

BREAKFAST

Served until 11am

Banana Bread

w homemade blackberry butter v

Toast

your choice of sourdough, charcoal, soy & linseed, raisin, gluten free (+1)
vegemite | peanut butter |
homemade jam | pepe saya butter

Eggs on Toast

8

2 eggs fried or poached served with sourdough & homemade kale dukkha

add sides spinach 4 bacon 6

avo 6 hashbrown (2) 6 halloumi 8

salmon 8

13

Handmade Crumpets

19

poached pears, ricotta, lemon, honey
thyme v

add bacon 6

Avocado Charcoal Toast

17

cherry tomato, pickled fennel, lemon
pepper, avocado oil vg
add poached egg 5 v

Unfiltered Brekky Wrap

18

fried eggs, hashbrown, avo, sriracha
vegemite mayo, smokey tomato relish,
cheddar v
add bacon 6

Open Protein Omelette

19

4 eggs, turkey breast, ricotta, spinach,
parmesan, shallot, sriracha, avocado
oil vo, gf
add avo 6 **salmon** 8 **toast** 4

Turkish Eggs

19

poached eggs, yogurt, lemon, confit
garlic, toasted schiacciata, chilli oil,
kale dukkah, fried chickpea v, gfo

LUNCH

From 11am - 2.30pm

Chef's Soup

14

ask for today's special. with sourdough.

9

switch sourdough for cheese toastie or
savoury scone 4

Homemade Pastries

16/18

pork, fennel & cabbage sausage roll or
beef, onion & pepper pie. served
w salad

Nourish Bowl

beetroot hummus, cucumber, tomato,
nori, kraut, edamame, kale, alfalfa,
sesame dressing, citrus furikake vg, gf

served with your choice of:

boiled eggs 19 falafel 20

chicken breast 23 salmon fillet 26

Chicken Schnitzel Burger

23

pickles, slaw, sesame mayo, chilli,
cheese, togarashi, fries w celery salt

Fish Tacos (3)

18

battered hoki fish, orange, lemon,
avocado, jalapeno, red kraut,
coriander, shallot, hot sauce

Pasta Rigatoni

19

nduja, fried eggplant, passata, kale,
parmesan, almond lemon

Fries

9

bowl of chips, celery salt vg

v- vegetarian vg- vegan gf- gluten free
gfo- gluten free option

Vn.

WEEKEND MENU

Winter Porridge 18

activated oats, parsnip, roasted apple, quinoa, coconut yoghurt, toasted almonds, maple syrup v

Eggs on Toast 13

2 eggs fried or poached served with sourdough & homemade kale dukkha

add sides spinach 4 bacon 6
avo 6 hashbrowns (2) 6 halloumi 8
salmon 8 LP's chorizo 9

Avocado Charcoal Toast 17

cherry tomato, pickled fennel, lemon pepper, avocado oil vg

add poached egg 5 add bacon 6

Unfiltered Brekky Wrap 18

fried eggs, hashbrown, avo, sriracha vegemite mayo, smokey tomato relish, cheddar v
add bacon 6

Open Protein Omelette 19

4 eggs, turkey breast, ricotta, spinach, parmesan, shallot, sriracha, avocado oil vo, gf

add avo 6 salmon 8 toast 4

Nduja Chilli Scramble 24

served with toasted schiaccata, shallot, basil oil, nigella seed, pickles, pepe saya butter

Frumpets 22

deep fried crumpets tossed in cinnamon sugar w creme fraiche, bitter orange, rosewater pashmak

KIDS

avo toast soldiers 10 B+E on english muffin 12 dippy egg + toast 10 crumpet, ice cream & jam 13

pasta, tomato passata, parmesan 14
fish and chips 14

Egg's Girondine 26

poached egg, smoked salmon, mustard hollandaise on a potato rosti with bottarga, chives

Grilled Halloumi 21

w charred pineapple, falafel crumb, mojo verde, red kraut, paprika
add fried eggs 5

Croque Monsier 21

leg ham, bechamel, cheddar, parmesan, mustard on sourdough grilled served with petit salad and pickles
add fried eggs 5

LUNCH

From 11am

Chicken Schnitzel Burger 23

pickles, slaw, sesame mayo, chilli, cheese, togarashi, fries w celery salt

Fish Tacos (3) 18

battered hoki fish, orange, lemon, avocado, jalapeno, red kraut, coriander, shallot, hot sauce

Chorizo Tartine 23

LP's chorizo, persian feta, mojo verde, pickled egg, paprika on grilled sourdough

Herb Crusted Salmon 25

beetroot hommus, crispy chickpeas, pickled fennel salad, basil oil

bowl of chips, celery salt 9

surcharge of 10% applies on weekends and 15% on public holidays
v- vegetarian vg- vegan gf- gluten free
gfo- gluten free option



COFFEE

Espresso / Piccolo / Machiato	4.5
Cup / Latte	5
Mug	5.5
Iced Latte	6 / 7
alternate milk (oat, almond, soy, lactose free) +0.80	
Batch Brew	6.5
Cold Brew	6.5
All Day Filter	15

CHAI & LOOSE LEAF & MATCHA TEA

Blended Prana Chai Pot alternate milk (oat, almond, soy, lactose free) +0.80	6.5
Loose Leaf by Tea Drop EBT, earl grey, ginger + lemongrass, chamomile, green, peppermint	5.5
Matcha Latte	6 / 7

FRESH JUICE

OJ and/or Apple	8
Pineapple, Orange, Mint	9
Apple, Ginger, Lemon, Mint	9

ICED DRINKS

Iced Coffee (blended)	9
Iced Chocolate	9
Iced Mocha	11
Slow Brewed Iced Oat Chai	7 / 9
Vietnamese Coldbrew	8
Iced Strawberry Matcha	7 / 9
Tropical Frappe	9
Strawberry Mint	9

SHAKES & SMOOTHIES

Choc / Strawberry / Vanilla	
Caramel / Lime	5 / 8
Banana Smoothie banana, yoghurt honey	9
Matcha Smoothie japanese matcha, coyo, mango	9
Green Smoothie apple, spinach, pear, pineapple, banana	9

UNFILTERED SPECIALS

Homemade Cherry Cola turn into a spider + 3	8
Homemade Pineapple Jalapeno Soda	8
Splice Shake coconut cream, pineapple, icecream	10

