

BURGERS & SALADS

Studio Beef Burger \$26

House made Beef patty, Oak Lettuce, sliced Tomatoes, Gherkins, Jack Cheese and house made Burger Sauce on Milk bun served with Chips.
Add On: Extra patty \$4, Grilled Bacon 1 pcs \$3

Crispy Cajun Chicken Burger \$26

Cajun marinated crispy Chicken thigh, Oak Lettuce, Slaw mix, sliced Tomato and Garlic aioli on Milk bun served with Chips.

Haloumi Salad (V) \$26

Haloumi, Green leaves, Cherry Tomato, pickled Onion, Cucumber, Quinoa, Orange segment, Pumpkin seed mix, candied Walnut, Lemon dressing.

Marinated Chicken with Pumpkin & Feta Salad (GF) \$25

Marinated Chicken thigh, mixed leaves, Roasted pumpkin, Cucumber, Cherry Tomatoes, pickled Onion, Feta cheese, Roasted Pumpkin seed mix with Lemon dressing.

HIGH-PROTIEN MEALS

Protein Pack Meal \$30

2 Beef patties, 4 fried Eggs cooked in Olive oil, sliced Avocado.

Green Meal (GF/V) \$28

GF Charcoal Bread(1), smashed Avocado, Feta Cheese, 2 fried Eggs, sautéed Spinach cooked in Olive Oil & Roasted Pumpkin seed mix.

Nourish Bowl (GF) \$30

Mix leaves, Cucumber, Cherry Tomato, sliced Avocado, pickled Onion, Corns, boiled Egg, Lemon dressing, with a choice of Chicken/ Salmon/ Halloumi.

Add-Ons

Spinach	\$4	Bacon	\$6
Grilled Tomato	\$4	Smoked Salmon	\$6
Mushrooms	\$6	Gluten Free Bread	\$3.50
Grilled Halloumi	\$6	Extra Bread	\$2
Hash brown(2)	\$7	Extra Butter/Sauce	\$1.50
Extra egg	\$3.50		

Light Meals

Ham & Cheese Croissant	\$12.50
Avocado & Cheese Croissant	\$13.50
Ham & Cheese Toastie	\$12.50
Tomato & Cheese Toastie	\$12.50
Mushroom Arancini Balls with chips	\$14.00

French fries with aioli	\$10
Potato Wedges with sweet chilli	\$12
Sweet potato chips with aioli	\$14
Walnut Banana Bread	\$8.50
Raisin Toast with butter	\$8.50

Kids Meals

Eggs on Toast \$13

One slice of Sourdough, scrambled egg and tomato sauce.

Kids Pancake \$13

1pc of pancake, vanilla ice cream, chocolate topping with 100's & 1000's.

Chicken Nuggets \$13

6 pcs of nuggets, chips & tomato sauce

Please notify staff of any dietary requirements or allergies. Halal Chicken is used. Gluten-free or dairy-free upon request.

ALL DAY MENU

Bacon & Egg Roll \$13

Grilled Bacon, fried runny Egg, BBQ sauce on Milk Bun.

Add On: Hash-brown \$3, Cheese \$1

Classic Brekkie Roll \$17

Grilled Bacon, fried Egg, Hash brown, Chorizo, Cheese, Tomato chutney, Slaw mix, Garlic aioli on Milk bun.

Make it a wrap \$2

Studio Big Breakfast Platter \$28

2 poached Eggs (make scrambled \$2), Bacon, Mushroom, Chorizo, grilled Tomato, Hash brown, Sautéed Spinach, with Toasted Sourdough.

Make it Vegetarian: No meat, include Halloumi and Avocado. 

Egg Benedict \$23

Toasted Sourdough, sautéed Spinach, 2 poached Eggs, Hollandaise sauce with choice of grilled Bacon/ Salmon/Mushrooms.

Twisted Avo (V) \$24

Smashed Avocado, Feta cheese, Beetroot Humus, Cherry Tomatoes, one poached Egg, pickled Onion, Balsamic glaze, Zaatar on toasted Sourdough.

