

**Maple Raspberry Porridge 19** VGO

Raspberry puree, mixed berries compote,
seasonal fruits, oats, pistachio,
mixed nuts & seeds, maple syrup

Almond French Toast 26 V

Almond spread brioche, baked spice apple
w/ seasonal fruits, caramel mascarpone
+ bacon 7

Bacon & Waffle 27

Belgian waffle, bacon, fried eggs, berries compote,
pistachio, maple syrup
+ chicken karaage 7

Eggs Benny 26 GFO + 1

Choose from:

Beef Bulgogi / Soy Braised Mushroom /
Smoked Salmon

served w/ poached eggs, hollandaise sauce,
cucumber kimchi, shichimi, fried shallots on
English muffins

+ hash brown 6 / halloumi 7

Avo Affair 28 V, VGO, GFO + 1

Smashed avo, crispy kale, poached egg, radish,
cherry tomatoes, fetta, pickled cabbage, dukkah,
mixed nuts w/ multigrain toast
+ hash brown 6 / halloumi 7 / bacon 7

Chilli Prawn Scramble 30 GFO + 1

Scramble egg, chilli oil, prawn, sweet corn puree,
shichimi shallots w/ ciabatta
+ hash brown 6 / cauliflower popcorn 6 / bacon 7

Big Brekkie Platter 28 VO, GFO + 1

Fried eggs, Spanish chorizo, hash brown,
roasted tomato, spinach, mushroom
w/ sourdough toast
+ smashed avo 6 / halloumi 7 / bacon 7

Zucchini & Corn Fritters 25 V

Guacamole, salsa, pickled cabbage,
feta & poached egg
+ cauliflower popcorn 6 / halloumi 7 / bacon 7

Potato Gratin 26 VGO

Mushroom, thyme, mixed cheese, prosciutto,
pangritata, roquette, sichimi w/ toast
+ poached egg 4 / spinach 6 / bacon 7

Krimper Burger 27 VGO, GFO+1

Choose from:

Wagyu Beef / Chicken Karaage / Vegan Patty
Bavarian mayo, caramelised onion, American
cheese, cos lettuce, pickle, beetroot relish w/ fries
+ bacon 7

Barramundi 32 GFO

Pan-fried barramundi w/ velouté, dill oil,
served w/ broccolini, roasted potatoes & kale chips

Chicken Supreme 29 GF

Herb marinated chicken, roasted potatoes,
spinach puree, berries compote
w/ brown sauce

Kimchi Tomato Stew 22 GF, V

Fried egg, sweet potato noodles & tofu

Just Toast - by Noisette 9

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

Eggs on Toast 15 GFO + 1

Poached, scrambled or fried eggs
on sourdough toast

Loads of Nachos 18 V

Melted cheese, smashed avo,
sour cream, cherry tomatoes & salsa
+ mushrooms 6 / grilled chicken 7 / bulgogi beef 7

Pear & Walnut Salad 15**Bowl of Fries 11****SIDES**

Relish 3

Egg your way 4

Scrambled eggs 6

Mushrooms 6

Spinach 6

Hash brown 6

Roasted tomatoes 6

Housemade Hollandaise 6

Smashed Avocado 6

Cauliflower popcorn 6

Soy braised mushroom 6

Halloumi 7

Bacon 7

Smoked salmon 7

Bulgogi beef 7

Chorizo 7

Grilled chicken 7

Tempura Prawns 9

This kitchen uses gluten, nuts, eggs, dairy and other allergen in many dishes. We 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 Friendly V = Vegetarian VG = Vegan GFO = Gluten Friendly Option VGO = Vegan Option

Saturday & Sunday surcharge 10% Public Holiday surcharge 20% Credit & debit card surcharge 1.2%



COFFEE & TEA

Coffee by Maker 5.8/6.5

Hot Chocolate by Mork 7
Mocha 8

Home Brew Chai Latte 6.5
Matcha/Hojicha Latte 6.5
Batch Brew 6.5

Cold Brew 7.5
Iced Long Black / Iced Latte /
Iced Chai Latte / Iced Matcha 8
Iced Mocha 9
Affogato 9
Iced Chocolate by Mork 9
with a scoop of Ice Cream +3

BonSoy +0.8, Almond Milk +0.8, Oat Milk +0.8,
Extra Shot +0.8, Decaf +1
Vanilla / Hazelnut / Caramel Syrup +2

Organic Tea by Tea Drop

Hot 6 / Cold 7
English Breakfast / Earl Grey / Green Tea / Peppermint /
Lemongrass & Ginger

CREATIVE BREW

NOT Mont Blanc 10

Cold Brew, mango infused tea, cream top & orange peel..

Tiramisu Mont Blanc 12

Maple & Pecan Brew 10 VG
Maple, hazelnut, oat milk, candied pecan, plant based cream

Berry Kenya 10

Blackberries, cherry tomato, lemon thyme, cold brew

COLD

JUICES

OJ 9

Only Apple 8.5

Healthy Glow Carrot, Celery, Apple, Lemon & Ginger 9.5
Green Kale, Apple, Lemon & Celery 9.5
Red Beetroot, Orange, Lemon & Carrot 9.5
Big Apple Pear, Apple, Lemon, Ginger 9.5

SMOOTHIES

Chocnana Banana, Chocolate w/ Oat Milk 10
+ a shot of double espresso +2.5

Barry Mixed Berries, Apple Juice & Honey 9.5

Yellow Mango, Cinnamon, Honey w/ Oat Milk 9.5
+ a shot of matcha +3

Pink Strawberry, Apple Juice w/ Coconut Yoghurt 10

House-made Iced Tea 9

Earl Grey infused with lemon grass, peppermint,
apple juice & honey

Yuzu Spritz 9

Lemonade, Yuzu & Honey
+ a shot of Cold Brew +2

Bottled Drinks 6

Lemon Squash/ Ginger Beer / Blood Orange
Lemon, Lime & Bitter / Passion Fruit & Orange

Kombucha 6

Canned Drinks 4.5

Coke / Coke No Sugar

Sparkling/ Still Mineral Water 5 / 8.5

>18

WINE

Sparkling / Pinot Grigio / Chardonnay / Pinot Noir
Shiraz
by the glass 13
by the bottle 45

BEER & CIDER

James Squire Pale Ale / Fat Yak / White Rabbit Dark Ale
Peroni / Little Creatures Pale Ale / Coopers Original Pale Ale/
Apple Cider
14

COCKTAILS

GeeTee Gin & Tonic 15

Mimosa Bubbles & OJ 15

Espresso Martini 20

Frangelico Affogato 15

Pimm's Cup 17

Aperol Spritz 18

Limoncello Spritz 19

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