### WINTER MENU

#### Warm Porridge w. Seasonal Fruits (v, vgo) \$13.50

Oats, poached fruit, coconut, cinnamon sugar, wild honey

#### Homemade Preserves & Butter Toast (v, vgo) \$11.50

Seasonal preserves/jam, whipped butter

#### Eggs Your Way (v, dfo) \$15.50

2 eggs fried, poached or scrambled, sourdough toast, whipped butter

#### Roasted Wild Mushroom Croque (v) \$22.50

Cheddar, camembert, parmesan, truffle bechamel, honey

#### Baked Butter Chick"pea" w. Roti (v, vgo, gfo) \$19.50

Chickpea, haloumi, roti, cucumber raita Add an egg \$3

#### Gochujang Pork Belly Benny (gfo, dfo) \$26.50

Poached egg, sourdough, gochujang hollandaise, kimchi slaw

#### Giant Jawz Big Brekkie (gfo, dfo) \$29.50

Bacon, rosemary potatoes, smoked kransky, fried egg, roasted mushrooms, toast

# Breakfast Shoyu Ramen (vo, vgo, df) \$20.50

Konbu soy broth, edamame, sweet corn, asian greens, ajitama, ham, bonito

# Baked Coconut Mochi Cake (v, gf) \$16.50

Black sesame paste, meringue, toasted coconut

# Banana Crunch French Toast (v) \$16.50

Sea salt caramel, banana, cinnamon, maple syrup, toasted nuts

Add a scoop of vanilla ice cream \$2

Add warm chocolate ganache \$3

### FOR THE LITTLE SHARKIES

# Little Jawz Sando (vo) \$16

Soft brioche, champagne ham, cheese, kewpie mayo, scrambled eggs

# EXTRAS

Preserves/Jam/ Gochujang Hollandaise/ Extra toast \$2 | Egg/ Halloumi \$3 Ham/ Sauteed spinach/ Roasted mushroom/Rosemary Potatoes \$5.50 Bacon/Smoked Kransky \$6

v = vegetarian, vg = vegan, vo = vegetarian option, vgo = vegan option, gf = gluten free, gfo = gluten free option, df = dairy free, dfo = dairy free option

Please inform staff of any food allergies and/or intolerances. Traces of allergens may still be present in dishes.

10% surcharge on weekends | 15% surcharge on public holidays