





# RISE

## Just Toast - by Noisette 8

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

#### Quinoa & Coconut Muesli 14 V, VGO

Quinoa, overnight oats, mixed nuts & seeds, maple syrup, poached berries, seasonal fruits, yoghurt

## 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 18 V

Almond crusted brioche, red wine poached pears, pistachio, seasonal fruits, nutella mascarpone, meringue + bacon 5

# Avo Affair 20 V, VGO, GFO + 1

Avo, goat cheese, crispy kale, poached egg, pickled vegetables dukkah w/multigrain toast + bacon 5 / halloumi 5

## Drunken Salmon 20 GFO + 1

Gin cured salmon, dill, pickled cabbage, baby carrot, beetroot, poached egg w/ sliced baguette
+ halloumi 5 / goat cheese 5

#### Corn Fritters 17 V

Avocado, tomato salsa, mayo & poached egg + spinach 4 / bacon 5 / halloumi 5

## SIDES

Egg your way 3 / Scrambled eggs 4 Mushrooms / spinach/ hash brown 4 Avocado / bacon / halloumi / goat cheese 5 Cured salmon 6 Fries 8

# **NOURISH**

Available after 10 am

#### Gangnam Ribs 19 GFO

Korean style 12 hours braised beef ribs, parsnip chips, pickled shallots served w/kimchi mayo cold pasta & fries

## Barramundi 22 GF

Barramundi fillet, asparagus, almond aioli, pickled shallots quinoa salad with lemon dressing

## Freekeh Salad 17 VO, VGO

Beetroot, smoked baba ganoush, dried cranberries, cauliflower w/ orange dressing + grilled chicken 5 / crumbed portabello mushroom 6

#### Pokéd Bowl 23 GFO. VO

Roasted seaweed, inari, edamame, daikon, pickled ginger, pickled cabbage, wonton crisps, cucumber, furikake on quinoa & brown rice
Served with your choice of:
Crumbed Portabello Mushroom
Grilled Chicken
Tempura Prawn

## Krimper Burger 21

Housemade wagyu beef patty, cafe de paris aioli, caramelised onion, American cheese, tomato, cos lettuce, beetroot relish w/ chips + bacon 3

## Chicken Karaage Burger 19

Fried chicken, coleslaw, shichimi seasoning in a sweet milk bun served w/ fries

## Sandwiches and Special of The Day

Please refers to specials board

# WINE

Sparkling / Pinot Grigio / Chardonnay / Pinot Noir / Shiraz by the glass 9 by the bottle 39

# BEER & CIDER

James Squire Pale Ale / Fat Yak / White Rabbit Dark Ale / Peroni / Little Creatures Pale Ale / Coopers Original Pale Ale 9 Monteith's Crushed Apple Cider 9

# **COCKTAILS**

GeeTee - Gin & Tonic 12
Mimosa - Bubbles & OJ 12
Espresso Martini 15
Frangelico Affogato 12
Pimm's Cup 12

# **HYDRATE**

# Coffee by Maker

Black / White 4

Hot Chocolate 4.5 Mocha 5 Home Brew Chai Latte 5 Matcha Latte 5 Pour Over Refer to Board Batch Brew 5 / +2,5 Refill

# Cold Brew 6 Iced Latte / Iced Chocolate / Iced Matcha 6 Affagato 6

with a scoop of Ice Cream +1.20

BonSoy +0.5, Almond Milk +1, Oat Milk +1, Extra Shot +0.5, Decaf +0.5

## Organic Tea by Tea Drop 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** 5.5

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

#### Kombucha 5.5

Peach / Rasberry Lemonade / Ginger Lemon

Sparkling Mineral Water 4.50 / 8

# **JUICES**

OJ - Orange 7 Only Apple - Apple 7

Healthy Glow - Carrot, Celery, Apple, Lemon& Ginger 8.5 Green - Kale, Spinach, Apple & Celery 8.5 Red - Beetroot, Orange, Lemon & Carrot 8.5

# **SMOOTHIES**

Chocnana - Banana, Chocolate w/ Almond Milk 9 Barry - Mixed Berries, Apple Juice & Honey 9 Yellow - Mango, Cinnamon, Honey w/ Oat Milk 9