

**A farm-to-table eatery
and cafe that emphasises
the importance of shared,
wholesome food, our menu
is handmade with seasonal
produce and lots of love.**



Specials

PORRIDGE

Spiced Apple and Rhubarb Porridge
with Cinnamon Crumble

14.0

SOUP OF THE DAY

14.0

All-day Brunch

SOURDOUGH TOAST Jam, Peanut Butter or Vegemite	9.0	LUCY'S LAMB De Puy Lentils, Grains, Currants, Pomegranate, Roasted Beetroot, Feta, Green Leaves, Crushed Pistachio, Carrot Hummus with Mint and Yoghurt Labneh	21.0
FRUIT TOAST	10.0		
YOGHURT PANACOTTA Coconut Panacotta, Luci's granola, Pistachio Crumble, Seasonal Fruit and a Side of Milk	14.0	SMOKEY SALMON House Smoked Salmon, served with Mixed Grains, Pickled Ginger, Wakame, Radish, Edamame Beans, Crispy Wonton, Avocado Cheek, Crispy Shallots, Sesame Seeds and Yuzu Dressing	23.0
PUMPKIN LOAF Poached egg, Smashed avocado, Pomegranate, Feta, Mint, Mixed seeds, Macadamia Crumble	20.0	Add: Poached Egg	+3.0
SMASHED AVO Smashed Avocado, Poached Eggs, Lemon, Pistachio Crumble, Za'atar, Chili, Mint, Goat's Cheese Smoked yoghurt and Pickled Radish on Sourdough	21.5	FALAFEL BOWL House-made Falafel, Mixed Grains, Beetroot Hummus, smoked labneh, Raw Spinach, Pickled Fennel and Dill Crushed hazelnuts	22.0
SHAKSHUKA Middle Eastern Baked Eggs with Sujuk, Tomatoes, Red Peppers, Chili, Coriander, Smoked Labneh and Crusty Bread	23.0	Add: Halloumi	+5.0
BREKKIE BURGER Fried Egg, Mushroom, Aged Cheddar, Baby Spinach, Hash Brown, Tomato Relish Halloumi, Aioli on Japanese Milk Bun	16.0	E.Y.G (EAT YOUR GREENS) Steamed Broccolini, Asparagus, Green Beans, Sugar Snaps, Baby Spinach, Quinoa, Beetroot Hummus, Za'atar and Halloumi	21.0
Add: Sujuk	+5.0	CHICKEN BURGER Char-grilled Chicken, Kimchi, Pickled Ginger, Pineapple Chipotle Slaw, served with Chips	23.0
HOUSE SMOKED SALMON BENEDICT Poached Eggs, House Smoked Salmon, Pickled Fennel, and Chef's Potato Rosti with Herbed Hollandaise	21.0	BEEF BRISKET BURGER Pulled Beef Brisket, Lettuce, Horseradish Mayo, Pickles, Fried Egg and Smoked Cheddar	23.0
RICOTTA HOTCAKES Served with Seasonal Poached Berries, Vanilla Crème Fraiche, Saffron Syrup and Short Bread Crumble	19.5		



BUILD YOUR OWN TOAST

Two Poached Eggs or Fried 12.5
Scrambled 14.5

Sides:

Tomato/Mushroom/Spinach/Hollandaise 4.0
Rosti/Halloumi/Sujuk/Smoked Salmon 5.0
Fresh Avocado/Crushed Avocado 5.0
Hash brown, Goats Cheese, Extra Egg 3.0
Thick-cut Chips 8.0



Drinks

Coffee

Babyccino	2.0
Cappuccino	4.3
Double Espresso	4.3
Flat White	4.3
Hot Chocolate	4.3
Iced Coffee	7.0
Latte	4.3
Long Black	4.3
Long Macchiato	4.3
Magic	4.3
Mocha	4.3
Piccolo	4.3
Single Espresso	3.5
Upgrade: Large	+0.5

Tea & Chai

Brunswick Breakfast	5.0
Digestive Tisane	5.0
Earl Grey	5.0
Immunity Tisane	5.0
Lemon and Ginger	5.0
Relaxation	5.0
Sencha Green	5.0
Powered Chai	4.3
Sticky Chai	5.5

Fresh Juices

Apple	7.0
Orange	7.0
Apple and Orange	7.0
Apple, Carrot and Ginger	7.0

Wild Organic Juice Range

Apple	7.0
Pineapple	7.0
Apple and Guava	7.0
Lean Green Kiwi, Banana, Mango and Mixed Greens	7.0

Smoothies

Banana	9.0
Berry	9.0
Green	9.0

Milkshakes

Caramel	7.0
Chocolate	7.0
Strawberry	7.0
Vanilla	7.0

Natural Soft Drinks

Bottled Water	4.5
Coconut Water	5.0
Sparkling Water	8.0

Lemonades & Sodas

MIX WITH WATER

Ginger Beer	7.0
Pink Lemonade	7.0
Lemonade	7.0
Passion Fruit	7.0

Non-Alcoholic Spritz

Virgin G&T	12.5
Virgin Margarita	12.5
Yuzu Sake Spritz	12.5
English Garden Spritz	12.5
Summer Spritz	12.5