

Breakfast & Lunch (All Day)



Eggs Your Way \$18 (GFO, V)

Make your breakfast your way - Oozy Poached Eggs, Crispy Fried Eggs or Creamy, Soft Scrambled Eggs (+\$2) with Mixed Leaves and our very own Tomato Relish. Make it on Sourdough or Gluten Free Turkish toast.
 + Add Crispy Chilli Oil, or Blue Cheese Sauce (+\$3 each) to elevate your breakfast your way even further.
 Extra Egg \$4, Smashed Avocado \$5, Bacon \$7, Hash Brown \$5 (Eggs well done alterations available)

Savoury Mince \$27 (GFO)

Special P.O.M. Savoury Mince, 2 Oozy Poached Eggs with crunchy Sour Dough or Gluten Free Turkish Toast shards to dip.
 Add Crispy Chilli Oil, or Blue Cheese Sauce (+\$3 each)
 Extra Egg \$4, Smashed Avocado \$5, Add Halloumi or Bacon \$7, Hash Brown \$5.
 (Eggs well done alterations available. Pork and Beef Mince.)

Chilli Scramble \$23 (GFO, V)

Creamy, Soft Scrambled Eggs with P.O.M. special blend of Crispy Chilli oil. A side of Mixed Leaves with Sesame Dressing on Sourdough or Gluten Free Turkish Toast. Can you handle the heat?
 Bacon or Halloumi \$7, Smashed Avocado \$5, Hash Brown \$5

Chicken Burger \$26

Crunchy Southern Fried Chicken thigh smothered in Honey-Soy Sauce, Torched American Cheese, Pickled Gerkins and Spicy Siracha Slaw Crunchy, Double Coated Chips. Brioche Bun.
 + Add Crispy Chilli Oil, Home Made Tomato Relish or Blue Cheese Sauce (+\$3 each), Extra Egg \$4, Smashed Avocado \$5, Halloumi or Bacon \$7, Hash Brown \$5.

Breakfast Panna Cotta \$18 (V)

Oat Clusters, Soaked Pear, Macerated Berries and a Yoghurt Panna Cotta.

(Good to Share or go Solo)

Nachos \$28

Special P.O.M. Savoury Mince, Guacomole, Sour Cream, Tomato Salsa, and Crunchy P.O.M. Tortillas dusted with Lime & Chilli salt.
 + Add Crispy Chilli Oil, Home Made Tomato Relish or Blue Cheese Sauce (+\$3 each) Extra Mince \$7, Smashed Avocado, Sour Cream or Tomato Salsa \$5, Halloumi or Bacon \$7, Hash Brown \$5.

Eggs Benedict \$26 (GFO, V)

Oozy Poached Eggs, Streaky Bacon or Halloumi, and Wilted Spinach on your choice of a Muffin, or Gluten Free Turkish toast smothered in Hollandaise Sauce.
 + Add Crispy Chilli Oil, Home Made Tomato Relish or Blue Cheese Sauce (+\$3 each) if you dare to take your Benny even further.
 Extra Egg \$4, Smashed Avocado \$5, Extra Halloumi or Bacon \$7, Hash Brown \$5. (Eggs well done alterations available)

Avocado (Chef Recommended) \$21 (V)

Crisp Bread, Sliced Avocado, Tomato Relish, Feta Foam and Balsamic Caviar.
 + Add Crispy Chilli Oil, Home Made Tomato Relish or Blue Cheese Sauce (+\$3 each), Extra Egg \$4, Smashed Avocado \$5, Halloumi or Bacon \$7, Hash Brown \$5.

Zucchini Corn Fritters \$26 (V)

Oozy Poached Eggs, Streaky Bacon or Halloumi, and Smashed Avocado on a delicately fried Zucchini-Corn Fritter, finally dressed with Spicy or Mild Siracha Mayo.
 + Add Crispy Chilli Oil, Home Made Tomato Relish or Blue Cheese Sauce (+\$3 each) if you want to your Fritters up a notch.
 Extra Egg \$4, Smashed Avocado \$5, Extra Halloumi or Bacon \$7, Hash Brown \$5. (Eggs well done alterations available)

Truffled Mushroom (Chef recommended) \$27 (GFO, V)

A special P.O.M. Parfait of Mushrooms and Truffle Oil dusted in hand picked dehydrated Porcini Mushrooms with 2 Oozy Poached Eggs and crunchy Sour Dough or Gluten Free Turkish Toast shards to dip.
 + Add Crispy Chilli Oil, Home Made Tomato Relish or Blue Cheese Sauce (+\$3 each) for that little extra if you like.
 Extra Egg \$4, Smashed Avocado \$5, Halloumi or Bacon \$7, Hash Brown \$5.

