

DINE -IN MENU

Apple Crumble Bircher Muesli with Seasonal Fruit (v, vg, df) \$14.50

Oats, crumble, poached apple, honey roasted nuts, toasted coconut

Sourdough Toast with Butter or Nuttalex(v, vgo, dfo) \$11.50

With choice of seasonal preserves/jam, peanut butter or Vegemite

Eggs Your Way (v, dfo) \$15.50

2 eggs fried, poached or scrambled on toast with salted butter

Beef Bulgolgi Sandwich "Korean-style Reuben" \$18.50

Marinated beef, kimchi sauerkraut, gochujang dressing, swiss cheese & mozzarella on sourdough with potato crisps

Green Goddess Soba Salad Bowl (v, vgo, dfo) \$18.50

Mix greens, wakame, edamame, sweet corn, homegrown sprouts, fried tofu and wasabi green goddess dressing

Furikake Smashed Avo on Toast (v, vgo, dfo) \$18.50

Grilled halloumi, avocado, sourdough, seaweed furikake, sesame

Add a poached egg \$3

Turkish Style Eggs with Roti (v) \$18.50

Garlic labneh, sunny side up eggs, szechuan butter chilli oil, cucumber herb salad, sundried tomatoes, dukkah

Thai Style Glazed Pork Belly (dfo, gfo) \$28.50

Sweet chilli glazed pork belly, apple slaw, poached egg, sriracha hollandaise, toast

Giant Jawz Steak & Eggs (dfo, gf) \$29.50

Angus tri-tip steak, chimichurri, fried eggs, caramelised onions, rosemary potatoes, baked beans

Kaya French Toast with fruit (v) \$16.50

Coconut jam, thick toast, pandan custard, condensed milk

Add a scoop of vanilla ice cream \$2

EXTRAS

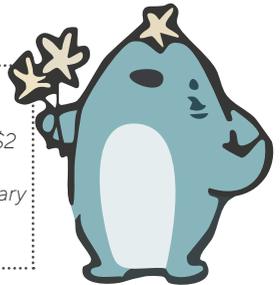
Preserves/ Jam/ Sriracha Hollandaise/ Extra toast \$2

Egg/ Halloumi/ Baked Beans \$3

Ham/ Sauteed spinach/ Roasted mushroom/ Rosemary

Potatoes \$5.50

Bacon \$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*

To maintain efficiency, we cannot accommodate special requests or substitutions.

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

DRINKS MENU

COFFEE

Black \$4.50 - \$5

White \$5 - \$6

Add a shot \$0.5

NOT COFFEE

Hot Chocolate Dark/Milk \$6.50

Freshly brewed tea \$6

*English Breakfast, Earl Grey, Jasmine
Green, Peppermint, Lemongrass & Ginger*

Wild honey lemon \$6

Chai Latte \$6

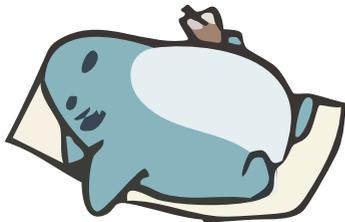
Turmeric Chai Latte \$6

Uji Matcha Latte \$6.80

Houjicha Latte \$6.80

Alternative Milks \$1

Oat, Almond, Soy



ICED DRINKS

Iced Coffee

Black \$6.50

White \$7

Add Ice Cream \$1

Iced Chocolate \$7

Affogato \$6.50

Ichigo Matcha Latte \$7.80

Strawberry compote, Uji matcha

Coconut Matcha Cloud \$7.80

Matcha cream, coconut water

Onde Onde Coco Nutty \$7.80

Gula melaka & coconut coffee

Tiramisu Coffee \$7.80

Cocoa powder, tiramisu cream

Yuzunade \$7

Yuzu juice, soda, honey

Milo Dinosaur \$7

FOR LITTLE SHARKIEZ

Babycino/Puppcino \$2

Please order and pay at the counter