



Journal



small plates

CHEESE STUFFED GARLIC BREAD 10	
freshly toasted, seasonal herbs	
TIGER PRAWN 15	
crispy rice, lemon, chili aioli (<i>df</i>)	
WATERMELON SALAD 14	
feta, cucumber, yuzu vinaigrette, olive tapenade (<i>gf</i> , <i>vf</i>)	
TOMATO & BURRATA 16	
fermented plum vinaigrette, arugula, basil (<i>gf</i>)	
ROASTED BROCCOLI 15	
labneh, chili gremolata, sumac, grana padano (<i>gf</i>)	
EGGPLANT 16	
soy glaze, yuzu aioli, nitsume, salsa verde, maitake (<i>df</i> , <i>vf</i>)	
GRILLED ROMAINE 14	
miso cream, feta, chili oil, lemon, tahini, dukkah (<i>gf</i>)	

(*gf*) - gluten free
(*df*) - dairy free
(*vf*) - vegan friendly (alterations required)

large plates

EGGS AND ASPARAGUS 21		POACHED EGG SHAKSHUKA 19	
assorted mushroom, poached eggs, hollandaise, wedged potato (<i>gf</i>)		pepper, onion, tofu, zucchini, tomato, poached eggs, spinach, grilled sourdough (<i>vf</i>)	
EGGS BENEDICT 21		ARTICHOKE SPINACH LINGUINE 23	
smoked duck breast or spinach mushroom or maple salmon gravlax, hollandaise, bacon, wedge potatoes		tomato, olives, grana gadano, herb cream (<i>vf</i>)	
HONEY BUTTERED FRENCH TOAST 18		GRILLED FLAT IRON 30	
chantilly, almonds, toasted coconut		pickled red onion, cornichon, served with fries and baby green salad - add 2 eggs any style \$6	
YELLOWFIN TUNA SANDWICH 28		SCRAMBLED EGG CROISSANT 19	
wasabi tartar, artichoke tapenade, tomato, lettuce served with fries or baby green salad (<i>df</i>) - add 2 eggs any style \$6		cotto, gruyere, baby green salad	
HALLOUMI BOWL 19			
shaved vegetables, baby greens, haloumi, chickpeas, greek yogurt (<i>gf</i> , <i>vf</i>) - add 2 eggs any style \$6			

One bill policy and 18% service charge for groups of 6+