

MENU



Eggs Your Way	v, dfo, gfo	14	2 poached or fried eggs on fermented sourdough & butter, scrambled eggs +2
Chilli Scramble	v,*	20	Aged chilli butter scrambled eggs, garlic Turkish, chilli oil & fried shallots
Smashed Avocado	v, gfo,*	21	Smashed avocado, toasted rye bread, thyme infused Persian feta, pistachio & turmeric dukkah, confit garlic & chilli labneh, radish & greens
Smoked Salmon Bagel	df, gfo	18	Smoked salmon, pickled onion, dill gribiche, snow pea tendrils, bagel by NYC
Picnic's Banana Bread	v,*	17	House banana bread, vanilla bean & maple creme fraiche, cacao flakes, brûléed banana & pistachio crumbs
Spiced Butter Turkish Eggs	v,*	24	Poached eggs, tzatziki, gochujang spiced butter, sourdough, Chef's chimichurri, almond chilli crumb & dill
Signature Korokke Benedict		27	Wagyu and potato croquettes, avo, poached eggs, tonkotsu hollandaise, chojang mayo, togarashi & tempura bites
Wagyu Burger		26	Wagyu beef patty on a milk bun w/ cheddar, pickled cucumber, crispy bacon, truffle aioli w/ fries
Mediterranean Labneh Dip	v, df,*	23	Coconut labneh, balsamic-roasted cherry tomatoes, za'atar, fresh mint, dill, almond chilli crumb & toasted Turkish
Crispy Pork Belly		27	Crispy-skinned, 4-hour braised pork belly w/ apple puree, apple cider braised cabbage, pomegranate reduction
Truffle Mushroom Pappardelle	v	24	Mushroom ragu, caramelised onion, pappardelle, truffle infused Alfredo sauce, parsley pangrattato & truffle oil
Buckwheat Granola	vg	18	Buckwheat granola bark, berry jam and coconut labneh, lychee puree, seasonal berries, dehydrated raspberry
Paprika-crust Barramundi		26	Grilled barramundi w/ paprika crust, white miso parsnip puree, pickled fennel & edamame salad, yuzu vinaigrette, & crispy capers
Roasted Pumpkin	v,*	24	Maple-glazed pumpkin, burnt butter & sage-infused ricotta, mixed greens, organic puffed quinoa & candied walnuts
Sticky Fig French Toast	v,*	24	Thick-cut Toast, cherry jam, dulce de leche, yuzu mascarpone, dehydrated raspberry, sticky fig, pistachio crumbs & vanilla ice cream
Autumn Oat Bowl	vg	18	Overnight organic oats w/ pumpkin seeds, dried fruit, berry coulis, nutmeg crumble & rosemary-maple glazed-fig

v-vegetarian gf-gluten free o-option vg-vegan *- contain nuts

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.

Sides

avocado	5	eggs / roasted mushrooms	6
swap to scrambled eggs	2		
bacon / halloumi	7	smoked salmon	8
herb hollandaise / chilli sauce / relish	2		
fries with truffle aioli & our seasoning	10		

DRINKS

Hot Drinks

House Blend Coffee

Espresso	3.5	
Piccolo / Macchiato	4.5	
Long Macchiato	5.2	
Long Black	S4.5	L5.5
Mocha / Latte	S5	L6
Cappuccino / Flat White		
Magic	5.7	

Single Origin Coffee

Batch Brew	S5	L6
Cold Brew	6	
Cold Drip	7	
Espresso & Tonic	8	

Extras

Alternative Milk	0.8	
Decaf / Extra Shot	0.7	
Rotating Single Origin	1	

Alternative

Hot Choc / Chai	S5	L6
Matcha / Dirty Chai	S6	L7
Babycino	2	

Tea

EBT / Peppermint	5.5	
Earl Grey / Green		
Chai / Lemongrass & Ginger		

Beer

Head of Noosa <i>Japanese Lager</i>	10	
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Wine

Sparkling

Tread Softly Organic Prosecco, AUS v, gf	10	45
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Red

Barossa Valley Shiraz Grant Burge, AUS gf	10	45
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Cold Drinks

Over Ice

Latte / Long Black	6	
Mocha / Chai / Choc		
Matcha / Dirty Chai	7	

Over Cream & Ice Cream

Coffee / Choc	8	
Mocha / Chai		
Matcha / Dirty Chai	10	

Milkshake / Thickshake

Chocolate / Strawberry	8/10	
Caramel / Vanilla		
Espresso (+ 3.5)		

Cold Press Juices

Breezy Berry <i>apple, lemon, raspberry, & elderberry</i>	7	
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Edgy Veggie <i>cucumber, apple, celery spinach, kale, & pineapple</i>	7	
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Island Splash <i>pear, orange, apple, pineapple, mango, banana, & passion fruit</i>	7	
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Plain Orange <i>cold pressed orange juice</i>	6	
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Cocktails

Aperol Spritz <i>Aperol, Prosecco, Soda</i>	15	
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Mimosa <i>Prosecco, Orange juice</i>	14	
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Coffee Americano Spritz <i>Mr Black coffee liqueur soda water, tonic water</i>	15	
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Blackberry Cold Brew Fizz <i>Single origin cold brew blackberry syrup, gin, soda water</i>	17	
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Sparkling

Lemon Lime Bitters	6.5	
Sparkling Raspberry Cordial	6	
Sparkling Water	G5/B8	

Iced Tea

Brewed on EBT	7	
Lychee Sunrise / Peach Sunset		

Smoothies

Lychee Crush <i>Lychee, Guava, Mango, Ice, & Passion Fruit</i>	10	
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Biscoff Banoffee <i>Biscoff, Banana, Caramel, Cinnamon, Cream & Dairy Milk</i>	11	
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Basic Banana <i>Banana, Cinnamon, Honey, & Dairy Milk</i>	9	
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Coco Bliss <i>Mango, Banana, Ice, Coconut Yoghurt, & Coconut Milk</i>	12	
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Summer Sour <i>Guava, Mixed berries, Mango, Lychee, Apple, Lemon, Elderberry & Ice</i>	12	
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Vanilla Cold Brew Highball <i>spiced rum, vanilla syrup single origin cold brew</i>	16	
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Espresso Gin & Tonic <i>espresso, gin, tonic water</i>	15	
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Cold Brew Sangria <i>orange liqueur, cold brew, red wine</i>	17	
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