



Just Toast - by Noisette 8

Sourdough, multigrain or fruit toast w/ your choice of preserves
GF by Matisse +1

Eggs on Toast 12 GFO + 1

Poached, scrambled or fried free range eggs on sourdough toast

Bacon & Waffles 18

Belgian waffle, maple bacon, fried eggs, praline,
poached cinammon blueberries

Almond French Toast 16 V

Almond crusted brioche, poached strawberries, pistachio,
honey mascarpone, meringue
+ bacon 5

Avo on Toast 19 V, VGO, GFO + 1

Avo, goat cheese, cherry tomatoes, crispy kale, poached egg,
roasted almond w/multigrain toast
+ bacon | halloumi 5

Salmon Scram 19 GFO + 1

Soft scrambled eggs w/ smoked salmon, fennel, capers, mizuna,
w/ sourdough toast
+ avo 5

Beans & Brisket 16 VO, GFO + 1

12 hours braised brisket, fried eggs, spiced tomato & cannellini beans,
house made pickles served w/toast
+ bacon | halloumi 5

Mushroom Stack 17 VG, GFO

Roasted cauliflower, mushroom, avocado, pickled cabbage,
crispy shallots, dried cranberries w/ multigrain toast

Strictly no changes during weekends

This kitchen uses nuts, eggs, dairy in many dishes , and cannot guarantee there
are no traces of these products.

All credit and debit cards transaction has a surcharge of 0.9% EXCEPT AMEX at 1.9%

Available after 10 am

Grilled Salmon 21 GF

Salmon fillet, hollandaise crust, beetroot hummus,
grains & nuts salad, citrus dressing

Quinoa Salad 16 V, VGO

Quinoa Trio, tomatoes, broccoli, avocado, spinach, haloumi,
honey mustard dressing
+ smoked chicken | smoked salmon 6

Krimper Burger 21

Housemade wagyu beef patty, cafe de paris aioli, caramelised onion,
cheddar, cos lettuce w/ chips
+ bacon 3

Good Vibes 17 V, VG

Buckwheat soba, broccoli, green beans, pickled mushroom & carrot,
poached egg w/ sesame dressing
+ Grilled chicken thigh 6

Corn Fritters 17 V

Avocado, tomato jam, pickles, greens, mayo & poached egg

Smoked Chicken Salad 18 GF, VGO

Smoked chicken, cos, spinach, tomatoes, goat cheese &
pine nut vinaigrette

Sandwiches and Special of The Day

Please refers to special board

SIDES

Egg your way 3 | Scrambled eggs 4
mushrooms | spinach | goat cheese 4
avocado | bacon | halloumi 5
smoked salmon | smoked chicken 6
Fries 8

Special dietary requirements options may be available on request

Please notify staff of any allergies or food intolerances

GF = Gluten Free, V = Vegetarian, VG = Vegan
GFO = Gluten Free Option, VGO = Vegan Option

COFFEE & FRIENDS

Batch Brew	4
Black	4
White	4
Mocha	4.5
Hot Chocolate	4.5
Home Brew Chai Latte	4.5
Matcha Latte	4.5
Pour Over	Refer to Board

Cold Brew	5
Iced Coffee	5
Iced Chocolate	5
Iced Matcha	5
Affagato	6
Add a scoop of Ice Cream	+1.20

(BonSoy, Almond Milk, Coconut Milk +0.5)

Organic Tea by Tea Drop	4.5
English Breakfast / Earl Grey / Green Tea / Peppermint / Lemongrass & Ginger / Rooibos Herbal Tisane	

House-made Iced Tea	6.5
Earl Grey infused with lemon grass, peppermint, apple juice & honey	

Bottled Drinks	5
Organic Cola / Lemonade / Ginger Beer / Pink Grapefruit / Lemon, Lime & Bitter / Blood Orange / Passion Fruit & Orange	

Sparkling Mineral Water	4.50 / 8
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FRESH JUICES

OJ - Orange	6
Only Apple - Apple	6
Healthy Glow - Carrot, Celery, Apple, Lemon & Ginger	7.5
Green - Kale, Spinach, Apple & Celery	7.5
Red - Beetroot, Orange, Lemon & Carrot	7.5

SMOOTHIES

Chocnana - Banana, Chocolate w/ Milk or Soy	8.5
Barry - Mixed Berries, Apple Juice & Honey	
Yellow - Mango, Cinnamon, Honey w/ Coconut Milk	

COCKTAILS

GeeTee - Gin & Tonic	10
Mimosa - Bubbles & OJ	12
Espresso Martini	12
Frangelico Affogato	10
Pimm's Cup	10

WINE by Del Rios	Glass 9/ Bottle 39
Sparkling / Sauvignon Blanc / Chardonnay / Pinot Noir / Shiraz / Cab Sauvignon	

BEER	8
James Squire Pale Ale / Fat Yak / White Rabbit Dark Ale / Peroni / Little Creatures Bright Ale / Coopers Original Pale Ale	

CIDER	8
Monteith's Crushed Apple Cider	

