



All Day Menu

Eggs your way \$12.90

(Poached or fried)

Bacon /Halloumi/ Mushrooms/ Avo \$5.50

Add Egg / Scrambled egg / GF Bread \$3.50 / \$2.50 / \$3.50

Avocado Smash \$25.80

Smashed Avo, poached Egg, mixed lettuce, cherry tomato, whipped Feta, Pumpkin Seeds, Balsamic Vinegar on

Sourdough Toast [GFO, V, VGO]

Add Bacon/Avocado/Halloumi/Mushrooms \$5.50

Add Eggs \$3.50

Diesel Veggie Breakie \$ 22.80

Grilled halloumi, poached eggs, cherry tomatoes, herb toasted chickpeas, beetroot hummus

on Sourdough [V, VGO]

[GF Bread, \$3 Extra Mushrooms/ Avo / Bacon \$5.50

Chilli Scrambled Eggs on Toast \$24.80

Soft free-range scrambled eggs, sriracha, chilli flakes, chilli oil, crispy shallots served on artisan Sourdough

[GF0/ V]

[GF Bread, \$3 Extra]Add Bacon/ Halloumi/ Mushrooms/ Avo \$5.50

Croissant Eggs Benedict \$ 25.80

Poached Eggs, Bacon and Spinach with Hollandaise Sauce on a freshly baked Croissant or Sourdough

Add Bacon \$5.5/ Halloumi \$5.50 Smoked Salmon \$6.5

Ultimate Brekkie Croissants \$19.60

Freshly baked Croissants with crispy Bacon, Hash Brown, fried egg, American Cheese, Cos Lettuce

and House-made Chipotle Sauce

Add Avocado \$5.50 / Halloumi \$5.50

Fried Buttermilk Chicken Waffle \$22.90

Overnight buttermilk fried chicken, waffles, maple syrup, whipped cream, maple granola crunch, Icing

Add Bacon \$5.50 / Fried Egg \$3.50

Diesel Big Brekkie \$26.80

Bacon, chipotle, roasted rosemary tomato, mushrooms, eggs (poached/fried), house-made Mexican beans served on artisan Sourdough

Halloumi/ Mushrooms/ Avo \$5.50

Add Egg / Scrambled egg / GF Bread \$3.50 / \$2.50 / \$3.50

ON THE COUNTER

Sandwich/Wraps/ Sandos/ sweets/ Slices



Specialty Drinks menu

MONT BLANC \$9.60

home brew cold brew, biscoff whipped cream,
dehydrated orange & Biscoff crust



ICED ST. MATCHA \$9.60

Homemade st. syrup, milk, locally sourced Simara
Matcha, sweet cream, with dried Strawberry



COCONUT MATCHA CLOUD \$9.60

Pure Natural coconut water, Simara Matcha, sweet
Cream and coconut flakes.



MID- NIGHT CLOUD \$9.80

House-made berry compote, Pure Natural coconut
water, Simara blue Matcha, sweet cream, and rose petal



BISCOFF MATCHA \$9.60

Locally sourced Simara Matcha, sweet Biscoff
cream and full cream milk with bischoff crust



BOTTOMS UP COLD BREW \$7.50

Our in-house cold brew is brewed for 72 hours.
served over ice



ESPRESSO TONIC \$9.00

Our single-origin double-shot coffee with chilled
tonic water served over ice, garnished with a
dehydrated lime wheel.



MILKY COFFEE

Flat White/Latte/Cap	\$4.7
Piccolo Latte	\$4.4
Short Macchiato	\$4.4
Long Macchiato/Mocha	\$5.5
Soy/Almond/Oat/ Lactose-Free	\$1.00
MUG	\$1



LOOSE LEAF TEA \$5.6

English Breakfast
Earl Grey
Spice Chai
Darjeeling

HERBAL TEA \$5.6

Lemongrass & Ginger
Peppermint
Spiced Chai

BLACK COFFEE {SINGLE ORIGIN OF THE DAY }

Espresso (S.O.D)	\$4.2
Batch Brew (S.O.D)	\$4.6
Long Black	\$4.6
Bulletproof Coffee	\$5.9
Affogato	\$6.6



KIDS MILKSHAKES 6.80 [\$2.5 EXTRA FOR THICKSHAKE]

Vanilla, Chocolate, Spearmint, Banana, Strawberry or Caramel
Add-on - Thickshake \$2

HOT DRINKS

Hot Chocolate	\$5.5
Chai Honey Latte	\$5.5
Turmeric Latte	\$5.5
Matcha Latte	\$5.5
Extra Shot of Espresso	\$0.6