

All Day Brunch Menu 6:30am – 2:30pm

Lot One Benny, freshly baked croissant, your choice of cured Salmon, Ham OR Bacon, wilted spinach, poached eggs, hollandaise, nori powder, fried capers (add rosti \$4) gfo +2 **29**

Bacon Pancakes Triple Stack, crispy bacon, fried egg, maple syrup & pecan nut praline (add buttermilk chicken \$8) nfo **27**

Hush Puppies, golden deep fried sweetcorn fritters, poached eggs, smashed avo, chilli jam & candied chilli (add chorizo \$7) gf **27**

Breakky Gnocchi, homemade ricotta gnocchi, bacon, onion, mushroom, spinach, pecorino, chorizo & fried egg **27**

Free Range Eggs Your Way, poached / scrambled OR fried eggs, on toasted sourdough (add bacon \$7) v/dfo/gfo +2 **16**

Granola Bowl, housemade granola, natural yoghurt, peanut butter, strawberry, banana & chia seeds (add acai scoop \$4) vn **21**

Buttermilk Pancakes, fluffy triple stack, served with lemon curd, blueberry compote & coconut flakes (add bacon \$7) v **27**

Fancy Banana Bread, vanilla mascarpone, caramelised banana, caramel sauce & walnut crumble (add ice cream \$3) v/gfo **16**

Brisket Benny, 16 hour slow cooked beef brisket, chipotle hollandaise sauce, potato rosti, wilted spinach, poached egg toasted sourdough (add bacon \$7) gfo +2 **29**

Smashed Avo, red onion, feta, cherry tomato, poached eggs, pangrattato, sourdough, fresh herbs (vegan option done without feta & egg, with addition of grilled seasoned mushrooms) v//gfo +2 **27**

The Lot, eggs your way, bacon, chorizo, cherry tomato, rosti mushrooms, black pudding, sourdough (add spinach \$6) gfo +2 **30**

The Vego Lot, eggs your way, halloumi, smashed avo, cherry tomato, mushroom, rosti, sourdough (add spinach \$6) gfo +2 **30**

Turkish Eggs, toasted flatbread, dill labneh, poached eggs & chilli maple (add bacon \$6) gfo +2 **24**

Chilli Crab Scrambled, homemade chilli sauce, crab meat, fried onion, fresh herbs on toasted flatbread (add chorizo \$7) gfo +2 **28**

Chorizo Beans Cassoulet, traditional Spanish chorizo, five beans toasted focaccia bread & poached egg (add spinach \$4) gfo +2 **28**

Sides/Extras

House cured Salmon	9	Slow cooked Beef Brisket	8
Buttermilk Chicken	8	Chorizo	7
Bacon	7	Haloumi	7
Scrambled Eggs	7	Cherry Tomatoes	6
Mushrooms	6	Smashed Avo	6
Potato Rosti	5	Feta Cheese	5
Wilted Spinach	5	Black Pudding	5
Poached Egg	4	Fried Egg	4
Hollandaise	3	Chipotle Hollandaise	3
Candied Chilli	2	Fresh Chilli	2

Lunch Menu 10:30am – 2:30pm

Trio of Tacos, slow cooked Beef Brisket OR Buttermilk Chicken, slaw, pico de gallo, green aioli & fresh herbs (add extra taco \$7) df **24**

Steak & Eggs, 150g scotch fillet, fried eggs, crispy chat potato, served with chimichurri (add bacon egg \$4) gfo +2 **30**

Buffalo Chicken Burger, spicy glazed buttermilk chicken, cos lettuce, tomato, cheese, aioli, served with chips (add bacon \$7) gfo +2 **27**

Brisket Burger, toasted brioche bun, coleslaw, herb aioli, 16h slow cooked beef brisket & cheese, served with chips (add fried egg \$4) gfo +2 **27**

Salt & Pepper Squid, served with chips, green aioli, lemon gf **23**

Creamy **Garlic Prawns**, served with steamed white rice gf **29**

Poke Bowl, white rice, avo, cucumber, radish, edamame, pickle red cabbage, nori, toasted sesame seed, green goddess dressing served with Chicken OR Tofu OR Brisket (add fried egg \$4) df **27**

Ragu Pappardelle, slow cooked beef brisket, tossed with rich tomato, red wine sauce & parmesan (add chorizo \$7) dfo **29**

Little One's 6:30am – 2:30pm

The Lottie egg your way, bacon, mini rosti, mushroom, spinach on toasted milk bread **15**

