



### HOUSE-MADE GRANOLA 17

toasted almonds, maple oats, and toasted coconut flakes, served with a berry compote & vanilla yoghurt  
*\*Coyo coconut yoghurt + 2*

### EGGS YOUR WAY 14

choice of scrambled, poached, or fried eggs on two slices of sourdough toast or croissant served with butter  
*\*GF option available +3*

### RICOTTA & SMOKED SALMON TOAST 23

lemon & chive ricotta, soft boiled quail eggs, smoked salmon, cucumber, salmon caviar, basil oil  
*\*GF option available +3*

### BEETROOT & AVOCADO TOAST 19

toasted sourdough, house-made beetroot hummus, avocado, goat cheese, beetroot chips  
*\*GF option available +3*

### SPICY SCRAMBLED EGGS 21

confit cherry tomato, ricotta cheese, topped with Calabrian chilli & sun-dried tomato oil  
*\*GF option available +3*

### N'DUJA POTATOES *\*GF* 19

crispy potatoes, n'duja dressing, poached egg, romesco sauce & pancetta  
*\*add side of toast +2 \*Veg option available*

### CROQUE MONSIEUR 20

gruyère & parmesan béchamel sauce, Italian ham  
*\*GF option available +4*

### GREEN GOODNESS BOWL 21

mixed leaves, broccolini, zucchini, green tomato, salsa verde, broad bean puree, toasted almonds & pumpkin seeds, quinoa  
*\*add halloumi +6 \*add smoked salmon +7 \*add avocado +4*

### TOAST 8

two slices of sourdough toast, served with a side of jam & butter  
*\*GF option available +3*

### BANANA BREAD *\*GF* 12

toasted banana bread, topped with mascarpone & blueberry compote

### PLAIN CROISSANT 8

freshly baked croissant served with a side of jam & butter  
*\*served warm*

### SPECIALTY CROISSANTS

*\*served warm*

TWICE BAKED ALMOND 10

NUTELLA 10

HAM & CHEESE 14

VEGETARIAN 12

*(halloumi, mushrooms, spinach)*

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### FRESH JUICE 7.5

*select a combination of up to 3*

*\*apple*

*\*orange*

*\*pineapple*

*\*cranberry*

*\*beetroot*

*\*tomato*

*\*celery*

*\*lemon*

*\*ginger*

### AFTER 10AM

*\*add gin, vodka, tequila, spiced rum, whiskey +11*

### ADD ON'S

*\*halloumi +6 \*bacon +5 \*smoked salmon +7 \*extra egg +3*

*\*mushrooms +4 \*n'duja potatoes +8 avocado +4 \*goats cheese +4*

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen 100% free. A 1.5% surcharge applies to all credit card transaction.



## DRINKS MENU

### COFFEE

*\*soy, almond, oat, lactose free, syrups +50c*

*\*extra shot, mug +1*

Espresso	3.5
Macchiato	3.5
Piccolo	4
Long Black	4.5
Flat White	4.5
Latte	4.5
Cappuccino	4.5
Dirty Chai	5
Mocha	5

### ICED COFFEE

Iced long black	5.5
Iced latte	6

#### AFTER 10AM

*\*add Baileys, Frangelico, Kahlua, rum, coffee tequila +11*

### SIGNATURE ICED COFFEE

Coco Ice	9
<i>house-made coconut cream, espresso, topped with toasted coconut</i>	
Banana Caramel	8.5
<i>house-made chai syrup, milk, caramelised banana, espresso</i>	
Cereal Bliss	8.5
<i>granola infused syrup, Nutella, milk, whipped cream, espresso</i>	
Biscoff Swirl	8.5
<i>Biscoff, milk, whipped cream, espresso, topped with a Biscoff cookie</i>	

### SIGNATURE ICED TEA

*Earl grey, cranberry & pear	7.5
*Peppermint, guava & lime leaf	7.5
*Chamomile butterfly pea & lemongrass	7.5
*House-made lemon & ginger lemonade	7

### HOT DRINKS

Hot Chocolate	4
Chai Latte	4
Babychino	1.5

### TEA 4

Green
Earl Grey
Chamomile
Peppermint
English Breakfast
Lemongrass & Ginger

### ICED CHOCOLATE

Iced Chocolate	6.5
Biscoff Iced Chocolate	7

### CLASSICS

*\*alcoholic drinks available  
after 10am\**

Virgin Mary	10
Bloody Mary	20
Mimosa	14
Prosecco	12

*Ask our friendly staff for our  
full bar menu after 10am*