

TOASTED BREADS & SPREADS - 6

Multigrain-Sourdough
Fig & Apricot Sourdough
Gluten Free

FREE-RANGE EGGS – 10

On Toasted Multigrain Your Way

FORBIDDEN BLACK RICE BIRCHER *GF, VEGAN* 16

Mango Coulis, Slivered Almonds, Shredded Coconut,
Fresh Passion Fruit, Fresh Berries

QUINOA & PISTACHIO PORRIDGE *GF* – 15

Made With Almond Milk And Crushed Seeds,
Apple & Cinnamon Topped With Poached Pear,
Fresh Berries, Crushed Macadamias

BANANA BREAD – HOUSE BAKED – 15

Kiwi Coulis, Vanilla Mascarpone, Fresh Berries,
Crushed Pistachios, Macadamias, Maple Syrup

MATCHA BUTTERMILK PANCAKES – 15

Raspberry Coulis, Crushed Nuts, Chocolate Soil,
Vanilla Mascarpone, Fresh Berries

GRANOLA – HOUSE BAKED – 15

Maple Yoghurt, Fresh Berries, Toasted
Nuts, Honey Drizzle, Served With Milk

DR. MARTY'S CRUMPETS – 15

Poached Pear, Vanilla Mascarpone,
Fresh Berries, Puffed Buckwheat & Amaranth

SMASHED AVOCADO – 15

Danish Feta, Baked Maple & Chili Seeds,
Fresh Herbs, Salsa Verde, Multigrain

BAKED EGGS – 17

House Tomato Sugo, Chorizo, Danish Feta,
Fresh Herbs, Served With Multigrain

SMASHED PEAS & MINT – 15

Danish Feta, Bacon, Poached Egg, Fresh Radish,
Salsa Verde, Multigrain



ALL DAY MENU - SERVED UNTIL 4:30PM

VEGAN SUPERFOOD BREAKFAST BOARD - 20

Dutch Carrots, Grilled Kale, Blueberries, Roasted
Thyme Mushrooms, Avocado, Linseeds, Roasted Nuts,
Truffle Oil, Toasted Turkish Bread

SPICED CAULIFLOWER FRITTERS *GF* – 17

Halloumi, Herbs, Candied Prosciutto,
Peperonata Sauce, Poached Egg

CORN, ZUCCHINI & FETA FRITTERS *GF* – 15

Avocado Smash, Tomato Salsa, Poached Egg,
Snow Pea Tendrils, Fresh Radish

HAM HOCK BENEDICT – 17

Braised Ham Hock, Poached Eggs,
Harissa Hollandaise, Multigrain

SMOKED SALMON BENEDICT – 17

Atlantic Salmon, Poached Eggs, Grilled Kale,
Harissa Hollandaise, Multigrain

BREAKFAST BRUSCHETTA – 17

Tomato Salsa, Grilled Kale, Herb Whipped Goats
Cheese, Candied Prosciutto, Poached Egg, Balsamic,
Toasted Multigrain

THYME ROASTED FIELD MUSHROOMS – 17

Herb Whipped Goats Cheese, Poached Egg, Pine
Nuts, Beetroot Puree, Snow Pea Tendrils, Multigrain

SIDES

Bacon, Poached Egg, Tomato, Kale - 4
Avocado, Roasted Mushrooms - 5
Chorizo, Salmon, Braised Ham Hock – 5

GRILLED OCEAN TROUT *GF* – 20

Green Lentils, Pickled Daikon, Lychees, Grilled Kale,
Red Quinoa, Yuzu Dressing, Black Sesame Paste

SOBA NOODLE SALAD – 17

Crispy Skin Pork Belly, Black Sesame, Coriander,
Wasabi Vinaigrette, Carrot, Cucumber, Chili

SUPER GRAIN SALAD – 17

Wild Rice, Pearl Barley & Red Quinoa, Parsnip Chips,
Snow Pea Tendrils, Carrot, Baked Maple & Chili Seeds

ASIAN CHICKEN SALAD *GF* – 17

Grilled Asian Spiced Tenderloins, Pickled Asian Veg,
Fried Shallots, Snow Pea Tendrils

BREAKFAST BURGER – 17

Two Poached Eggs, Slow Cooked Pork, Avocado,
Bacon, Herbs, Special Sauce

WAGYU BURGER – 17

Tomato Salsa, Tasty Cheese, Snow Pea Tendrils,
Special Sauce, Pickles

SPICED CHICKEN BURGER – 17

Grilled Asian Spiced Tenderloins, Asian Slaw,
Avocado, Herbs, Special Sauce

PULLED PORK TACOS – 15

Asian Slaw, Herbs, Radish, Special Sauce & Chili

MEXICAN PRAWN TACOS – 18

Grilled Tiger Prawns, Avocado Guacamole, Black
Beans, Fried Shallots, Lime Aioli, Grilled Lime, Chili

VIETNAMESE BAGUETTE – 17

Crispy Skin Pork Belly, Wombok, Carrot, Coriander,
Red Cabbage Pickle, Pickles, Chili, House Aioli

FRIES with Rosemary Salt & House Aioli – 8

TOASTED SANDWICHES:

REUBEN (Beef, Sauerkraut, Cheese, Mustard) - 14
CHICKEN, BACON, AVOCADO - 12
EGG, BACON & CHUTNEY - 10