

DRINKS

DAILY COFFEE

Black coffee	4
White coffee	4
Pour over	10
Aeropress	6.5
Cold brew	5
Iced latte	4.5
Hot chocolate	4
House-made chai	5
Seasonal tea	4.5
Large	+8
Soy, almond, coconut, LF	+1

COLD DRINKS

Raspberry coconut smoothie - raspberries, banana + coconut milk	8
Ginger bread smoothie - Banana, almond butter, maple syrup, ginger, cinnamon, nutmeg + almond milk	8

COLD PRESS JUICE

Pear, kale, celery, cucumber, lemon, ginger	5.5
Orange	5.5

BRUNCH

UNTIL 2:30PM

Bread + Butter (GFO,V) 6 Toasted sourdough w' butter + condiment	Breadless Breakfast (GF,VO) 18 Fried eggs, chorizo + charred kale w' pomegranate + toasted seeds
Granola (GF, V, VGO) 12.5 House-made granola w' yogurt + seasonal fruit	Leek + Mushroom Omelette (GFO, V) 16.5 Thyme roasted mushroom + leek omelette w' fennel salad + pecorino
Seasonal Porridge (V, VGO) 13 Oat + black barley porridge w' spiced poached pear, yoghurt + toasted nuts	Spiced Chickpea Salad (GF, V, VGO) 17.5 Salad of spiced chickpeas, kale, pickled grapes + pepitas w' beetroot hummus + haloumi
3 Cheese Toastie (V) 9 Cheddar, mozzarella + provolone - with ham 11	Baleadas (Bal'e'a'das) (V) 17 Toasted tortilla filled w' spicy beans, scrambled eggs, tomato salsa + avocado
Cubano Toastie 15 Ham, salami, pickled onion, dijon mustard + 3 cheese mix	Arepa (A're'pa) (GF) 17 Chipotle en adobo pulled pork w' smoked mozzarella + tomato salsa
French Toast (V) 17 French toast w' butterscotch banana, berry labne, coulis, fresh berries + mint	Quesadilla (K'se'd'ya) (V, VGO) 17.5 Spicy zucchini + sweetcorn filled quesadilla w' coriander, mint, smoked mozzarella, avocado + chicken or mushroom
Seasonal Avocado (GFO, V, VGO) 16.5 Toasted sourdough w' avocado and edamame smash, 2 poached eggs, radish + mint	Extras Poached egg +2 Avocado +3 Mushroom +3 Haloumi +3.5 Spicy beans +3 Bacon +4 Coconut yoghurt +2 GF bread +2.5
Elementary Breakfast (GFO) 12 Eggs 'your way' with toasted sourdough	

GF gluten free V vegetarian VG vegan O option available

