
to drink

hot

espresso / doppio	3.0 / 3.5
coffee	3.8
large	4.5
babycino	1.5
soy / lactose free / extra shot	0.5
almond / coconut milk	0.7

teas & herbals

breakfast / earl grey / jasmine / green / chamomile / peppermint / ginger lemongrass	4.5
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hot chocolate - kali 33%	3.8
hot chocolate dark - nib & noble 46%	4.3
chai by RealChai	5.0

cold

cold brew	4.5
iced latte	4.5
kombucha - house brew	6.0

smoothies

- blueberry, banana, spinach, turmeric, yoghurt, agave add lsa +2.0	9.5
- passionfruit, mango, raspberr, greek yoghurt add protein powder +1.0	8.0

cold press orange juice	8.0
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milk shakes house made flavours	7.0 lg
- chocolate / strawberry / caramel / vanilla	4.5 sm

soft drink by karma cola	
- cola / orangeaid / gingerella / lemonade	4.5

beloka sparkling mineral water 500ml	4.5
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to eat - all day

the basics

toasted sourdough / multigrain / fruit loaf / gluten free (+1.0), with choice of house made seasonal preserves, marmalade, vegemite, peanut butter honey	8.0
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seeds & grains porridge, maple soaked fruit, apple, cinnamon, honeycomb, cultured butter (v)(vo)(gf)	13.5
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free range eggs on toast	9.5
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sides

hand-cut bacon / smoked rainbow trout smashed avocado / goat's cheese	5.0
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sauteed greens w sesame / black pudding / seasonal mushrooms	4.5
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baked tomato / extra egg	3.0
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brunch

coconut soaked bircher muesli, mango & yuzu cheesecake, watermelon & strawberry jelly (v)(vo)	14.5
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south australian sardines, sweet & sour peppers, green tomato, capers, torn breads, sherry vinegar, brown butter (gf) add egg +3.0	17.5
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potato crepe, confit duck, warm beetroot, celeriac & watercress salad, hazelnut, labneh, pepper caramel, poached egg	18.5
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cuban-benedict-wich – smoked ham hock, porchetta, pickles, cheese, apple & celeriac, mustard, fried egg, chipotle hollandaise, milk bun (gf)	19.0
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chimichurri scrambled eggs, black pudding, pumpkin, jalapenos, soubise, brioche (gf) add hand cut bacon or avocado +5.0	17.5
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marsala spiced sweet potato, cauliflower & chickpea hash, fried egg, eggplant kasundi, roti, raita, coriander salad (v)(vo)(gf)	18.0
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lunch - from 11:30

hand made potato gnocchi - seasonal	21.0
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gin & tonic cured king salmon, charcoal noodles, zucchini, basil, salmon pearls, citrus dashi	23.0
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custodian kimchi salad, savoy cabbage, mung bean sprouts, daikon, crispy ramen, snow peas, silken tofu dressing (v)(vo)(gf) add poached chicken +5.0	19.0
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char-grilled free range half chicken in Indonesian spices, cucumber, sweet and spicy nuts, aromatic herbs, young coconut, nouc cham (gf)	25.0
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littl'uns

boiled free range egg & soldiers	6.5
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kids pancakes. double stack, banana & real maple syrup	7.0
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mini porridge	6.5
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handmade gnocchi with butter & parmesan	7.0
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(v) vegetarian
(gf) gluten free on request
(vo) vegan on request