

All-Day Brunch Menu

Toast with butter, house-made jam/ Vegemite /8
Multigrain, White Sourdough, Fruit toast
(GF Precinct Gluten-free Bread +2)

2 Eggs your way on 2 slices of toast /10
(Sourdough or Multigrain) V, GFO

Black Sticky rice pudding with passionfruit, banana, coconut Cream, coconut flakes puffed wild rice /15
V, GF

Brioche French toast w/ lemon curd, raspberry coulis, poached pear, orange honey dressing, pistachio crumble & vanilla bean ice-cream /18

Pecan & almond granola with toasted pepitas, seasonal fruits & Earl Grey infused yoghurt /14
V,GF

Grilled halloumi sandwich w/ beetroot relish, avocado smash & mixed lettuce /14
GFO, V (add fried egg +3)

Sautéed Seasonal mushrooms w/ caramelised onions, 2 poached eggs, béarnaise sauce, toast /18 (add istra bacon +5)
GFO

Fresh herbs folded through Scrambled eggs w/ aged parmesan, capers, chipotle oil & grilled chorizo on toasted sourdough /18
GFO

Sweet potato & pumpkin hash w/ potatoes, kale, quinoa, avocado smash, toasted pepitas & a poached egg /17
 (add bacon +5)
GF, V, VGO

House-made Corn Bread w/ spicy corn & tomato salsa, roasted red capsicum, poached egg /18
V, GF

Crispy pork sandwich w/ garlic aioli, green apple jam chutney & mixed lettuce /15
GFO

Smoked leg ham benedict w/ 2 poached eggs, hollandaise sauce, zesty rocket & toast /19
GFO

Smashed avocado on toast w/ beetroot puree, goats cheese, chorizo, lime, puffed black rice & pepitas /18 (add halloumi +4)
V, GFO, VGO

Pan fried Salmon w/ sweet corn puree, preserved lemon, black sesame cracker, marinated beets & broad bean salsa /21

Lemon & herb chicken burger w/ kale, bacon, coriander chilli mayo & side of spicy corn cob /19
GFO

Sides

Grilled halloumi | Chorizo /4

Istra bacon | Smashed avocado /5

Poached egg | Beetroot relish /3

Roasted capsicum | Spicy corn cob /4

Mushrooms /5

Smoked salmon /6

GF
Gluten Free

V
Vegetarian

VG
Vegan

GFO
Can be made
gluten free

VO
Can be made
vegetarian

VGO
Can be made
vegan

Coffee

(Seven Seeds - Seasonal Blend)

White/Black — 4

Espresso — 3.5

Soy/Almond — 0.5/1

Filter — 5

Iced Latte — 4.5

Iced Coffee w/ vanilla ice cream — 6

Chocolate - by Mörk

Hot Chocolate — 4.5

Iced Chocolate w/ Vanilla Ice cream — 6

Bounty Hot Chocolate w/ Coconut and house almond milk. Served hot [v] — 6

Tea - by Camellia

English Breakfast / Earl Grey / Green / Peppermint /

Lemongrass & Ginger — 4

House Drinks

House made Vanilla bean lemonade — 5

Affogato (Espresso w/ vanilla ice cream) — 5

Konomi Matcha Latte (pure or maple) — 5

Iced Matcha Latte W/ vanilla Ice Cream — 6.5

House Chai — 4.5

Capi Mineral / Bottled Water — 3.5

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Please speak to our friendly staff regarding dietary requirements prior to ordering.

We will try our best to accommodate changes to the menu, however during busy periods this may not be possible.
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Market Juice

Orange / Apple & Lime — 5

Smoothies

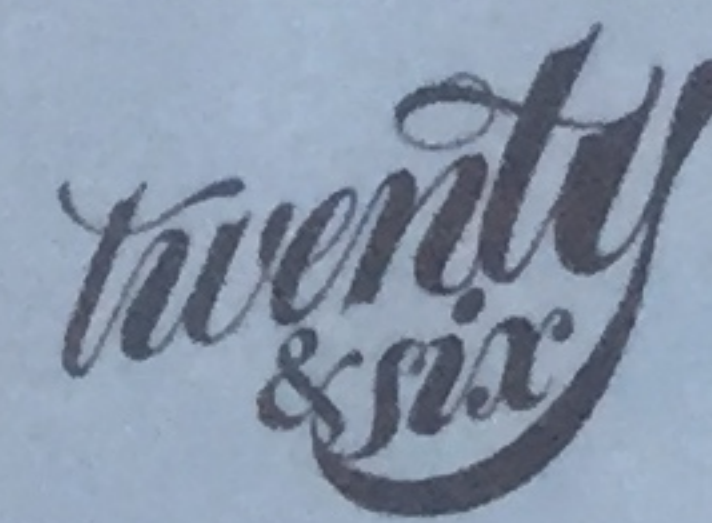
Banana almond butter w/ coconut cream, cinnamon, nutmeg, maple, soy milk [vg] — 7

Berry Fields w/ raspberry, banana, coconut, flaxseed, almond milk [v] — 7

Shakes

Oreo Cookie Shake — 8

Espresso Shake — 8



At

we are committed to

providing our customers with an enjoyable and quality experience. This is made possible through the support of our friends and suppliers who like us strive for excellence.

Special thanks to :

Seven seeds specialty Coffee

Publique Bakery

Istra Small goods,

Villa Verde Eggs,

Teas by Chamellia,

Mork Chocolate,

Market Juice,

Konomi Matcha

Ash Bros Seafood.

WIFI LOGIN : Twenty Six Espresso

Password : Tw3ntyand6