Breakie Burger \$23 (GFO)

Streaky Bacon, Fried Egg, Hash Brown, Torched American Cheese & Mixed Leaves, with Mayo, Ketchup or BBQ or any combination you like. Brioche Bun or Gluten Free Turkish toast.
 + Add Crispy Chilli Oil, Home Made Tomato Relish or Blue Cheese Sauce (+\$3 each) to your Breakie Burger if you like.
 Extra Egg \$4, Smashed Avocado \$5, Extra Bacon or Halloumi \$7, Extra Hash Brown \$5.

Childrens Menu

Eggs your way \$13 (GFO, V)
 Poached, Crispy Fried, or Scrambled Egg (+\$2), Sourdough or Gluten Free Turkish Toast. Add a single Streaky Bacon (+\$4)

Pancake \$13 (V)
 Fluffy Pancake, Oreo Crumble, Chocolate Sauce and Ice Cream.

Chicken Nuggets & Chips \$13
 BBQ, Tomato Ketchup, or P.O.M. Tomato Relish

Light Meals

Spring Rolls \$13 (V)
Salt & Pepper Calamari \$15
Corn Ribs \$15 (V)
Crunchy Double Coated Chips \$11 (V)
 with P.O.M. Curry Sauce \$13
 with P.O.M. Satay Sauce \$13
2 x Toast \$5
 Add Vegemite or Jam \$7.50

Salads

Salads in cabinet (Please see wait staff) \$15
 Add proteins \$8
 Southern Fried Chicken Thigh
 Grilled Chicken
 Savoury Mince
 Salt & Pepper Calamari

GFO - Gluten Free Option
 V - Vegetarian

10% Surcharge on Weekends and Public Holidays.
1.6% Card surcharge applies to all card purchases

To keep our kitchen running smoothly, all alterations are listed above. We've designed this menu to be enjoyed exactly as intended - and we know you'll love it.

Drinks Menu (All Day)



COFFEE

Espresso \$4
Piccolo \$4.50
Macchiato \$4.50
Long Machiato \$5.20
Cappucino \$5.20 / \$6.20
Flat White \$5.20 / \$6.20
Latte \$5.20 / \$6.20
Long black \$5.20 / \$6.20
Mocha \$5.20 / \$6.20

TEA

English Breakfast \$5.50
Peppermint \$5.50
Earl Grey \$5.50
French Rose \$5.50
Green \$5.50
Chai \$5.50
Lemongrass & Ginger \$5.50

MATCHA

(Our ceremonial grade matcha is harvested in spring, lightly steamed, and roasted to level 9. Made in Uji, Kyoto.)

Match Latte \$6.20/7.20
Iced Matcha \$9
Coconut Matcha \$9
Strawberry Matcha \$8.50
Mango Matcha \$8.50

HOJICHA

(A Japanese green tea that turns reddish brown when steeped, giving it a distinctively toasty, nutty, and smoky flavor. It is naturally lower in caffeine, making it a calming drink.)

Hot Hojicha Latte \$8.50
Iced Hojicha Latte \$8.50

COLD PRESSED JUICES

Prebiotic Kickstarter \$7.50
Green Power \$7.50
Cloudy Apple \$7.50
Orange \$7.50

SOFT DRINKS

Coke, Coke Zero \$5
Sprite \$5
Lemon Lime Bitters \$5.50
Ginger Beer \$5.50
Sparkling Mineral Water \$5

FIZZIES

Lychee Soda Lime \$8
Mango Soda \$8
Passionfruit Soda \$8

MILKSHAKE / THICKSHAKE

Chocolate \$8/\$10
Strawberry \$8/\$10
Caramel \$8/\$10
Salted Caramel \$8/\$10
Vanilla \$8/\$10

SMOOTHIES

BANANA \$12
Banana, Cinnamon, Honey, Ice Cream & Dairy Milk
PINK FLAMINGO \$12
Dragon Fruit, Mango, Passionfruit, Coconut Water
BERRY NICE \$12
Mixed Berries, Mango, Banana, Coconut Water & Passionfruit
ACAI \$13
Acai, Banana, Almond Milk, Peanut Butter, Mixed Berries

HOT DRINKS

Hot Chocolate \$6.50
Chai Latte \$6.50
Babychino \$3.50
Puppuchino \$3.50

ICED DRINKS

Iced Latte \$7.50
Iced Chocolate \$7.50
Iced Mocha \$7.50
Iced Dirty Chai / Chai \$7.50
Iced Long Black \$7.50

EXTRAS

ALTERNATE MILKS

Soy \$1.00
Oat \$1.00
Lactose Free \$1.00
Almond \$1.00

FLAVOURED SYRUPS

Chocolate \$0.80
Caramel \$0.80
Vanilla \$0.80
Salted Caramel \$0.80
Hazelnut \$0.80

Decaf \$0.80
Extra Shots \$0.80 (each)

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