

BREAKFAST MENU

UNTIL 11:30

SMASHED AVO

18

smashed avo, feta, sumac, pickled onion, dill, lemon, sourdough (v)(gfo)

+ cured salmon

+7

+ 2 eggs

+6

EGGS YOUR WAY

16

free range eggs, sourdough (v) (gfo)

add sides to build your breakfast

B + E ROLL

15

smoked bacon, fried egg, caramelised onion, gochujang aioli, brioche

+ hash brown

+4

+ smashed avo

+4

ON THE RUN BURGER

23

saam yang relish, lettuce, halloumi, hash brown, egg, caramelised onion, avocado

SWEDISH LILY

17

toast, dill crema, cracked black pepper, vanilla honey

TURKISH EGGS

25

poached eggs, confit garlic, tahini yoghurt, eggplant chermula, la gon ma crunch,
roti parantha (v)

+ hash brown

+4

CHILLI SCRAMBLED EGGS **26**

house sambal, miso mayo, crispy shallots, smoked bacon, toast (gfo)

CRACK CAULIFLOWER **24**

chickpeas tonetto, tahini miso caramel, dill, mint, sesame za'taar, roti (VG)

+ 2 eggs **+6**

EGGPLANT MOUSSAKA **26**

charred eggplant ras el hanout, dukkah, eggs, dill yoghurt, sourdough (v)(gfo)

+ lamb chipolatas **+6**

FRENCH TOAST **27**

rose water chantilly, peaches, vanilla maple syrup, berries, macadamia nougat (gfo)(v)

SSAM YANG BENEDICT **27**

smoked ham, gochujang sabayon, spinach, poached eggs (gfo)

SARDINES ON TOAST **21**

Pimento chutney, caper berries, chives, olive oil, ponzu, preserved lemon (gfo)

+ 2 eggs **+6**

MISO TRUFFLE MUSHROOMS **25**

miso bearnaise, crispy shiitake, truffle, togarashi, sesame, chives (v)

SIDES

hash brown	4	chips	9
cured salmon	7	smashed avo	4
smoked bacon	6	1 egg	3.5
chicken	7	2 eggs	6
lamb chipolatas	6	relish	2
halloumi	6	GF bread sub	2

LUNCH MENU

FROM 11:30

KFC BURGER

26

korean fried chicken, mustard ketchup, gochujang aioli, lettuce,
cheese, onion, chips
+ bacon

+6

EGGPLANT MOUSSAKA

26

charred eggplant ras el hanout, dukkah, eggs, dill yoghurt, sourdough (v)(gfo)
+ lamb chipolatas

+6

CAULIFLOWER HUMMUS

23

chickpeas tonetto, tahini miso caramel, dill, mint, sesame za'taar, roti (VG)
+ 2 eggs

+6

CRISPY PORK BELLY

30

pineapple salsa, tamarind nouc cham, crispy shallots, herbs, chilli,
peanuts, lime (GF)

SARDINES ON TOAST

21

Pimento chutney, caper berries, chives, olive oil, ponzu, preserved lemon (gfo)
+ 2 eggs

+6

SOBA NOODLE SALAD **23**

soba noodle, pickled onion, wakame, tomato, edamame, crispy shallots,
miso caramel (v)

+ chicken +7
+ salmon +7

SALMON GRAVALAX **24**

dill crema, cured salmon, caper berries, sesame zaatar, lemon, crisps (gfo)
+ 2 eggs

+6

SOYA RAMEN **25**

soba, pork belly, soft egg, sambal, lime, wakame, coriander, yum yum sauce
+ chicken
+ salmon

+7

+7

MISO TRUFFLE MUSHROOMS **25**

miso bearnaise, crispy shiitake, truffle, togarashi, sesame, chives (v)
+ 2 eggs

+6

CROQUE MONSIEUR **20**

bechamel, smoked leg ham, mozzarella, swiss, crisps
+ fried egg
+ tomato

+3.5

+3

PORK BELLY ROLL **22**

gochujang aioli, pickled onion, lettuce, tomato chutney
+ chips

+9

SIDES

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HOT DRINKS

COFFEE

BLACK

espresso made on our house blend or 'espresso of the day'

4.7 / 5.7

BATCH BREW

filter coffee on a rotating single origin
go bottomless

4.5 / 5.5

10

MILK

unison coffee roasters seasonal blend, little big dairy co milk

4.7 / 5.7

ICED LATTE

double espresso and milk on ice

5.7

ICED LONG BLACK

double espresso on single origin coffee served on ice

5.7

OAT COLD BREW

sweetened BSP cold brew with oat milk

7

BLACK COLD BREW

16hr cold brew on seasonal blend

6

COFFEE FLIGHT

take off on a sensory journey with the espresso of the day, milk coffee and filter

11

TEA

ENGLISH BREAKFAST

6

full bodied, robust and rich black tea pairs perfectly with milk or black

EARL GREY

6

organic black tea, orange peel, bergamot oil, lemon and vibrant blue cornflowers

GINGER ZING

6

organic lemongrass and ginger root. a refreshing and stimulating herbal tea

LULLABY

6

a calming, tisane herbal blend. chamomile, rooibos, cinnamon, valerian root, lemon peel, lemon balm

GREEN JASMINE

6

a delicately balanced soft green tea with a sweet and aromatic jasmine flowers and natural jasmine

OTHER HOT

HOT CHOC

5 / 6

Callebaut premium cocoa

CHAI LATTE

5 / 7

a full bodied, spiced assum CTC tea, steamed with macadamia milk and honey

MATCHA

5 / 7

100% organic japanese tencha

EXTRAS

honey / agave / vanilla / caramel	0.6
soy / almond / oat	0.5
extra shot / decaf	0.5
macadamia	1

COLD DRINKS

SPARKLING WATER 750ml **6**

HOUSE ICED TEA **6**

ask staff for current flavour

GREEN SMOOTHIE **11**

banana, mango, kiwi, spirulina, spinach & coconut water (vg)

PASSION MANGO SMOOTHIE **11**

mango, banana, passionfruit, ice (vg)

MILKSHAKE **9**

chocolate, vanilla, caramel, strawberry

JUICE **5**

apple, orange

HOUSE SODAS **7**

lemonade, lemon lime bitters

COCKTAILS

MIMOSA	12
orange juice, prosecco	
APEROL SPRITZ	16
aperol, prosecco, soda	
LIMONCELLO SPRITZ	17
Earp Summertime Limoncello, prosecco, soda	

WINE

MOSCATO	8
Bilbul, NSW	
PINK BLUSH	11
Sparkling rose, Petersons House, Hunter Valley	
PROSECCO	11
King Valley, Victoria	
CHARDONNAY	11
Hunter Valley, NSW	

BEER

QUIET XPA	11
'Heaps Normal' XPA - less than 0.5% ABV	
PALE ALE	10
Rotating craft brewery - ask staff for current offering	
LAGER	10
Rotating craft brewery - ask staff for current offering	