

# BREAKFAST MENU

Yes, it says breakfast. Yes, there will be dinner. Stay hungry.



## Chilli Scramble 2.0

v,\* 21

Fermented chilli butter scrambled eggs, garlic Turkish, spice-infused chilli oil, chilli-caramelised chickpeas

## Nordic Salmon Bagel

gfo 18

Smoked salmon, house-pickled onion, whipped yoghurt w/ dill & cucumber, rocket, lemon vinaigrette, bagel by NYC

## Thyme-Honey Avo Toast

v, gfo,\* 24

Smashed avocado, whipped thyme & honey - infused feta, almond & turmeric dukkah, beetroot borani, greens, lemon vinaigrette, pomegranate, sourdough

## Eggs Your Way

v, dfo, gfo 15

2 poached or fried eggs on sourdough with butter, +2 for scrambled eggs

## Brûléed Banana Bread

v,\* 17

House banana bread, vanilla bean & maple creme fraiche, cacao flakes, brûléed banana, pistachio crumbs

## Spiced Butter Turkish Eggs

v,\* 24

Poached eggs, house tzatziki, gochujang spiced butter, garlic Turkish, Chef's chimichurri, almond chilli crumb & dill

## Signature Korokke Benedict Remix

27

Wagyu and potato croquette, poached eggs, yuzu & dill hollandaise, radish, togarashi, potato floss, chojang mayo

## Classic Wagyu Cheese Burger

26

Smashed wagyu patty on a milk bun, onion jam, cheddar, pickled cucumber, bacon, smoky truffle mayo, fries

## Massaman Beef Linguine

\* 29

Braised pulled beef in Massaman curry, linguine, caramelised onion, roasted peanuts, pickled fennel & potato crisps

## Crispy Pork Belly

27

Crispy-skinned, slow-braised pork belly with apple purée, apple cider-braised cabbage, pork jus, and pomegranate

## Truffle Mushroom Pappardelle

v 24

Mushroom ragu, caramelised onion, pappardelle, truffle infused Alfredo sauce, parsley pangrattato & truffle oil

## Pomegranate-Glazed Barramundi

26

Crisped barramundi fillet glazed with pomegranate reduction, white miso parsnip purée, rocket & lemon vinaigrette

## Maple Pumpkin Toast

v,gfo,\* 24

Maple-roasted pumpkin, burnt butter & sage infused ricotta, aged balsamic, crispy sage, roasted pine nuts on sourdough, maple creme fraiche, herbs crumble

## Peach & Yuzu French Toast

v 24

French toast with yuzu mascarpone, cinnamon roasted peach, filo shard, nutmeg crumble, vanilla ice cream

## Poached Pear Porridge

vg 18

Warm 5 grains porridge, earl grey and vanilla poached pear, coconut yoghurt, pear glaze, oat crumble

**v**-vegetarian **gf**-gluten free **o**-option **vg**-vegan **\***- contain nuts

Disclaimer: we take caution to prevent cross-contamination, however, product(s) may contain traces of allergens as our entire menu is produced in the same kitchen.

One bill per table.

5% surcharge on weekends. 15% surcharge on public holidays.

A small surcharge applies if using credit card.

## Sides

avocado 5 eggs / roasted mushrooms 6

swap to scrambled eggs 2

bacon / halloumi 7 smoked salmon 8

hollandaise / chilli sauce / relish 2

fries with truffle aioli & our seasoning 11

# DRINKS

## Hot Drinks

### House Blend Coffee

Espresso	3.5	
Piccolo / Macchiato	4.5	
Long Macchiato	5.2	
Long Black	S4.5	L5.5
Mocha / Latte	S5	L6
Cappuccino / Flat White		
Magic	5.7	

### Single Origin Coffee

Batch Brew	S5	L6
Cold Brew	6	
Cold Drip	7	
Espresso & Tonic	8	

### Extras

Alternative Milk	0.8
Decaf I Extra Shot	0.7

### Alternative

Hot Choc / Chai	S5	L6
Matcha / Dirty Chai	S6	L7
Babycino	2	

### Tea

EBT / Peppermint	5.5
Earl Grey / Green	
Lemongrass & Ginger	

## Cold Drinks

### Over Ice

Latte / Long Black	6
Mocha / Chai / Choc	
Matcha / Dirty Chai	7

### Over Cream & Ice Cream

Coffee / Choc	8
Mocha / Chai	
Matcha / Dirty Chai	10

### Milkshake / Thickshake

Chocolate / Strawberry	8/10
Caramel / Vanilla	
Espresso (+ 3.5 )	

