge on weekends. 15% surcharge on public holidays.

A small surcharge applies if using credit card.

SMASHED AVO

\$21

Smashed avocado on grilled ciabatta, garlic & chive labneh, Persian feta, hazelnut & pistachio dukkah, pomegranate molasses & dehydrated raspberries. v, dfo, gfo

CRAB & WHITE-MISO OMELETTE

\$25

Blue swimmer crab swimming in miso butter and leek over a ricotta-stuffed rolled omelette & garlic turkish gfo

APPLE & RHUBARB FRENCH TOAST

\$25

Apple & rhubarb-stuffed french toast, oat crumble, dollop cream, dulce de leche, vanilla ice cream v

SMOKED SALMON BAGEL

\$18

Smoked salmon, dill cream cheese, pickled onion & cress on a warm toasted bagel gfo

FRENCH MUSHROOM BENEDICT

\$25

Mushroom ragu with caramelised onions & buttermilk cream on savoury french toast, poached eggs, fried leek & herb hollandaise v

PORK & FENNEL PAPPARDELLE

\$27

Jalapeno braised pork shoulder on pappardelle with fennel, spinach, cream and confit garlic, pangrattato & a poached egg vo

SALMON & LEEK RISOTTO

\$29

Sauteed leek and confit garlic risotto with crispy-skin salmon, lemon & parmesan gf

SIDES

smashed avo | mushroom | eggs 5

swap to scrambled eggs 2

bacon | halloumi 7

smoked salmon 8

herb hollandaise | our chilli sauce | chojang mayo | relish 2

fries with chojang mayo & our seasoning | honey-soy pork belly 9



HOT DRINKS

Coffee

Espresso	3
Piccolo Macchiato	4
Long Macchiato	4.5
Cappuccino Flat White	S L
Mocha Long Black Latte	4.5/5.5

Single Origin Coffee

Batch Brew	4.5/5.5
Cold Brew	6
Cold Drip	7
Espresso & Tonic	8

Extras

Alternative Milk	0.7/1
Decaf Extra Shot	0.5
Rotating Single Origin	0.5

Alternative

Hot Choc Chai	4.5/5.5
Matcha Dirty Chai Turmeric	5/6
Babycino	2

Tea

EBT Peppermint Earl Grey	5
Green Chai Lemongrass & Ginger	

COLD DRINKS

Over Ice

Latte Long Black Mocha	5.5
Chai Turmeric	
Matcha Dirty Chai	6

Over Cream & Ice Cream

Coffee Choc Mocha Chai	7.5
Turmeric Matcha Dirty Chai	+1.5

Milkshake | Thickshake

Chocolate Strawberry	7/9
Caramel Vanilla	
Espresso (+ 3)	

SMOOTHIES

Lychee Crush

Lychee, Guava, Mango, Ice, & Passion Fruit	10
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Holy Cacao

Banana, Peanut Butter, Maple Syrup, Cacao, & Dairy Milk	11
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Basic Banana

Banana, Cinnamon, Honey, & Dairy Milk	9
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Strawberries & Cream

Mixed Berries, Ice-cream, White Chocolate Syrup, Whipped Cream & Dairy Milk	12
(Alternative Milk	+1)

Berry Sour

Guava, Mixed berries, Mango,	12
Lychee, Apple, Lemon, Elderberry & Ice	15

COLD PRESS JUICES

Raspberry Beret

Apple, Lemon, Raspberry, & Elderberry	7
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Edgy Veggie

Cucumber, Apple, Celery, Spinach, Kale, & Pineapple	7
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Breakfast Juice

Pear, Orange, Apple, Pineapple Mango, Banana, & Passion Fruit	7
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Plain Orange

Cold Pressed Orange Juice	6
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COCKTAILS

Boozy-misu

Kahlua & White Chocolate Liqueur, Double Espresso, Ice-cream, Milk Chocolate Syrup, Dairy Milk & Whipped Cream	20
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Pretty in Pink

Pink Gin, Prosecco Rose, Pomegranate, & Lemonade	15
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Malibu Barbie

Malibu & Lychee Liqueur, Lime Cordial, Sparkling Water topped with Dried Flowers and Fresh Lychee	16
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Mimosa

Prosecco Rose, & Orange juice	13
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Aperol Spritz

Aperol, Sparkling Prosecco, Club Soda, & Orange	15
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Gin & Tonic

Gin, Lime Juice, Tonic Water, & Ice	13
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Lavender Collins

Gin, Club Soda, Lavender Syrup, & Lime Juice	15
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SPARKLING

Sparkling Lime & Bitters	6
Sparkling Raspberry Cordial	5
Sparkling Water	G5/B8

ICED TEA

Made on either Sparkling or Still Water	6
Cheeky Peach Simply the Zest	

BEER

Head of Noosa

Japanese Lager	10
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WINE

Sparkling

Pasqua "Extra Dry" Prosecco Piccolo, ITA	G	B	12
Pasqua Prosecco Rose Millesimato DOC, ITA	10	45	

White (vg)

Lawson's Dry Hills Sauvignon Blanc, NZ	10	45	
Voyagar Estate Sauvignon Blanc Semillon, Margaret River WA	9	43	

Red

Credaro 5 Tales Shiraz, Margaret River, WA	9	43	
Lambrook Cabernet Sauvignon, Adelaide Hill, SA	10	45	

