BY REUBEN HILLS
COFFEE Small 5 | Large 6 | Iced 6.2

BY OHAYŌ
CEREMONIAL MATCHA Hot 7 | Iced 7.5

SPECIALTY DRINKS

FOAMO 10
Iced filter topped with a cold maple foam

Coco Matcha Cloud 10
Iced coconut water topped with a cold matcha foam

Coco Choc Cloud 10
Iced coconut water topped with a cold choc foam

Strawberry Matcha Marble 10
Iced Matcha Latte topped with a cold strawberry foam

Coco Choc Cherry Berry Cloud 10
Iced chocolate coconut water topped with our signature cherry-berry foam.

CABINET

Canelé 6

Salted Double Choc chip 7

Miso Caramel and White Choc 7

FOOD

Zucchini Loaf | GF 9
Our version of banana bread - sweet potato, zucchini, cardamom and cinnamon

Housemade Granola 15
Granola made in-house, yoghurt and seasonal jam

Salad sandwich 15
Remoulade Sauce, lettuce, beetroot, tomato, pickled veggie, pecorino on a miso and wakame sourdough

Roast Tomatoes 16
Roasted baby tomatoes, mascapone, pickled eschallots on sourdough

Toastie 17
Ham, onion relish, comté cheese

Avo on Rye 18
Avocado on rye toast with crispy chilli oil

Danish Breakfast 22
Rundstykker roll, soft boiled egg, sliced cheese, house made marmalade and butter

Pacific Salad 24
Sashimi-grade tuna, yellow lentils, lettuce, pickled beetroot and crispy garlic

EXTRAS
Extra Shot: 80c | Alternate Milks: $1.00 | Miso Caramel: $1.00
Cold Foam:$4.00 | Stroopwafel: $2.00

EXTRAS
$1.00: Roasted Tomatoes | Pickled Eschalots | Crispy Chilli oil
$4.00: Smoked Salmon | Sliced Cheese | Boiled Egg | Avo | Ham

LOBBY

Marinated Olives / 10

House Shokupan flatbread and chive butter / G,D* / 8pp

Gildas w/ olives, white anchovies, Guindillas peppers, cornichons / 6pp

Leek croquette, green pepper and dill mayo, pecorino / G,D,E / 14(2)

Mushroom Skewers, miso glaze, smoked capsicum aioli, paprika oil / D* / 17(2)

Loaded Crisps, prosciutto, caramelised onion aioli, pickled onion, cornichons / 26

Tuna tartare, Flatbread, Togarashi mayo, avocado cream / G,D,E / 29

Raw Seafood of the day / 29

Roasted Cauliflower & Stracciatella, pickled zucchini / D / 23

Roasted potato, salsa brava, aioli, grated cheese/ D / 23

Roasted Brussels Sprouts, miso almond cream, gremolata / G*,D,N / 20

Casarecce pasta, caramelised pumpkin sauce, garlic prawns, pepitas / G,D,E / 38

Slow-cooked beef, red curry risotto, green oil, cheese / D / 36

Risoni pasta, caramelised pear, manchego cream, hot honey / G,D,E / 34

Belgium Chocolate Mousse, olive oil, salt flakes / D,E / 15

Salted Double Chocolate Cookie / D,E,G / 7

Miso Caramel & White Chocolate Cookie / D,E,G / 7

G,D,N,E - contains gluten, dairy, nuts, eggs, *can be removed

FOOD

Pet Nat

SPUNK LA VIOLETTA	Wild strawberry, wildflower, citrus peel, creamy lees Location - Great southern, WA	17/70

White

FETHERSTON CHARDONNAY	Vibrant notes of white peach, grapefruit, and roasted cashews Location - Yarra Valley, VIC	17/68
MONTE ZOVO PINOT GRIGIO	Delicate aromas of peach, apricot, and green apple with subtle floral hints. Location - Veneto, Italy	17/70

Rosé

SAINT BEATRICE CUVEE DES PRINCES	Delicate aromas of strawberries, raspberries, and flowers. - Location - Lorgues, France	18/68

Orange

‘L’AMBRE’ SVEN JOSCHKE SKIN CONTACT AMBER	Citrus with pithy texture and fleshy stonefruit Location - Barossa Valley, SA	18/74

Red

DAS JUICE CHILLED	Red currant, cherry, herbal, red pepper, blackberry - Location - McLaren Vale, SA	15/66
JERICHO GRENACHE	Bright red fruits, fresh cranberries, ripe cherries, an undercurrent of violet florals and warm spice, Juicy and Fresh. Location - McLaren Vale, SA	18/68
BEAUJOLAIS-VILLAGE TERRES D’ARENES GRANITIQUES	Bright red fruit aromas complemented by subtle earth nuances Location - Beaujolais, France	18/74
FRANKLAND ESTATE CABERNET FRANC	Medium bodied red wine | Plum, strawberry, black currant, white pepper, lavender - Location - Frankland River, WA	22/78

WINES

DRINKS

Signature

LEMON MERINGUE SOUR	Vodka, Limoncello, lemon curd, lemon myrtle	20
HIBISCUS AND LYCHEE FIZZ	Vodka, lychee liquer, lemon, hibsicus syrup, soda water	20
BROWN BUTTER AND SAGE SOUR	Brown butter and sage gin, Brown butter syrup, Lemon	21
MISO CARAMEL ESPRESSO MARTINI	Rum,Banana liquor, liquor 43, espresso, miso caramel	22
SMOKY PINEAPPLE & JALAPENO MARG	Mezcal, Chile Poblano liquer, Lime, Charred pineapple, Jalapenos	22

Classics

	Have a favourite? Just ask our staff	18

Beers

BALTER XPA	Extra pale ale (5%): Tropical fruit, floral, and bright citrus notes	10
BALTER CAPITAN SENSIBLE	Mid strength pale ale (3.5%): Balanced malt undertones with hop notes	10

Mocktails

PINEAPPLE & JALAPENO	Pineapple, lime, jalalepno, ginger beer	13
CUCUMBER & ELDERFLOWER	Cucumber, elderflower, lime, soda water	13