

PICNIC

ALL DAY MENU

HOUSE FAVOURITES

EGGS YOUR WAY 2 poached or fried eggs on sourdough, butter, fresh chives, olive oil drizzle, scrambled +2 (uses extra eggs) v,dfo,gfo(+2) 15

BANANA-STICKY DATE PUDDING house-made banana bread, sticky date toffee sauce, pecan & Biscoff crumble, vanilla ice cream, Parmesan cheese crisp v,* 18

CHILLI SCRAMBLE house fermented chilli butter scrambled eggs on Turkish bread, shallot, chilli oil, chives v,dfo 22

SPICED TURKISH EGGS poached eggs, tzatziki, gochujang butter, Turkish bread, chimichurri, almond chilli crumbs v,gfo(without chilli crumbs),* 25

VEGAN SHAKSHUKA shakshuka baked beans, coconut yoghurt, dukkah, Turkish bread, paprika vg,df,gfo(+2),* 23

HOUSE-SMASHED AVO smashed avocado, sourdough, balsamic confit tomato, mixed nuts dukkah, Grana Padano cheese snow, parsley v,dfo,vgo, gfo(+2)* 24

BAKED APPLE PORRIDGE chia seeds & oat porridge, cacao, sunflower seeds & coconut clusters, cinnamon baked apple, coconut yoghurt vg,df 18

BEEF BRISKET BURGER braised beef in soy-pomegranate reduction, cheddar cheese, pickled fennel and greens, shallot, milk roll, bulgogi aioli, fries 28

MUSHROOM HUMMUS sautéed mushrooms in wine reduction, paprika-spiced hummus, chickpea, dukkah, truffle & chilli oil, baguette vg,df,gfo(+2),* 26

SALMON SALAD spice-crusting grilled salmon (M), wheat noodle, namjim dressing, fresh greens, cherry tomatoes, shallot, pomegranate df 29

WAGYU BURGER wagyu patty on a milk bun, bacon jam, cheddar cheese, pickled cucumber, truffle aioli, fries 27

HOUSE FRENCH TOAST

TIRAMISU lady finger crumble, vanilla Chantilly, espresso crème anglaise, cacao powder v 24

SINGAPORE KAYA brioche caramelized in coconut sugar butter, coconut & pandan jam, mascarpone, salted egg custard, meringue crumble v 25

BASQUE CHEESECAKE brownie basque cheesecake, vanilla ice cream, butterscotch, chocolate flakes, pistachio v,* 25

SIGNATURE EGGS BENEDICTS

FRIED CHICKEN WAFFLE honey-soy fried chicken, poached eggs, baked waffle, bonito & furikake hollandaise 27

PRAWN TOAST sesame-crusting prawn mousse (M) on crispy shokupan (Japanese milk bun), poached eggs, yuzu citrus aioli, chilli jam hollandaise, chives 26

CHEESY WAGYU PENNE CROQUETTE three cheeses (mozzarella, cheddar & Parmesan), penne and braised wagyu croquette, poached eggs, fermented chilli mayo, mustard hollandaise, sweet paprika, house pickled fennel 29

FOR THE CARB LOVERS

BRAISED BEEF RAGU PENNE slow-braised beef ragu in a soy-pomegranate reduction, penne, shallot, blistered tomato, crispy chilli oil, whipped ricotta, parsley * 29

FRIED CHICKEN LINGUINE crispy chicken thigh, spiced butter Alfredo sauce, caramelised onion, linguine, shaved Grana Padano cheese, chives 28

MUSHROOM TRUFFLE UDON garlic & herb braised wild mushrooms, udon noodle, caramelised onion, truffle cream, Parmesan tuile, chives v 26

WEEKDAY SANDWICHES

Monday - Friday only

HAM & CHEESE leg ham, mozzarella & cheddar cheese, Japanese mayo, sourdough 14

BACON MARMALADE house bacon marmalade, cheddar, caramelised onion, wholegrain Dijon aioli, sourdough 17

PESTO CHICKEN MELT slow-roasted chicken, mozzarella, Parmesan, basil pesto and garlic aioli, sourdough 19

TRUFFLE MUSHROOM roasted mixed mushrooms, creamy cheese blend, black truffle mayo, sourdough v 18

SIDES

avocado 5 mushrooms 6 bacon 7 halloumi 7
eggs 6 (scrambled + 2 as extra eggs are required)
smoked salmon (M) 8

house sauces 2

bowl of fries with truffle aioli & celery-thyme seasoning 12

v-vegetarian vg-vegan df-dairy free gf-gluten free o-option *contains nuts M-local & imported I-imported A-Australian
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. We are happy to accommodate dietary requirements where possible; however, we are unable to substitute ingredients. We are always happy to remove ingredients upon request.
7% surcharge on weekends. 15% surcharge on public holidays.

HOT DRINKS

HOUSE BLEND COFFEE

Espresso	3.5	
Piccolo / Macchiato	4.5	
Long Macchiato	5.2	
Long Black	S5	L6
Latte/ Cap/Flat White	S5.3	L6.3
Magic	5.7	
Matcha (unsweetened)	S6	L7
Mocha/ Dirty Chai		

Our matcha, chocolate and chai are all gluten free, dairy free and vegan.

SEASONAL SINGLE ORIGIN COFFEE

Batch Brew	S5	L6
Cold Brew	6	
Cold Drip	8	
Espresso & Tonic	9	

EXTRAS

Alternative Milk	1	
Decaf / Extra Shot	1	
Syrup	0.8	

LOOSE LEAF TEA

EBT / Peppermint	6	
Earl Grey / Green		
Lemongrass & Ginger		

COLD DRINKS

OVER ICE

Long Black	6
latte / Chai / Choc	7
Mocha /Matcha	8
Dirty Chai	

top it with house foam +2
choice of vanilla or matcha cream

OVER CREAM & ICE CREAM

Coffee / Choc	9
Mocha / Chai	
Matcha / Dirty Chai	11

MILKSHAKE / THICKSHAKE

Chocolate / Strawberry	8/11
Caramel / Vanilla	

CLOUD DRINKS (FOAM ON TOP)

Cold Brew	8
Yuzu Sparkling	9
Iced Black Tea	8
Choice of vanilla or matcha cream	
Strawberry Matcha	12

SMOOTHIES

LYCHEE CRUSH

Lychee, Guava, Mango, Ice, & Passion Fruit	10
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PEANUT BETTER SMOOTHIE

Medjool Dates, Banana, Vanilla Protein, Peanut Butter, Cacao, Dairy Milk	14
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BASIC BANANA

Banana, Cinnamon, Honey, & Dairy Milk	10
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COCO BLISS

Mango, Banana, Ice, Coconut Yoghurt, & Coconut Milk	13
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SPARKLING DRINKS

Yuzu Sparkling	7
Raspberry Cordial	7
Sparkling Water	G5/B8

COLD PRESS JUICE

RUBY HARVEST

Apple, Lemon, Strawberry, & Mint	7
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EDGY VEGGIE

Cucumber, Apple, Celery Spinach, Kale, & Pineapple	7
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ISLAND SPLASH

Pear, Orange, Apple, Pineapple, Mango, Banana, & Passionfruit	7
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PLAIN ORANGE

Cold Pressed Orange Juice	6
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BEER, WINE & COCKTAIL

BEER

Asahi Super Dry	10
Stone & Wood Pacific Ale	12

WINE

Red, White, Sparkling
Scan the QR code to see what's pouring. Selection changes regularly.
Available from 10am

COCKTAIL

Mimosa	14
Aperol Spritz	17
Gin & Tonic	16