



### 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 & red pepper sugo, poached eggs, mint raita & garlic turkish v, gfo

### DUTCH BABY PANCAKE

**\$23**

Dutch Baby pancake served in a hot skillet with dollop cream, whipped lemon-curd ricotta, blackberry compote, snow & plum dust v

### BAKLAVA BEIGNETS

**\$23**

Fried choux pastry beignets tossed in sumac and cinnamon sugar, spiced creme patissiere, honey & rose syrup, pistachio crumb, raspberry sorbet & dried rose petals V

### BIG OL' BREKKY BOWL

**\$23**

Spiced falafels with sumac roasted pumpkin hummus, Persian feta, pickled onions, roquette, lemon & herb labneh, crispy chickpeas, pomegranate molasses & warm pita 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, lemon & herb labneh, Persian feta, hazelnut & pistachio dukkah, pomegranate molasses & dehydrated raspberries. v, gfo

### LARB GAI OMELETTE

**\$25**

Chicken pan-fried with chilli, garlic, toasted rice, lime, bean sprouts & herbs over a rolled omelette with Three-Flavour sauce, fried shallots, garlic Turkish bread df, gfo

### PINA COLADA RICE PUDDING

**\$22**

Black sticky rice pudding with coconut milk, mango, Malibu & pineapple coulis, caramelised & toasted coconut & dehydrated pineapple gf, df, v

### SMOKED SALMON BAGEL

**\$18**

Smoked salmon, dill & caper labneh, pickled onion & cress on a warm toasted bagel gfo

### JAMAICAN-STYLE JERK MARYLAND

**\$24**

Bone-in chicken marinated in Jamaican Jerk spices, Caribbean coconut rice, pineapple salsa, chermoula & nduja crumb df

### SWIMMER CRAB LINGUINE

**\$27**

Swimmer crab sauteed with tomato & confit garlic over linguine with whipped ricotta, nduja pangrattato, herb salad & dill oil

### SOM TUM THAI WHITING

**\$25**

Crispy whiting on a salad of green papaya, cherry tomatoes, bean shoots, our slightly spicy som tum sauce, Thai herbs, fried shallots & toasted peanuts gf, df

## SIDES

avocado | sauteed mushroom | eggs 5

swap to scrambled eggs 2

bacon | halloumi 7

smoked salmon 8

herb hollandaise | our chilli sauce | confit garlic aioli | relish 2

fries with confit garlic aioli & our seasoning 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,	10
Ice, & Passion Fruit	

### Holy Cacao

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

### Basic Banana

Banana, Cinnamon, Honey,	9
& Dairy Milk	

### Strawberries & Cream

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

### Berry Sour

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

## COLD PRESS JUICES

### Raspberry Beret

Apple, Lemon,	7
Raspberry, & Elderberry	

### Edgy Veggie

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

### Breakfast Juice

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

### Plain Orange

Cold Pressed	6
Orange Juice	

## COCKTAILS

### Boozy-misu

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

### Pretty in Pink

Pink Gin, Prosecco Rose,	15
Pomegranate, & Lemonade	

### Malibu Barbie

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

### Mimosa

Prosecco Rose, & Orange juice	13
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### Aperol Spritz

Aperol, Sparkling Prosecco,	15
Club Soda, & Orange	

### Gin & Tonic

Gin, Lime Juice, Tonic Water,	13
& Ice	

### Lavender Collins

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

## SPARKLING

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

## ICED TEA

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

## BEER

### Head of Noosa

Japanese Lager	10
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## WINE

### Sparkling

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

### White (vg)

Lawson's Dry Hills	10	45
Sauvignon Blanc, NZ		

### Red

Credaro 5 Tales	9	43
Shiraz ,		
Margaret River, WA		

Lambrook	10	45
Cabernet Sauvignon,		
Adelaide Hill, SA		

