

ALL DAY BREAKFAST

BIG BREAKFAST \$26

Grilled bacon and chorizo, hash brown, avocado, roasted tomato, sautéed mushrooms and spinach, served with sourdough toast and two eggs your way

CHILLI SCRAMBLED EGGS ^V \$18

Soft scrambled eggs with cherry tomatoes, baby spinach and red onion, served on white sourdough, finished with homemade chilli oil and chilli flakes

CRUSHED AVO STACK ^V \$17

Crushed avocado with feta, heirloom tomato, pomegranate, roasted pumpkin and sunflower seeds on soy linseed sourdough, topped with a poached egg

TRUFFLE MUSHROOM BRUSCHETTA ^V \$18

Sautéed button and shiitake mushrooms with truffle butter and garlic, served on toasted focaccia with crushed avocado, feta and a poached egg, finished with grated cheddar and a drizzle of truffle oil

THREE CHEESE OMELETTE ^V \$18

With tomato, red onion and roasted eggplant, finished with Mexican cheese, mozzarella and parmesan, served with focaccia toast

HASH STACK BENEDICT \$20

Two poached eggs with your choice of bacon, ham, smoked salmon, chorizo or mushrooms, served on two hash browns with hollandaise sauce and a side salad

Swap hash browns for bread on request

CLASSIC BACON & EGG ROLL \$13

Grilled rindless bacon, two eggs and tasty cheese served on a hot dog roll with your choice of tomato sauce, BBQ sauce, aioli or peri-peri

Swap hot dog roll for milk bun on request

EGGS YOUR WAY ^V \$13

Two eggs served on sourdough toast (see extras)
Fried | Poached | Scrambled

THE RUSTIC FRITTER ^{V DF} \$18

Corn fritter with crushed avocado, tomato salsa, tomato relish, crispy kale and a poached egg

SHAKSHUKA \$20

Seasonal vegetables with feta and two poached eggs, served with white sourdough toast and your choice of bacon, ham, chorizo or mushrooms

AÇAÍ BOWL ^{V DF} \$17

100% organic AÇAÍ topped with seasonal fruits, coconut flakes and granola

PORRIDGE \$12

Creamy porridge served with your choice of apple and cinnamon, muesli and fresh berries, or banana

LUNCH

LET'S TACO 'BOUT FISH \$19

Crispy hoki with mixed salad and house-made mango salsa, finished with tartare sauce on flour tortillas

MOROCCAN LAMB SALAD \$20

Slow-cooked Moroccan lamb served with rocket, roasted cauliflower, pomegranate, toasted almonds and feta, finished with a lemon olive oil dressing

HALLOUMI SALAD ^{V GF}

\$18

Baby spinach, heirloom tomatoes, carrot crisps, quinoa, roasted sunflower and pumpkin seeds with grilled halloumi and a lemon and olive oil dressing

Add chicken +\$6

CREAMY TOM YUM PASTA \$20

Linguine tossed in a creamy tom yum sauce with chilli garlic, kaffir lime leaf and lemon oil, served with your choice of chicken, mixed seafood or mushrooms

GARLIC CHILLI CHICKEN PASTA \$20

Linguine tossed in fragrant garlic chilli oil with tender chicken, sautéed mushrooms, cherry tomatoes, onion and baby spinach.

CLASSIC CHEESEBURGER \$18

Gourmet beef patty with fresh tomato, mustard, onion, American cheese and tomato sauce, served with fries

ARANCINI ^V \$16

Golden mushroom arancini balls with crispy kale, rocket, tomato relish and parmesan cheese

TRUFFLE BUTTER FRIES ^V \$10

Served with aioli

BREAD OPTIONS

White Sourdough/ Soy Linseed/ Turkish Bread

Gluten-free Bread/ Raisin Toast/ Dark Rye \$2

EXTRAS

to be ordered with a main dish

Poached or Fried Egg/
Fresh Avocado/ Roasted Tomato
Sautéed Spinach/ Mushroom \$3.5

Hash brown/Grilled Halloumi/ Ham \$4

Grilled Bacon/ Chicken/ Chorizo/ Smoked Salmon \$6

Please notify staff of any food allergies or dietary requirements.

