



RISE

Just Toast - by Noisette 9

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

Eggs on Toast 13 GFO + 1

Poached, scrambled or fried eggs on sourdough toast

Coconut Porridge 17 VGO

Mixed berries compote, assorted seeds & nuts, mixed
seasonal fruits, milk, maple syrup

Almond French Toast 19 V

Almond spread brioche, saffron poached pear, pistachio,
seasonal fruits, honey mascarpone
+ bacon 5

Bacon & Waffles 20

Belgian waffle, bacon, fried eggs, berries compote,
pistachio, maple syrup
+ chicken karage 6

Eggs Benny 22 GFO + 1

Choose from:

Beef Bulgogi / Soy Braised Mushroom / Smoked Salmon
served w/ poached eggs, hollandaise sauce, spinach,
shichimi, fried shallots on English muffins
+ hash brown 4 / halloumi 5

Avo Affair 21 V, VGO, GFO + 1

Avo, crispy kale, poached egg, radish, cherry tomatoes,
pickled cabbage, fetta, dukkah, nuts w/multigrain toast
+ hash brown 4 / bacon 5 / halloumi 5

Baked Shakshuka 23 V, VGO, GFO + 1

Choose from:

Lamb / Mushroom

poached egg, mixed beans, red capsicum, onion,
chimichurri sauce
+ hash brown 4 / halloumi 5 / chorizo 6



NOURISH

Big Brekkie Platter 24 VO, GFO + 1

Fried eggs, Spanish chorizo, hash brown, roasted tomatoes, spinach, mushroom w/ sourdough toast
+ bacon 5 / halloumi 5

Kimchi Scramble 22

Scrambled eggs, kimchi, Gochujang tofu, parmesan
w/ ciabatta

Zucchini & Corn Fritters 20 V

Guacamole, salsa, red cabbage pickle,
feta & poached egg
+ spinach 4 / bacon 5 / halloumi 5

Krimper Burger 23 VGO, GFO

Choose from:

Wagyu Beef / Chicken Karaage / Vegan Patty
cafe de paris aioli, caramelised onion, American cheese,
cos lettuce, tomato relish w/ fries
+ bacon 5

Barramundi 26 GF

Pan fried w/ roasted seasonal veggies, salsa, pickle red
cabbage on a bed of dhal

Chicken Supreme 22 GF

Oregano, roasted potatoes, spinach,
poached grapes, honey brown sauce

Japchae 19 V, VG

Sweet potato noodle, shitake mushroom, roasted seasonal
veggies, crispy tofu, sweet soy sauce
+ beef bulgogi 6

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



SIDES

Loaded Fries 15

Parmesan, guacamole & salsa

Bowl of Fries 9

Egg your way 3

Scrambled eggs 4

Mushrooms 4

Spinach 4

Crispy tofu 4

Hash brown 4

Roasted tomatoes 4

Vegan Mayonnaise 4

Housemade Hollandaise 4

Relish 2

Avocado 5

Bacon 5

Chorizo 5

Soy braised mushroom 5

Halloumi 5

Fetta 5

Smoked salmon 6

Bulgogi beef 6

Chorizo 6

Pulled lamb shoulder 6

Saturday & Sunday surcharge 10%

Public Holiday surcharge 20%

Credit & debit card surcharge 1.2%

Thank you for understanding



HYDRATE

Coffee by Maker 4.8 Black / White

Hot Chocolate 5.3

Mocha 5.8

Home Brew Chai Latte 5.8

Matcha Latte 5.8

Batch Brew 6

Cold Brew 7

**Iced Latte / Iced Chocolate / Iced Matcha /
Iced Chai Latte 7**

With a scoop of Ice Cream +2.5

Affagato 6.5

BonSoy +0.5, Almond / Oat / Lactose Free Milk +1

Extra Shot +0.5, Decaf +0.5

Vanilla / Hazelnut / Caramel syrup +2

Yuzu Spritz 9

Lemonade, kumquat & honey

+ a shot of Cold Brew +2

Kombucha 6

Organic Tea by Tea Drop 6

English Breakfast / Earl Grey / Green Tea / Peppermint /
Lemongrass & Ginger / Rooibos Herbal Tisane

House-made Iced Tea 8.5

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

Bottled Drinks 5.5

Lemon Squash / Mandarin / Ginger Beer /

Lemon, Lime & Bitter / Blood Orange / Passion Fruit & Orange

Canned Drinks 4.5

Coke / Coke No Sugar

Sparkling Mineral Water 4.8 / 8.5



HYDRATE

JUICES

OJ 8

Only Apple 8

Healthy Glow Carrot, Celery, Apple, Lemon & Ginger 9

Green Kale, Spinach, Apple & Celery 9

Red Beetroot, Orange, Lemon & Carrot 9

Big Apple Pear, Apple, Lemon, Ginger 9

SMOOTHIES

Chocnana Banana, Chocolate w/ Almond Milk 9.5

Barry Mixed Berries, Apple Juice & Honey 9.5

Yellow Mango, Cinnamon, Honey w/ Oat Milk 9.5

Pink Strawberry, Apple Juice w/ Coconut Yoghurt 10

WINE

Sparkling / Pinot Grigio / Chardonnay / Pinot Noir / Shiraz

by the glass 11

by the bottle 41

BEER & CIDER

James Squire Pale Ale / Fat Yak / White Rabbit Dark Ale

Peroni / Little Creatures Pale Ale / Coopers Original Pale Ale 9

Apple Cider 9

COCKTAILS

GeeTee Gin & Tonic 12

Mimosa Bubbles & OJ 12

Espresso Martini 15

Frangelico Affogato 12

Pimm's Cup 15