

ALL DAY MENU

Fruit toast with butter 9.5

White sourdough/rye/gluten free toast with your choice of condiment (Vegemite, peanut butter, honey, or fruit jam) 9

Eggs your way on white sourdough/rye/gluten free toast 13

Chai sago pudding w lime passionfruit syrup, summer fruits, & a ginger coconut macadamia crumb (vegan) (gf) 23

House made granola with puffed grains, tahini roasted nuts & seeds, blackberry coconut yoghurt & fresh fruit (vegan) (gf) 22

Brioche French toast with frosted pecans, raw cacao, caramelised bananas, whipped bourbon cream, fresh blueberries & Canadian maple syrup (V) 25

Sumac roasted broccoli & cauliflower with roasted pumpkin hummus, turkish croutons, hazelnuts, spinach, pomegranate & grilled lemon (vegan option) 24
+ poached egg 3

Breakfast Board with grilled chorizo, smoked salmon, sago pudding, soldiers, soft boiled egg & potato rösti 25

Corned beef hash with slow cooked beef, shredded potato, cabbage, leek, poached eggs, spicy hollandaise & grilled pita bread 23

Summer Tomatoes with cucumber labneh, charred garlic bread, fennel, red peppers, oregano, poached eggs & dried chilli (V) 25

King Prawn and Spanner Crab linguine, chilli, garlic, cherry tomato, zucchini, wild rocket & chives 28

Chermoula roast pumpkin, smoked tomato cashew cream, black rice salad, and pistachio dukkah (vegan) (gf) 23

Char grilled beef burger w bacon, special sauce, cheese, lettuce, tomato, dill pickle on a brioche bun 23

+ french fries 3

+ extra patty 5

Poke bowl w sushi rice, yuzu cured salmon, compressed eggplant, cucumber, edamame, avocado, seaweed, charred corn w sesame mayo (gf) 26

SIDES

Chilli & tomato relish 4

Halloumi & lemon 6

Grilled chorizo 6.5

French fries & aioli 8

Potato rösti w BBQ sauce (gf) 5

Sautéed Greens 6

Smoked loin bacon 6

Smoked salmon 6

Half avocado 6.5

Roasted mushrooms 7

KIDS MENU!

Kids egg on toast (poached, scrambled, or fried) 5.5

Kids cheeseburger 12

10% surcharge applies on weekends
18% surcharge applies on public holidays
No split bills on weekends or busy periods
Please let staff know if you have any allergies or questions



ESPRESSO

White 4.8
Orthodox blend by St Ali (Colombia x Brazil)

Black 4.8
Feels Good Organic by St Ali (Ethiopia x Honduras)

Barista Breakfast 12
Short black, cappuccino, & a filter

Mocha 5.5
Made with Mork 70% chocolate

Iced Latte 5.5
(Double espresso, milk, & ice)

Espresso & Tonic 5.5
(Double espresso, tonic, ice, & lemon wedge)

Shakerato 6
(Double espresso, iced milk, vanilla syrup, blended)

FILTER

Batch Brew 5
(check the specials board for details)

Iced Filter 5.5

TEA & INFUSES

Lemon, Honey & Ginger 5

English Breakfast / Earl Grey Tea 5

Fresh Mint & Juniper Tea 5

Green Tea 5 (2 infusions)

Lemongrass, Ginger & Turmeric Tea 5

Chai by Monk's Chai (loose leaf) 5.5

London Fog (vanilla tea latte) 6

Soy / Almond / Oat Milk / Extra shot +0.5

CHOCOLATE

Mörk Dark 70% or Junior 50% Hot Chocolate 5.5

Mörk Junior 50% & Coconut Milk Iced Chocolate 6.5

Iced/Hot Biscoff Latte (VG OPTION) 6.5
Milk, espresso, Biscoff syrup, & a cheeky biscuit
Add whipped cream 50c

COLD DRINKS

Strangelove Very Mandarin 6

Strangelove Lemon Squash 6

Strangelove Smoked Cola 6

Lemon Lime & Bitters 5.5

Sparkling Lemon, Honey & Ginger 6

The Fermentary water kefir 7.5

- burnt orange
- fig and ginger

Green Apple Surprise 6.5
Soda water, apple juice, elderflower cordial,
mint, & lime (add a boozy surprise + 8)

COLD PRESSED JUICES

from Market Juice Company

Orange 6

Crisp Apple 6

Glowing Green 6.5
Pineapple, Apple, Mint,
Celery, Kale, Ginger, Lemon

Check-in!



BEER AND CIDER

Moon Dog lager 8

Colonial 'Small' ale 9

Napoleone apple cider 11

Nort non-alcoholic refreshing ale 7

WINE

Noisy Ritual Sparkling Chardonnay '21, VIC 12/55

Vinteloper Pinot Gris '20, SA 14/60

Vinteloper Rosé '20, SA 13/55

Cape Barren old vine Grenache '18, SA 15/60

Noisy Ritual chilled red, '20 VIC 13/55

81 % Spicy Pinot Noir + 19% Juicy Pinot Gris

FUN STUFF!

Mimosa 12
Noisy Ritual Sparkling Chardonnay & orange juice

Bloody Mary 15
666 Vodka or Melbourne Gin Co.Gin or virgin

Mojito 15
White rum, lime, mint & soda water

Watermelon Sugar High 16
Gin, frozen watermelon & strawberries

Aperol or Campari Spritz 14
Aperol or Campari, sparkling wine, soda

Espresso Martini 15
Espresso, 666x vodka, & Kahlua

Negroni/Cold Brew Negroni 15
Melbourne Gin Co.gin, vermouth, Campari