

ALL DAY BREAKFAST

BIG BREAKFAST \$26

Grilled bacon and chorizo, hash brown, avocado, roasted tomato, sautéed mushrooms and spinach, served with sourdough toast and two eggs your way

CHILLI SCRAMBLED EGGS ^V \$18

Soft scrambled eggs with cherry tomato and baby spinach, served on white sourdough finished with XO sauce, chilli oil, fresh chilli and chilli flakes

SAUSAGE & EGG BUN \$18

Grilled house-made chorizo sausage patty with a fried egg, bacon jam, caramelised onion, jalapeño relish and aioli on a milk bun

CRUSHED AVO STACK ^V \$17

Crushed avocado with feta, heirloom tomato, red radish, pepitas and sesame seeds on soy linseed sourdough, topped with a poached egg

TRUFFLE MUSHROOM BRUSCHETTA ^V \$18

Sautéed button and shiitake mushrooms with truffle butter, garlic and eschalot, finished with fresh parsley, rosemary and thyme, served on toasted focaccia with smashed avocado, feta and a fried egg with chilli oil

EGGS YOUR WAY ^V \$13

Two eggs served on sourdough toast (see extras)
Fried | Poached | Scrambled

CLASSIC BACON & EGG ROLL \$13

Grilled rindless bacon, fried egg and hash brown with aioli and BBQ sauce on a milk bun

THREE CHEESE OMELETTE ^V \$18

With tomato, red onion and roasted eggplant, finished with Mexican cheese mix, mozzarella and parmesan, served with focaccia toast

HASH STACK BENEDICT \$20

Two poached eggs with your choice of bacon, ham, smoked salmon, chorizo or mushrooms, served on two hash browns with hollandaise sauce and a side salad.

Swap hash browns for bread on request

THE RUSTIC FRITTER ^{V DF} \$18

Corn fritter with crushed avocado, tomato salsa, tomato relish, crispy kale and a fried egg

SHAKSHUKA \$20

Seasonal vegetables with feta and two poached eggs, served with white sourdough toast and your choice of bacon, ham, chorizo or mushrooms

AÇAÍ BOWL ^{V DF} \$17

100% organic Acai topped with seasonal fruits and granola

LUNCH

LETS TACO 'BOUT FISH \$19

Crispy hoki with mixed salad and house-made mango salsa, finished with tartare sauce on flour tortillas

CREAMY TOM YUM PASTA \$20

Linguine tossed in a creamy tom yum sauce with chilli garlic, kaffir lime leaf and lemon oil, with your choice of chicken, mixed seafood or mushrooms

SG CHILLI CRAB LINGUINE \$25

Singapore-style linguine tossed with cherry tomatoes, rocket and pangrattato, topped with tender soft-shell crab

TRUFFLE BUTTER PRAWN PASTA \$22

Prawns with cherry tomato, rocket, tossed with truffle butter, finished with parmesan cheese

THE GARDEN GRILL BOWL ^{GF} \$18

Baby spinach with roasted potato, avocado, tablaci, chickpeas, grilled halloumi and grilled chicken breast, finished with a lemon olive oil dressing

HALLOUMI SALAD ^{GF} \$18

Baby spinach, heirloom tomato, cucumber, walnut, mint and red onion with grilled halloumi and a lemon olive oil dressing

ADD chicken +\$6

TRUFFLE BUTTER FRIES \$10

BREAD OPTION

White Sourdough/ Soy Linseed/
Turkish Bread

Gluten Free Bread/ Raisin Toast/
Dark Rye

\$2

EXTRAS

to be ordered with a main dish

Poached or Fried Egg/ \$3.5
Fresh Avocado/
Sautéed Spinach/ Mushroom
Roasted Cherry Tomato

Hashbrown/Grilled Halloumi/ Ham \$4

Grilled Bacon/ Chicken/ Chorizo/ \$6
Smoked Salmon

Please notify staff of any food allergies or dietary requirements

To maintain the integrity of the dish, no changes to the dish are permitted.

