

WIDE OPEN RD

KITCHEN M-F 3PM S-S 3:30 / +10% WEEKEND +20% PUBLIC HOLIDAYS
NO SPLIT BILLS / NO ALTERATIONS ON WEEKENDS

OUR KITCHEN HANDLES GLUTEN, NUTS, DAIRY, AND OTHER ALLERGENS
PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS.

SWEET STARTS

HOKKAIDO FRENCH TOAST (vg) 24.0

Japanese milk bread, winter citrus marmalade, brown butter, vanilla cream, candied walnut

CHAI OAT MILK PORRIDGE (vg) 18.0

Chai La Lai porridge topped with fresh fruit & sweet dukkah.

BANANA, COCONUT & WALNUT BREAD 14.0

With mascarpone, seasonal fruit compote & macadamia crumble

CROISSANTS, PASTRIES & CAKES

Available in our cabinet

SANDOS TOASTIES

FISH FINGER SANDWICH (a, gfo) 25.0

*Panko-crumbed Rockling with smashed peas, seaweed tartare & pickled cucumber.
+ Fries (+3)*

THE BREAKFAST BACON BAP (vgo, gfo) 24.0

Bacon rashers, potato hash, fried egg, cheddar & baby spinach with house made BBQ relish & chipotle mayo on a milk bun.

(vg) option, swap bacon for mushrooms

BACON SANDWICH (gfo) 24.0

*Scamorza & provolone, green apple & chili relish, pickled cucumbers in sourdough.
+ Fried egg (+3.0)*

TAMAGO EGG SANDO (vg, gfo) 15.0

*Soft milk bread, filled with Japanese egg salad, kewpie & a hit of mustard.
+ Fries (+3)*

FRIED HALLOUMI TOASTIE (vg, gfo) 23.0

*Beetroot relish, avocado, pickled sumac onions, sourdough.
+ Bacon rashers (+6)*

SIDES



OR BUILD
YOUR OWN
ALL GF

TOAST W PRESERVES 9.0

ONE EGG YOUR WAY (VG) 3.0

SLICED AVOCADO, SOFT HERBS & LEMON OIL (v) 5.5

ROASTED THYME FIELD MUSHROOMS & GARLIC (v) 6.0

WHIPPED FETA (vg) OR VEGAN CASHEW FETA (v) 6.0

GRILLED HALLOUMI, LEMON OIL & SOFT HERBS (vg) 8.5

SAUTÉED GREENS WITH LEMON (v) 5.0

HARISSA BEANS (v) 6.0

CHEDDAR POTATO HASH (vg) 6.0

CHORIZO SAUSAGE 8.5

ISTRA BACON RASHERS 8.5

SMOKED SALMON 8.5

ISTRA THICK CUT BACON 11.0

BEEF BRISKET 10.0

ALL DAY CLASSICS

FREE RANGE EGGS (vg, gfo) 16.0

Poached, scrambled or fried on sourdough toast.

Served with kasundi relish.

LOADED AVOCADO TOAST (vg, gfo, vo) 23.0

Seeded sourdough with smashed avocado, roasted heirloom tomatoes & beetroot, whipped feta & rocket topped with a poached egg & dukkah.

+ Smoked Salmon (+8.5)

ÇILBIR - TURKISH EGGS (vg, gfo) 24.0

Poached eggs set over herbed Greek yoghurt with roasted pepper, wilted greens, roasted chickpeas & kale pesto, finished with chili butter & sourdough.

BEEF BRISKET HASH (gfo) 28.0

Slow-cooked brisket, crispy roasted potatoes, root vegetables, kale, spinach and pesto, w/ a fried egg and Parmesan.

HARISSA BEANS ON TOAST (vg, vo, gfo) 23.0

Cannellini beans in a rich tomato & house made spicy harissa sauce on sourdough, topped with crumbed feta, gremolata & fresh herbs. + Poached Egg (+3.0)

PESTO MUSHROOMS (vg, gfo, vo) 23.0

Roasted mushroom medley, spinach & kale on seeded sourdough with whipped ricotta & pesto, topped with soft herbs & toasted pine nuts.

ZUCCHINI AND CORN FRITTERS (vg, gf, vo) 27.0

*Served on quinoa, baby spinach & rocket with roasted chickpeas, avocado, pickled red cabbage & whipped herb yoghurt.
+ Poached Egg (+3.0)*

SMOKED SALMON BOWL (gfo) 27.0

Smoked salmon, seeded sourdough, cheddar potato hash, whipped feta, kale pesto, pickled red onion, rocket & fennel salad w/ poached egg.

ISTRA THICK CUT BACON (gf) 29.0

*Cheddar potato hash, beetroot relish, poached egg, chipotle mayonnaise, rocket.
+ Avocado (+5.5)*

BOWL OF SHOESTRING FRIES (vg, vo, gf) 13.0

w/ roasted garlic aioli

(gf) Gluten free

(gfo) Gluten free option

(vg) Vegetarian

(vgo) Vegetarian option

(v) Vegan

(vo) Vegan option

(df) Dairy free