Add On: Halloumi Cheese \$6, Grilled Bacon \$6

Chicken Benedict \$26

Brioche bread, house made marinated fried Chicken, creamy Slaw, 1 poached Egg, Hollandaise sauce & maple syrup.

Banana Bread Stack \$19

Toasted Walnut Banana bread, house made Whipped Cream, seasonal fruits, Berry compote, Maple syrup & icing sugar sprinkle.

Buttermilk Pancakes \$22

2 pcs of pancakes, Vanilla ice cream, roasted Macadamia crumbs, seasonal fruits, Berry compote, Maple syrup & icing sugar sprinkle.

Granola Bowl (V) \$22

Home made roasted Granola with Almonds, Pistachios and Quinoa seeds with Yoghurt, Berry compote & seasonal fruits.

Turkish Eggs \$25

3 Eggs, Napolitana sauce, Feta cheese, crispy Kale, Dukka & Turkish bread 1 slice.

Add On: Grilled Chorizo \$6, Extra Bread \$2

Corn & Zucchini Fritters (GF/V) \$24

2 pcs of fritters, Beetroot humus, smashed Avocado, Asian Chilli jam, Spinach, crispy Chickpeas, 1 poached Egg.

Asian Grilled Pork Plate (GF) \$26

Soy marinated Pork chop, mixed garden salad, steamed Rice, fried runny Egg on top.

Eggs on Toast \$14

Two poached Eggs (make scrambled \$2), Slaw mix, toasted Sourdough.

Grilled Chicken Sandwich \$24

Cajun marinated Chicken thigh, Oak Lettuce, Cucumber, Tomato, Cheese, House made sauce on Turkish bread served with Chips.

V- Vegetarian



GF- Gluten Free



COFFEE & DRINKS

Hot Drinks

	S	L
Babyccino	3	-
Espresso	4	-
Piccolo	4	-
Macchiato	4	-
Flat White/ Latte/ Cappuccino/ Long Black	5	6
Chai Latte	5	6
Dirty Chai	5.20	6.20
Mocha	5.20	6.20
Hot Chocolate	5	6

Specialty Drinks

Matcha Latte	-	8.50
Turmeric Latte	-	8.50
Brewed Chai by Prana Chai	-	8.50
Pour Over	-	8.50
Cold Brew (*available in Summers)	-	8.50
Strawberry Iced Matcha	-	9.50

Feed Drinks

Ice Long Black	-	7.50
Iced Mocha/ Latte/ Coffee/ Chocolate/ Chai/ Matcha	-	8.50

- Extra Shot/ Decaf/ Soy/ Almond/ Oat/ Lactose Free/ Honey 80c
- Syrup: Vanilla/ Caramel/ Hazelnut 80c
- Coconut Water 1

Artisan Tea by Tea Drops

English Breakfast/ Earl Grey/ Peppermint/ Lemongrass & Ginger/ Chamomile Herbal/ Jasmine Green	-	6
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Milkshakes

Chocolate/ Banana/ Caramel/ Vanilla/ Strawberry	8.50
Make it a thick shake +\$2	
Kids size shake	6.50

Frappe

Coffee/ Chocolate/ Chai/ Mocha/ Matcha	8.50
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Protein Shake

Vanilla/ Chocolate/ Peanut Butter	8.50
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Yoghurt Smoothie

Mix berry/ Mango/ Banana	8.50
Add: A scoop of Protein +\$2.50	

Fresh Squeezed Juice

Orange	8.50
Apple, Ginger, Carrot	
Orange & Apple	
Green (Celery, Kale, Green Apple, Honey)	
Orange & Cranberry	

Sparkling Water Drinks

Egyptian Iced Tea (Lemon/ Peach)	8.50
Lychee Sip	
Mango Yuzu	

Soft Drinks

Coke/ Coke no sugar/ Fanta/ Sprite	3
V Energy Drink	4.50
Ginger Beer	4.50
Bottled Water	3

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