

## COFFEE

House Blend by Niccolo Coffee	4.5
+ Large	0.5
+ Bonsoy	0.5
+ Almond Milk - Milk Lab	1.0
+ Oat Milk	1.0
Batch Brew	5.0
Cold Brew	5.0

## NOT COFFEE

Mork - Junior Dark 50% Cacao OR Original Dark 70% Cocoa Over ice	5.5 5.5
Raja Chai Latte Over ice Pot of Chai Tea	5.5 5.5 6.0
Golden Grind Turmeric Latte	5.5
Organic Tea	5.0
English Breakfast / Earl Grey / Green / Chamomile / Peppermint / Lemongrass	
Lemon Tonic - Fresh ginger & lemon, honey, turmeric, lemon myrtle, kaffir lime leaves, schezuan pepper, coconut blossom	7.0

## SOMETHING NAUGHTY

BEER/SELTZER	10.0
Fizzer Seltzer Tropical Crush Fizzer Seltzer Piney Lime	
Moon Dog Tropical Lagar Moon Dog Lager	
Moondog Pale Ale	
COCKTAILS	
Espresso Martini	16.0
Bloody Mary	15.0
Aperol Spritz	15.0
Mimosa	11.0

## SOMETHING CHILLED

Hepburn Still Water	5.0
Hepburn Sparkling Water	5.5
Lemon Tonic Chilled	7.5
Coca Cola / Sprite / Coke Zero	6.5
Blood Orange / Lemon Lime Bitters	6.5
Kombucha (Ask the waiter)	7.5
Organic Orange Juice	8.0
Cloudy Apple	8.0
Cold Pressed Juice By Supagreen	9.5
Watermelon, Pineapple, Mint	
Beetroot, Carrot, Lemon, Celery, Apple	
Orange, Carrot, Turmeric, Apple, Lemon	
Kale, Cucumber, Celery, Green Capsicum, Lemon, Cos Lettuce, Cloudy Apple	
Smoothies	13.0
Mango, Pitaya, Strawberries, Banana, Pineapple & Coconut Water	
Acai, Blueberry, Apricot, Banana, Coconut Milk & Chia Seeds	

WINE	
SPARKLING	12/50
Prosecco Extra Dry, DOC	
WHITE	13/54
La Prova, Pinot Grigio, Adelaide Hills	
PINK	13/54
The Palm, Rose, Provence, France	
RED	14/58
Pike & Joyce Rapide, Pinot Noir, Adelaide Hills	

## BRUNCH

10% SUNDAY SURCHARGE / 15% PUBLIC HOLIDAY SURCHARGE / FEES APPLY FOR ALL CARD

Toast - Sourdough, Multigrain Fruit Toast Gluten Free - extra per slice	8.5 9.0 +1.0
Mango, Vanilla & Coconut Bircher w/ Saffron Pear, Housemade Granola, Raspberry Labna, Seasonal Fresh Berries, Coconut Crumble (n)	19.0
Apple, Cinnamon and Vanilla Porridge, Date Labna, Almond Granola, Biscuit Crumble, Blueberries and Figs (dfo, vegan opt, n)	19.0
Brioche French Toast w/ Nutella Pannacotta, Popcorn Granola, Seasonal Berries, Raspberry Mascarpone, Pistachio and Maple (n)	22.5
Sauteed Broccolini, Asparagus, Green Beans and Kale w/ Poached Eggs, Quinoa Toast, Feta, Pumpkin Hummus, Tahini Dressing, Lime, Zataar (gfo, dfo, vegan opt, n) + Add Woodsmoked Salmon	24.5 +6.0
Smashed Avocado on Quinoa Toast w/ Pumpkin Hummus, Roasted Carrot, Zucchini & Herb Salad, Goats Cheese, Pepitas, Pesto & Lime (gfo, dfo, vegan opt, n)	24.0
Sauteed Middle Eastern Cauliflower & Chickpes w/ Kale, Peas, Zucchini, Feta, Fried Egg, Beetroot Pesto, Tahini, Pomegranate & Zataar (gf, dfo, vegan opt, n) + Add Lamb	24.5 +7.5
Roast Pumpkin Bruschetta Toast w/ Poached Eggs, Beetroot, Pesto, Feta, Crispy Kale, Pepitas, Fresh Herbs, Almond Dukkah (gfo, dfo, vegan opt, n)	24.0
Slow Cooked Pulled Pork Benedict on Sourdough Toast, Poached Eggs, Apple Cider Hollandaise, Caper, Fennel, Mint & Apple Salad (gfo)	25.5
Eggs Your Way on Sourdough Poached, Fried Scrambled	13.0 14.0
n - Contains nuts gf - Gluten free df - Dairy free gfo - Can be made gluten free dfo - Can be made dairy free vegan-opt - can be made vegan	

## SIDES

Smashed Avo / Salmon / Haloumi / Potato Rosti	6.0
Bacon / Roasted Mushrooms	5.0
Roasted Tomato / Wilted Spinach	4.5
Hollandaise / Tomato Relish / Feta / Goats Cheese / Extra Egg	3.5

## LUNCH 12PM ONWARDS

Slow Cooked Chicken Thigh w/ Pearl Barley, Broccoli, Corn, Mint, Cabbage & Kale Salad, Avocado, Feta, Labna, Dukkah (dfo, n)	26.5
Middle Eastern Pulled Lamb Salad w/ Carrot, Zucchini, Black Beans, Quinoa, Mint, Almond, Beetroot Feta, Cumin Labna, Lime (gf, dfo, n)	27.0
Roasted Pumpkin & Haloumi Salad w/ Quinoa, Beans, Pickled Cabbage, Carrot, Beetroot Pesto, Feta, Herbs, Beetroot Labna & Zataar (n, dfo, gfo, vegan-opt)	24.5
Fried Chicken Brioche Burger w/ Cabbage, Cos, Cheese, Avocado, Pickles and Special Sauce	22.0
Sweet Potato Chips, Paprika Salt, Chipotle Aioli	10.0

## KIDS MENU

1 Egg on Toast - Poached/Scrambled/Fried	7.5
Cheesy Ham Toasted Sandwich	7.5
Kids Muesli w/ Fruits	7.5
Kids Organic OJ	3.5
Kids Cloudy Apple	4.0
Kids Watermelon, Pineapple, Mint	4.0

Please let us know if you have any dietary requirements. Sorry, no changes to the menu on weekends.

10% Surcharge applies on Sundays  
15% surcharge on public holidays