

## PLUS COFFEE & KITCHEN

### CHILLI SCRAMBLED EGGS (GFO V0) \$ 20

Romesco, Bacon, Spring Onion, Red Chilli, Whipped Fetta, Smoked Chilli Oil, Pitta Bread Or Sourdough.

### EGG BENNY (GFO) \$ 25

Pork Belly, Apple and Mix Leaves Salad, Yuzu Hollandaise, Croissant

### MIXED MUSHROOMS (GFO ) \$ 24

Creamed and Sautéed Mushrooms, Parmesan, Toasted Almond, Truffle Oil Garlic Bread Or Sourdough.

### TURKISH EGG WITH SPICED LAMB OR CHORIZO \$ 26

2 Fried Eggs, Natural Yoghurt, Chilli and Paprika Oil, Mixed Herbs, House Dukkah, Flat Bread.

### SMASHED AVO ON TOAST (V0) \$ 24

Crumbled Fetta, Semi Dried Tomato, Poached Egg, Seeds and Nuts.

### FILLET O FISH \$ 24

Fried Whiting Fillet, Tartare Sauce, lettuces, American Cheese, Chips.

### BLACK TRUFFLE RAMEN (SEASONAL SPECIAL) \$ 29

Pork Broth, Onsen Egg, Pork Belly, Black Fungus, Togarashi, Spring Onion, Nori, Black Truffle Sauce and Freshly Shaved Black Truffle

### WAGYU CHEESE BURGER \$ 25

180g Sher Wagyu, Secret Sauce, Pickle, American Cheese, Tomato, Lettuces Chips. Add Bacon \$5

### TRUFFLE SEASON SPECIAL

ADD FRESHLY SHAVED YARRA VALLY TRUFFLES \$12

### HAPPY MOO \$ 26

Slow Cooked Wagyu, Burnt Chilli Sauce, Warm Superfood Salad, Onsen Egg Ponzu Sauce

### BUFFALO HOT CHICKEN AND WAFFLE \$ 24

House Made Waffle, Crispy Fried Chicken Thigh, Buffalo Hot Sauce

### SINGAPORE CHILLI CRAB OMELETTE \$ 26

Soft-shell Crab, 4 Egg Omelette, Singapore Chilli Sauce, Coriander Crispy Shallot

### TIRAMISU FRENCH TOAST (V) \$ 24

Chocolate Soil, Almond, Espresso and Mascarpone cream ,Jack Daniel Syrup Ice Cream.

### A SLICE OF TIRAMISU CAKE \$ 9.5

### 2 FREERANGE EGGS ON ORGANIC TOAST \$ 13

### 2 ORGANIC TOAST Sourdough,GF Toast \$ 8

GFO=Gluten Free Option V=vegetarian

V0=vegetarian Option VGO=Vegan Option

### EXTRA SIDE

Please be aware that a \$3 fee will be charged for sides-only orders

BACON \$5	SUPER FOOD SALAD \$8	WHIPPED FETTA \$4
CHORIZO \$7.5	1/2 AVO \$4.5	PORK BELLY \$7
MUSHROOMS \$5	ORGANIC TOAST/GF \$2.5	EGG \$3
SMASHED AVO \$5	HOLLANDAISE \$2.5	WAGYU W/ PONZU \$9

We care about your dietary needs!

If you have any food allergies or special dietary requirements, please inform us before placing your order. While we take every precaution to avoid cross-contamination, please be aware that all dishes are prepared in a kitchen where allergens such as gluten, dairy, and nuts are present.

## DRINKS

### COFFEE

BLACK/WHITE	4.5/5.5
MAGIC	\$ 5
BATCH	\$ 4/5
COLD DRIP	\$ 6
ICED LATTE (ADD KAHLÚA +\$7.5)	\$ 6.5
ICED COFFEE (ADD KAHLÚA +\$7.5)	\$ 8

### NON-COFFEE

FRESH OJ/APPLE JUICE	\$ 8
HOT CHOCOLATE	\$ 5
MATCHA	\$ 5
HOJICHA	\$ 5
CHAI	\$ 5
TEA	\$ 5
BLACK SESAME/ICED	\$5/6.5
TARO/ICED	\$5/6.5
COKE/COKE ZERO	\$ 3.5

### SMOOTHIES

AMAZON ACAI	\$ 10.5
Acai, Strawberry and Almond Milk	
VERY BERRY	\$ 10.5
Mixed Berries, Honey, Coconut Milk	
PEANUT BUTTER BANANA	\$ 10.5
Banana,Chocolate,Peanut Butter,Almond Milk	
TROPICAL MANGO AND YUZU	\$ 10.5
Mango,Soy Milk,Yuzu,Honey	

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### SOMETHING SPECIAL/MAKE IT 18+

ICED STRAWBERRY MATCHA	\$ 7
Add Erguotou (Red Star) +\$7.8	
YUZU TONIC & ESPRESSO	\$ 7
Add Gin (ROKU) +\$ 8.5	
COCONUT FIRECRACKER COLD DRIP	\$ 8
"TIRAMISU" LATTE	\$ 8
Add Jack Daniels +\$8.5	
ROSÉ	\$ 8
Strawberry Milk, Salted Cheese Foam, Espresso	
FOREST CLOUD	\$ 8
Matcha Cream,Coconut Water,Jasmine Tea	
Thyme, Elderflower and Orange Syrup	
ICED COCONUT LATTE	\$ 7
Add Kahlúa +\$7.5	
ICED PASSIONFRUIT AMERICANO	\$ 7
Add Spiced Rum(Captain Morgan)+\$8.5	
1 SHOT OF SPIRITS	\$ 10
CARLTON DRAUGHT/ ASAHI	\$ 9.5