To maintain the integrity of the dishes, no changes are permitted.

Chicken dishes are Halal-friendly.

LUMOS

Iced Coffee

- Iced Latte/ Long Black \$7.5
- Iced Orange Long Black \$10
- Iced Yuzu Long Black \$10
- Iced Mocha \$8.5
- Cold Brew \$5
- Yuzu Cold Brew \$10.50
- Watermelon Cold Brew \$10.50
- Iced Dirty Chai \$8.5
- Iced Dirty Matcha \$8.5

NON-COFFEE Iced Drink

- Iced Chocolate \$7.5
- Iced Matcha/ Chai Latte \$7.5
- Iced Earl Grey Matcha \$10.50
- Iced Strawberry Matcha \$10.50
- Iced Sticky Chai \$8.5

Iced Drink Add-on

- Oat/ Almond/ Soy/ Lactose Free Milk \$1.0
Vanilla/ Caramel/ Hazelnut Syrup/ Extra Shot/ Decaf \$0.6
- Honey \$0.8
- Upsize \$0.5
- Sugar/ Sweetener \$0

Hot Drink

- SML Capp/ Latte/ Flat White/ Long Black \$5
Piccolo/ Macchiato/ Single Espresso \$5
- SML Hot Choc/ Matcha/ Chai Latte \$5
- SML Dirty Chai/ Dirty Matcha/ Double Ristretto \$5.6
- Magic \$5.6
- SML Earl Grey Matcha \$5.6
- SML Mocha \$5.30
- Batch Brew \$4.80
- Sticky Chai \$7 (only 1 size)
- Tea \$5 (one size)

Hot Drink Add-on

- Oat/ Almond/ Soy/ Lactose Free Milk \$0.6
Vanilla/ Caramel/ Hazelnut Syrup \$0.6
Extra Shot/ Decaf \$0.6
- Honey \$0.8
- Upsize \$0.5
- Sugar/ Sweetener/ Warm/ Extra Hot \$0
3/4 Full; 1/2 Full \$0

Sandwiches & Wraps

Bircher Muesli \$7.50

Chia Pudding \$7.50

Yoghurt Cup \$7.50

Chilli Cheese Toastie \$10.50

Bacon Egg Turkish \$8.50

Breakfast Burrito \$12.00

Spinach & Feta Wrap \$11.50

Crumbed Chicken Wrap \$13.00

Ham Cheese Sourdough \$11.50

Cheese Tomato Sourdough \$10.00

Ham Cheese Tomato Sourdough \$12.00

Ham Cheese Croissant \$9.50

Truffle Mushroom Croissant \$14.50

Wasabi Egg Croissant \$11.00

Ham Cheese Tomato Flat Bread \$12.00

Almond Chicken Flat Bread \$14.00

Grilled Chicken Turkish \$13.50

Reuben Sandwich \$14.50

Salmon Bagel \$15.50

Smoked Turkey Sandwich \$14.50

FRESH JUICES \$8

Straight Juice

Apple, Orange or Watermelon

Refresher

Orange, Pineapple, Mint, Lemon

Immunity

Carrot, Apple, Orange, Ginger

Detox

Apple, Kale, Cucumber, Celery,
Ginger, Lemon

Watermelon Splash

Watermelon, Orange, Mint,
Pineapple

Tropical Mix

Orange, Pineapple, Passionfruit



SIGNATURE DRINKS \$8

Peach Iced Tea

Calamansi Iced Tea

Hibiscus Punch

Grapefruit Sparkler

Calamansi Citrus Sparkler

Watermelon Mint Crush



LUMOS

SMOOTHIE \$10

Banana ProFuel Blend

Banana, Milk, Honey,
Protein Powder

Purple Rain Acai Elixir

Organic Acai, Banana,
Coconut Water

Mango Tango Bliss

Mango, Banana, Yogurt, Milk

Power PB&B Protein Punch

Banana, Honey, Peanut Butter,
Milk, Protein Powder

Berry Burst

Banana, Mixed berries,
Yoghurt, milk

