



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, chia pudding, 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, 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



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 red onions,
quinoa salad with lemon dressing

Quinoa 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



SIDES

Egg your way 3

Scrambled eggs 4

Mushrooms / spinach/ hash brown 4

Avocado / bacon / halloumi / goat cheese 5

Cured salmon 6

Bowl of Fries 8

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

Special dietary options may be available on request.
Please notify staff of any allergies or food intolerances.
Strictly no changes on weekends.

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

Credit & debit card surcharge 1.2%
AMEX 1.9%



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 / Raspberry Lemonade / Ginger Lemon

Sparkling Mineral Water 4.50 / 8



HYDRATE

JUICES

OJ 7

Only 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

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