



O Option
 V Vegetarian
 VG Vegan
 GF Gluten-Free
 DF Dairy-Free

BREAKFAST

XXXX XXXX XXXX XXXX **ALL DAY EVERYDAY**

TOAST (V) \$6.9 With Nutella, Vegemite, honey
FRUIT TOAST (V) \$8.9 or jam (add gluten free bread
 \$1.5).

MANGO COLADO PANNA COTTA (VG) \$13.9 With mango coulis, season
 fruits, toasted coconut &
 house made granola.

EGGS ON TOAST (V/GFO/DF) \$10.9 Eggs your way, house made
 relish on sourdough toast
 (add sides).

AVOCADO BRUSCHETTA (VGO/GFO) \$13.9 Avocado, tomato, shredded
 mozzarella, basil & balsamic
 on sourdough toast (add
 eggs \$4.5).

BREAKFAST TACO (2) (V/VGO) \$13.9 Sautéed mushroom, quail
 egg, Indonesian sambal
 sauce, avocado, coriander, red
 cabbage, carrot & cucumber
 (extra tacos \$6 each).

TIM TAM PANCAKE STACK (V) \$16.9 Two milk pancakes with
 Nutella, strawberries, tim tam &
 vanilla bean ice-cream.

HASH BENEDICT (GF/VO) \$15.9 House made potato hash
 brown, poached eggs, beetroot
 hummus, Hollandaise & your
 choice of bacon, smoked
 salmon or haloumi.

JAPANESE SOBA SALAD (VO) \$14.9 Soba noodles, coriander, carrot
 & cucumber, purple cabbage,
 sticky pork belly & sesame.

SIDES

Gluten free toast, ketchup,
 Hollandaise sauce \$1.5

Bacon, potato hash,
 avocado, smoked salmon,
 mushrooms, haloumi \$4.5

KIDS UNDER 10

Kids pancake \$7.9
 Eggs on toast \$7.9
 Kids breakfast taco \$7.9
 Orange Juice \$3.5
 Milkshake \$4.5
 Thickshake \$5.5

ITALIAN BAKED BEANS (V/VGO/GFO) \$14.9 House made tomato baked
 beans, Romano cheese,
 basil, chilli, poached eggs on
 sourdough (add bacon \$4.5).

PERSIAN PUMPKIN (V/GFO) \$16.9 Grilled pumpkin, beetroot
 hummus, haloumi, poached
 eggs on sourdough toast.

KOREAN BEEF BUN \$16.9 Marinated sliced Korean
 beef, house made slaw &
 Kimchi mayo on brioche &
 chips.

SWEET CHILLI CHICKEN TACO (2) \$13.9 Spiced chicken, coriander,
 carrot, cucumber, sweet chilli
 paste & Kimchi mayo (extra
 tacos \$6 each).

SAUTEED GREENS (V/GF/VGO) \$15.9 Broccoli, green beans, spinach,
 toasted almonds, walnut,
 Romano cheese, poached
 eggs, garlic & lemon (add
 haloumi \$4.5 and spiced
 chicken \$6).

QUINOA NASI GORENG (GFO/VGO) \$17.9 Sticky pork belly, quinoa,
 broccoli, shrimp, egg, bean
 sprout, garlic cracker & chilli
 sauce.

GOURMET FRIES (GFO/VO) \$7.9 Potato or sweet potato (add
 \$1) served with ketchup.



BLEND

XXXX XXXX XXXX XXXX XXXX

ACAI BOWL (VG) **\$13.9** Frozen acai blended w/ berries, banana, mango & coconut water topped w/ house made granola & seasonal fresh fruit.

DRAGON BOWL (VG) **\$15.9** Dragon fruit blended w/ mango, banana & coconut water topped w/ house made granola & season fresh fruit.

BALI BREEZE SMOOTHIE (GF/VG) **\$8.9** Karma rarma juice, mango, banana, ice & passion fruit.

BANANA SMOOTHIE (GF/VO) **\$7.9** Banana, milk, honey & cinnamon.

GREEN BEAST SMOOTHIE (GF/VG) **\$8.9** Spinach, kale, apple juice, lime, mango & ice.

ACAI SMOOTHIE (GF/VG) **\$8.9** Mixed berries, acai, banana & coconut water.

SHAKE (GF/V) **\$6.5** Vanilla, caramel, chocolate, strawberry milkshake or thickshake (add \$2),

All meals are prepared in the one kitchen so unfortunately gluten-free products may contain gluten traces. Sorry no half serves or swapsies. 15% surcharge applies on public holidays. One bill per table.

DRINKS

XXXX XXXX XXXX XXXX XXXX XXXX

COFFEE

Small **\$3.8**
Large **\$4.8**
Iced latte **\$4.8**
Iced coffee / mocha **\$6.0**
Babycino **\$1.5**

Soy, syrup,
decaf, extra shot **50c**
Lactose free, almond **\$1.0**

TEA

Earl Grey
Ginger Tisane
Chai Green
English Breakfast
Peppermint **\$4.5**

BEER

Cascade Light **\$5.5**
Corona
Singha
Peroni
Hoegaarden
Kosciouzko Pale Ale **\$7.5**

COLD DRINKS

Orange or apple juice **\$4.5**
Soft Drinks **\$4.5**
Coconut Water **\$4.5**
Mineral Water **S \$4.5**
L \$8.0

WINE

NV Zing Prosecco, Kind Valley, VIC **G \$10**
Suicide Blonde Sav Blanc, WA **G \$7 B \$26**
Great Southern Land Shiraz, WA **G \$7 B \$26**
