

## 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

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

### Handmade Crumpets

poached pears, ricotta, lemon, honey thyme v  
add bacon 6

### Avocado Charcoal Toast

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

### Unfiltered Brekky Wrap

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

### Open Protein Omelette

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

### Turkish Eggs

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

## LUNCH

From 11am - 2.30pm

### Chef's Soup

ask for today's special. with sourdough.

switch sourdough for cheese toastie or savoury scone 4

### Homemade Pastries

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

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

### Fish Tacos (3)

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

### Pasta Rigatoni

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

### Fries

bowl of chips, celery salt vg

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

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## 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, bechemal, 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

vn.

## 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	5.5
EBT, earl grey, ginger + lemongrass, chamomile, green, peppermint	
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	8
turn into a spider + 3	
Homemade Pineapple Jalepeno Soda	8
Splice Shake	10
coconut cream, pineapple, icecream	

