

JANUS BREAKFAST AVAILABLE ALL DAY

TOASTED ARTISIAN BREAD W/ JAM 4

Toasted sourdough with your choice of white, brown, soy linseed, fruit spelt, Turkish, Gluten Free

Extras

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|---------------------------------------|---|
| Pepe saya cultured butter | 1 |
| Organic Raw chocolate hazelnut butter | 2 |
| Organic wild berry chia jam | 1 |
| Organic peanut butter | 1 |
| Manuka honey | 1 |
| Activated cashew butter | 2 |
| Vegemite | |
| Avocado | 3 |

PINK DRAGON SMOOTHIE BOWL 13

Pink pitaya, Davidson plum, raspberries, vegan coconut sorbet, coconut water, kiwi fruit, coconut flakes, activated buckinis

VEGAN PORIDGE V 12

Organic quinoa, millet, amaranth, coconut milk, sticky rhubarb, Dragon fruit, activated seed and nut mix, coconut crunch and rosewater syrup

PRE- BIOTIC ACAI BOWL 13

Blueberries, strawberries, mango, vegan coconut sorbet, activated almond butter, coconut water, bee pollen

BACON AND EGG BURGER 13

Pasture raised crispy bacon, organic egg, secret Gardens spice, kohlrabi and fennel slaw, green goddess dressing on a charcoal bun

KEEP IT LEAN (low carb tortilla) GF 12

Purple kale chunky sweet potato charred corn salsa 3 egg whites one yolk folded eggs on a low carb tortilla. Add free range bacon +3

ORGANIC EGGS ON TOAST 10

2 Organic eggs (poached / scrambled / fried) served with toasted sourdough and handmade pepe saya

SIDES

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| Extra egg +4 |
| Goats curd +4 |
| Haloumi +4 |
| Avocado +4 |
| Field mushrooms +4 |
| Sweet Potato croquette +4 |
| Free range Crispy bacon +5 |
| House cured beetroot salmon +5 |
| Sweet potato fries +8 |
| French fries +8 |
| Garden greens (blueberry white balsamic dressing) +8 |

BRUNCH AND LUNCH

CRISPY SKIN WILD SALMON GF DF 17

Canadian wild salmon, green tea noodles, pickled carrots, soft herbs, butterbeans, Pickled ginger, white miso, toasted sesame dressing

VEGAN BOWL GF V 14

Sweet potato croquettes, turmeric cauliflower rice, avocado, cucumber ribbon, purple kale, Pink pitaya hummus
Add haloumi +3, egg +3

ORGANIC CHICKEN BURGER 18

(cooked in coconut oil) DF
Secret crumbed chicken tenders, jalapeño and coriander slaw, avocado, finger lime aioli on a charcoal bun with sweet potato chips
Add free range bacon +3

ORGANIC BEEF BURGER 18

A thin wagyu Pattie, smoked brisket, Jack cheese, black cos, Bacon jam on a charcoal bun
Served with sweet potato chips
Add free range bacon +3

FREE RANGE MEATBALL SUB 16

Grass-fed beef Meat balls, crispy potato roll, pecorino, smoked tomato salsa, sweet potato crips

ORGANIC CHICKEN SALAD GF DF 16

Crispy skin chicken breast, charred corn, pickled radicchio, organic black quinoa, organic boiled egg, pistachio dukkha, native lime cashew dressing

DETOX POKE BOWL 17

Line caught wild kingfish, black sesame, avocado, organic brown rice, wakame, pickled daikon, coconut, macadamia, flying fish roe

GNOCCHI SORRENTINA 19

House made potato pasta, fresh tomatoes, buffalo mozzarella, basil oil

DAILY SELECTION OF PASTRIES BAKED AND DELIVERED DAILY BY THE MERCHANTS OF ULTIMO

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|---------------|------|
| PROTEIN BALLS | 4 |
| COOKIES | 3.80 |
| MUFFIN | 5 |
| CROISSANTS | 4.50 |
| TART | 7 |
| CAKE | 7 |

Please let your waiter know if you have any allergies and require special attention. Surcharge 2% for All Credit cards and surcharge 3% for all Amex transactions.