



BREAKFAST

House-Made Black Strap Granola (V)

Greek Yoghurt, Seasonal Fresh Fruits & Chia Seeds \$15

Waffle

Waffles with Maple, Banana, Bacon & Cinnamon Sugar \$18

Eggs on Toast (V)

Poached, Scrambled OR Fried on Sourdough with Tomato Relish \$10

Mushrooms on Toast (VEGAN)

Toasted Almonds, Pickled Red Onion, Garden Herbs & Truffle Olive Oil \$16

Bacon Benedict

Poached Eggs, Bacon, Sourdough & Hollandaise Topped with Dukkah & Sun-Blushed Tomatoes \$19

Montreal

Poached Eggs, Smoked Salmon, Sourdough & Hollandaise Topped with Preserved Lemon, Chives & Smoked Paprika \$21

Florentine (V)

Poached Eggs, Spinach, Sourdough & Hollandaise Topped with Cracked Pepper, Oregano & Toasted Sesame \$18

Upgrade or Swap:

Sourdough to our House-Made Potato & Kumara Hash \$2 (GF)

Add-Ons:

Bacon (\$5) Halloumi (\$5) Mushrooms (\$4) Spinach (\$4) Hollandaise (\$2) Single Hash (\$2) Avocado (\$4 When Available)



SALAD BOWLS

Pork Belly (GF)

Pickled Cabbage, Feta Cheese, Toasted Almonds & Apple \$23

Grilled Halloumi (GF)

Quinoa, Toasted Seeds & Walnuts, Roasted Pumpkin & Mixed Leaves \$22

Power Greens (VEGAN)

Kale, Broccoli, Mint Peas, Spinach, Vinaigrette & Courgette Ribbons \$20

Karaage Chicken

Salad Greens with Red Onion, Asian Dressing, Shredded Carrot, Radish & Gherkin \$22

VIETNAMESE CUISINE

Pho Ga

Vietnamese Classic Breakfast - Fragrant Chicken & Noodle Soup Cooked in A Delicious Broth with Fresh Herbs \$20

Pad Viet

Stir-Fried Rice Noodle with Tamarind Sauce, Peanuts, Beansprouts & Chili Chicken \$20
Prawn \$22, Tofu \$18 (Vegan)

Bun Thit Nuong

Lemongrass Beef, Vermicelli Noodles, Roasted Peanuts, Fresh Mint, Pickled Daikon & Vietnamese Dressing \$20

Banh Xeo (Vietnamese Pancake)

Savoury Crispy Rice Pancake, Stuffed with Prawns, Bean Sprouts, Coriander & Sweet Chili Dipping Sauce \$21