Chicken dishes are Halal-friendly.

LUMOS

Sandwiches & Wraps

Bacon Egg Turkish \$8.50
Chilli Cheese Toastie \$10.50
Smashed Avocado On Toast \$10.50

Bircher Muesli \$7.50
Spinach Feta Wrap \$11.50
Breakfast Burrito \$12.00
Chicken Avo Wrap \$14.50
Crumbed Chicken Wrap \$13.00
Grilled Chicken Turkish \$13.50

Ham Cheese Croissant \$9.50
Wasabi Egg Croissant \$11.00

Cheese Tomato Sourdough \$10.00
Ham Cheese Sourdough \$11.50
Ham Cheese Tomato Sourdough \$12.00

Ham Cheese Tomato Flat Bread \$12.00
Almond Chicken Flat Bread \$14.00

Reuben Sandwich \$14.50
Salmon Bagel \$15.50
Schnitzel Sandwich \$14.50

Tuna Sandwich \$15.00
Turkey Sandwich \$14.50

Yoghurt Cup \$7.50

Iced Coffee

- Iced Latte \$7.5
- Iced Long Black \$7.5
- Iced Orange Long Black \$10
- Iced Yuzu Long Black \$10
- Iced Mocha \$8.5
- Cold Brew \$5
- Yuzu Cold Brew \$10.50
- Watermelon Cold Brew \$10.50
- Iced Dirty Chai \$8.5
- Iced Dirty Matcha \$8.5

NON-COFFEE Iced Drink

- Iced Chocolate \$7.5
- Iced Matcha \$7.5
- Iced Chai Latte \$7.5
- Iced Earl Grey Matcha \$10.50
- Iced Strawberry Matcha \$10.50
- Iced Sticky Chai \$8.5

Iced Drink Add-on

- Oat/ Almond/ Soy/ Lactose Free Milk \$1.0
- Vanilla/ Caramel/ Hazelnut Syrup/ Extra Shot/ Decaf \$0.6
- Honey \$0.8

- Upsize \$0.5
- Sugar/ Sweetener \$0

Hot Drink

- SML Capp/ Latte/ Flat White/ Long Black \$5
- Piccolo/ Macchiato/ Single Espresso \$5
- SML Hot Choc/ Matcha/ Chai Latte \$5
- SML Dirty Chai/ Dirty Matcha/ Double Ristretto \$5.6
- Magic \$5.6
- SML Earl Grey Matcha \$5.6
- SML Mocha \$5.30
- Batch Brew \$4.80
- Sticky Chai \$7 (only 1 size)
- Tea \$5 (one size)

Hot Drink Add-on

- Oat/ Almond/ Soy/ Lactose Free Milk \$0.6
- Vanilla/ Caramel/ Hazelnut Syrup \$0.6
- Extra Shot/ Decaf \$0.6
- Honey \$0.8
- Upsize \$0.5
- Sugar/ Sweetener/ Warm/ Extra Hot/ 3/4 Full; 1/2 Full

FRESH JUICES \$8

Straight Juice

Apple, Orange or Watermelon

Refresher

Orange, Pineapple, Mint, Lemon

Immunity

Carrot, Apple, Orange, Ginger

Detox

Apple, Kale, Cucumber, Celery,
Ginger, Lemon

Ruby Glow

Beetroot, Orange, Carrot, Ginger



SIGNATURE DRINKS \$8

Peach Iced Tea

Calamansi Iced Tea

Hibiscus Punch

Grapefruit Sparkler

Calamansi Citrus Sparkler



LUMOS

SMOOTHIE \$10

Banana ProFuel Blend

Banana, Milk, Honey,
Protein Powder

Purple Rain Acai Elixir

Organic Açaí, Banana,
Coconut Water

Mango Tango Bliss

Mango, Banana, Yogurt, Milk

Power PB&B Protein Punch

Banana, Honey, Peanut Butter,
Milk, Protein Powder

Berry Burst

Banana, Mixed berries,
Yoghurt, milk

