

## FOOD

\* vegetarian – V, vegan – VG, gluten free – GF

Please inform our team of any allergies. While every care is taken, we cannot guarantee the complete absence of allergens. A 15% surcharge applies on public holidays. Card payments incur a small processing fee.



### ALL DAY BREAKFAST

#### EGGS ON TOAST 15 V

Two free range eggs your way, buttered sourdough, and house-made relish.

-> house-made focaccia 2

#### SIMPLE HASH BURGA 17

Smoked American bacon, fried egg, hash brown, red cheddar, house-made aioli and relish on a brioche bun.

#### GARDEN GLOW OMELETTE 25 V, GF

Creamy 4-egg omelette, sliced avocado, cherry tomatoes, and mixed fine herb salad.

+ sourdough 2 | focaccia 3

#### BENNY IN THE WOODS 30 V

Sautéed exotic mushrooms, roasted portobello, deep fried enoki, wilted baby spinach, fresh chives, and two poached eggs on sourdough. Served with house-made truffle hollandaise and drizzled with truffle oil.

#### SUNLIT AVO 22 V

Smashed avocado with fresh lemon juice and feta, cherry tomatoes, olives, lemon wedge, and pickled red onions on house-made focaccia. Drizzled with olive oil.

+ poached egg 3 | bacon 6

#### VOLCANIC EGGS 32

Chili scrambled eggs, spicy chorizo, sliced avocado, spring onion, red chilli and house-made chilli mayo on an authentic French croissant.

#### SEA & SMOKE 29

Smoked salmon, smashed avocado, two poached eggs, tuile, fresh dill, and house-made romesco on English muffin.

#### THE SOFT CHEESE SITUATION 22 V

Buffalo mozzarella, mascarpone, cream cheese, pesto, roasted cherry tomatoes, and fresh basil on house-made focaccia. Drizzled with house-made pesto oil.

#### A SICILIAN SUMMER 21 VG

Roasted aubergine, zucchini, red and yellow capsicum, cherry tomatoes, and fresh basil on house-made focaccia. Drizzled with balsamic glaze.

### SEASONAL SPECIAL

#### FRENCH TOAST UNDER GLASS 25

Brioche French toast, crème Chantilly, crème patisserie, caramel shard, fresh figs and raspberries.

#### ADD-ONS (only available with meals)

SOURDOUGH | GLUTEN FREE BREAD 2

HOUSE-MADE FOCACCIA | EGG 3

HASH BROWN 4

ROASTED MUSHROOMS | AVOCADO 5

SMOKED AMERICAN BACON | CHORIZO 6

SMOKED SALMON 7

## DRINKS

### COFFEE

*Clandestino Stealth Blend (Dark Roast)*

#### MILK COFFEE

SMALL | CUP (6oz) 5  
*one shot*

MEDIUM (8oz) 5.5  
*one shot*

LARGE | MUG (10oz) 6.5  
*two shots*

PICCOLO 4.5

+ mocha/chai 50c

+ extra shot 50c

+ milk alternatives 60c

*soy | almond | oat | lactose free*

+ syrups 50c

*caramel | vanilla | hazelnut | honey*

#### BLACK COFFEE

ESPRESSO | SHORT BLACK 4

DOPPIO | DOUBLE ESPRESSO 4.5

LONG BLACK

*S (one shot) 5 | L (two shots) 6*

MACCHIATO

*S (one shot) 4 | L (two shots) 5*

### ICED DRINKS

ICED LONG BLACK 6.2

ICED LATTE 6.8

ICED CHOCOLATE | CHAI 6.8

ICED MOCHA | DIRTY CHAI 7.3

ICED COFFEE 8.5  
*ice cream & cream*

### COLD-PRESSED JUICES

ORANGE 7

CLOUDY APPLE 7

PINEAPPLE LEMON 7

SUPER GREENS 8

### TEA

ENGLISH BREAKFAST | EARL GREY 6

SENCHA JAPANESE GREEN 6.5

CHAMELLIA 9 SPICE CHAI 6.5

LEMON GINGER 6

PEPPERMINT 6

### MATCHA

*Yamamasa Ogurayama Ceremonial  
(unsweetened)*

MATCHA LATTE 6.5

ICED MATCHA 7.5

ICED PISTACHIO MATCHA 9.5  
*house pistachio foam + oat milk*

MUSK

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