### Cold Press Juices

Breezy Berry <i>apple, lemon, raspberry, &amp; elderberry</i>	7
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Edgy Veggie <i>cucumber, apple, celery spinach, kale, &amp; pineapple</i>	7
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Island Splash <i>pear, orange, apple, pineapple, mango, banana, &amp; passion fruit</i>	7
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Plain Orange <i>cold pressed orange juice</i>	6
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## Sparkling

Lemon Lime Bitters	6.5
Sparkling Raspberry Cordial	6
Sparkling Water	G5/B8

## Iced Tea

Brewed on EBT	7
Lychee Sunrise / Peach Sunset	

## Smoothies

Lychee Crush <i>Lychee, Guava, Mango, Ice, &amp; Passion Fruit</i>	10
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Biscoff Banoffee <i>Biscoff, Banana, Caramel, Cinnamon, Cream &amp; Dairy Milk</i>	11
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Basic Banana <i>Banana, Cinnamon, Honey, &amp; Dairy Milk</i>	9
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Coco Bliss <i>Mango, Banana, Ice, Coconut Yoghurt, &amp; Coconut Milk</i>	12
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## Beer On Tap

Asahi Super "Dry"	13
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# PICNIC AFTER DARK

## food

bread + spreads	charred pita (2) with garlic-infused olive oil	8
	confit garlic hummus, sumac, crispy chickpeas, truffle oil	8
	charred eggplant, tahini, basil oil, parsley	9
	whipped honey feta, sweet paprika, dill, olive oil	9
share plates	fried baby squid, jalapeño-lime aioli, lemon, parsley	19
	tsukune (2), shiitake, teriyaki glaze, togarashi mayo	16
	sous vide pork belly yakitori (3), sweet soy glaze, pickle	18
	tuna tartare, ginger-infused crème fraîche, chive, rice cracker	21
	clam chowder, pangrattato, chive, baguette	19
	sticky pork ribs, tamarind sticky glaze, pickled radish	26
	beef short ribs, spiced beef jus, truffle mashed potato	34
	lamb ribs, black garlic & red wine jus, lime, pickled fennel	29
mains	pumpkin, tahini yoghurt, sage, aged balsamic	24
	wagyu burger, onion, cheddar, pickle, bacon, aioli, fries	26
	mush ragù pappardelle, truffle Alfredo, enoki	26
	spinach pesto linguine, almond & parmesan crumb	24
	mussels & baby squids linguine, sugo, thyme & parsley	32
	soy crumbed barra, fennel, miso pepper parsnip puree	26
sides	pork belly, apple velouté, greens, vinaigrette, dark pork jus	28
	fries with aioli	11
	loaded fries, pulled beef and Sriracha cheese velouté	18
	miso & honey glazed cabbage, almond & chickpea	13
dessert	crisped green bean, crispy garlic & chilli oil, almond	14
	basque cheesecake, berries coulis, maple & vanilla crème	16
	poached pear, oat crumble, coconut labneh	13

drinks			glass / bottle
wine	'23 forest hill highbury field chardonnay		14/50
	'24 langmeil live wire barossa valley riseling		12/48
	'NV domaine maire & fils tissot-maire brut lapiaz		70
	'23 chaffey bros lux venit rose		75
	'24 deviation road pinot gris		62
	'24 redbank king valley pinot grigio		13/54
	'23 yalumba the virgilius viognier		120
	'22 georges duboeuf fleurie		85
	'18 o'leary walker blue cutting road cabernet merlot		12/46
	'22 vasse felix syrah		90
	'24 palliser estate pencarrow sauvignon blanc		14/56
	'22 heirloom coonawarra cabernet sauvignon		72
	'24 hierloom adelaide hill pinot noir		16/70
liqueurs, spirits	hendrick's Gin		9
	belvedere vodka		9
	jack daniel's		9
	el jimador blanco tequila		10
	bacardi carta blanca superior white rum		9
classics	spritz • aperol/campari		17
	tom collins		16
	whisky sour "contains egg white"		20
	cosmopolitan		18
	margarita		19
	old fashion		16
	negroni		16
	martini• gin/vodka		17
beer on tap	asahi super "dry" (imported from Japan)		13
non- alcoholic	lemonade		5.5
	coke		5.5
	coke zero		5.5