



small plates

CHEESE STUFFED GARLIC BREAD	10
freshly toasted, seasonal herbs	
TIGER PRAWN	15
crispy rice, lemon, chili aioli (df)	
BEET SALAD	16
greek yoghurt, orange, dill, toasted hazelnut (gf)	
HONEY BUTTERED CARROT	15
burrata, pecan, chili gremolata (gf)	
ROASTED BROCCOLI	15
labneh, chili gremolata, sumac, grana padano (gf)	
EGGPLANT	14
yuzu aioli, nitsume, salsa verde, ricotta, king oyster, tenkasu (vf)	
GRILLED ROMAINE	15
miso cream, feta, chili oil, lemon, tahini, dukkah (gf)	

large plates

MUSHROOM ON TOAST	20
assorted mushroom, poached eggs, hollandaise, demi glace, brioche	
EGGS BENEDICT	21
smoked duck breast or spinach mushroom or maple salmon gravlax, hollandaise, bacon, wedge potatoes	
HONEY BUTTERED FRENCH TOAST	18
chantilly, almonds, toasted coconut	
YELLOWFIN TUNA SANDWICH	28
wasabi tartar, artichoke tapenade, tomato, lettuce served with fries or baby green salad (df) - add 2 eggs any style \$6	
HALLOUMI BOWL	19
shaved vegetables, baby greens, haloumi, chickpeas, greek yogurt (gf, vf) - add 2 eggs any style \$6	

POACHED EGG SHAKSHUKA	19
pepper, onion, tofu, zucchini, tomato, poached eggs, spinach, grilled sourdough (vf)	
ARTICHOKE SPINACH LINGUINE	23
tomato, olives, grana gadano, herb cream (vf)	
GRILLED FLAT IRON	30
pickled red onion, cornichon, served with fries and baby green salad - add 2 eggs any style \$6	
SCRAMBLED EGG CROISSANT	19
cotto, gruyere, baby green salad	
ORCHARD FRITTATA	21
cabbage, pepper, onion, zucchini, shrimps, spinach, soy glaze, mayo, tobiko, cheese, bonito flakes	

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

branch