Kids Avo, cherry tomatoes on toasted milk bread **13**

Pancake, strawberry & caramel **13**

Buttermilk Chicken, fries, tomato sauce **13**

Pasta, red OR white sauce & cheese **13**

Cocktails

Espresso Martini **18**

Vodka, Kahlua, Crème de Cacao, Vanilla & Espresso

Pavlova Caprioska **18**

Passionfruit, Strawberry & Mint Caprioska

Negroni **18**

Gin, Campari & Sweet Vermouth, Dehydrated Orange

Lot One Bloody Mary **18**

House-made spiced Vodka, Tomato & Lemon juice, Pepper

Strawberry Fields **18**

Loads of fresh strawberries, Gin, Lime, Ice

Violet Gin & Tonic **16**

23rd Street Violet Gin, Elderflower Tonic, Blueberry & Rosemary

Aperol Spritz **16**

Aperol Aperitivo, Prosecco, Soda water & Orange

Mimosa **14**

Prosecco & your choice of cold pressed orange OR watermelon juice

Liqueur Affogato **14**

Double ice cream scoop, double espresso, your choice of Frangelico, Baileys OR Kahlua

Mocktails

Lot One Mojito **14**

Pineapple, Lime, Mint, Yuzu Soda & Sugar

Berry Ginger **14**

Mixed berries, Ginger Ale & Honey

Lychee & Coco **14**

Coconut water, Lychee, Lime & Lemonade

White Wine

Evans & Tate “Fresh as a Daisy” Sauv Blanc Sem Margaret River, Western Australia	8	36
TeHa “by Matua” Sauvignon Blanc Marlborough, New Zealand	9	38
Hay Shed Hill “Morrison’s Gift” Chardonnay Margaret River, Western Australia	11	40

Sparkling

Dunes & Greene Prosecco South Eastern Australia	10	40
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Rosé

Days of Rosé Barossa Valley, South Australia	9	38
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Red Wine

Campo Viejo Tempranillo Rioja, Spain	9	38
Katnook Estate “Founders Block” Cab Sauv Coonawarra, South Australia	10	40
St Hallett “Black Clay” Shiraz Coonawarra, South Australia	10	40

Beer & Cider

Gage Roads Yeah Buoy 0.5% (zero alcohol) Perth, Western Australia	7
Gage Roads “Air Time” Low Carb Lager 4% Griffith, New South Wales	9
Gage Roads Side Track 3.5% Perth, Western Australia	9
Gage Roads “Hazy As” Hazy Pale Ale 5% Perth, Western Australia	10
Rocky Ridge Stout 4.5% Perth, Western Australia	11
Matsos Ginger Beer 3.5% Perth, Western Australia	12

Gin & Tonics / Spirits

Starward Whisky & cola	12
Makers Mark Bourbon & cola	11
Manly Spirits “Zesty” Limoncello	10
Kolective Dry Gin with tonic water	10
Kolective Vodka , lime & soda water	10
Frangelico Hazelnut Liqueur	10
Baileys Irish Cream	9
Kahlua Coffee Liqueur	9

Apollo Project Coffee

Roasted in house by our friends at Laika Coffee in Lathlain, also available for you to take home in 250g \$20 or 1kg \$55 bags.

Espresso 4.5

Double Espresso / Short Mac / Piccolo 5.0

Latte / Flat White / Cappuccino / Long Black 5.6

Long Mac / Mocha / White Choc Mocha / Dirty Chai 6.3

Hot Chocolate / White Hot Chocolate 5.8

Kit Kat Mocha 5.8

Matcha Latte / Chai Latte / Turmeric Latte 5.8

Almond / Oat / Soy / Lactose Free 0.8 Extra shot 0.8

Vanilla / Caramel / Hazelnut 1.0 Mug 0.8

Honey 0.2

Prana Chai 6.3

traditional sticky chai brewed with hot water or milk of your choice

The Ripple Effect Teas 5.4

Wild Organic Teas handcrafted by artisans and 100% free of chemicals

Ruby Breakfast English Breakfast Tea

Earl Grey Ceylon Leaves, Bergamot Oils, Corn Flowers

Peppermint Organic Peppermint Tea

Lemongrass & Ginger Tea Lemongrass, Ginger, Lemon Myrtle

Green Tea Organic Green Tea

Herb Garden Ginger, Lemongrass, Peppermint, Chamomile

Iced Drinks

Iced Latte / Iced Chai Latte 6.7

Iced Long Black / Cold Brew 6.7

Iced Dirty Chai Latte / Iced Coffee 7.7

Iced Chocolate / White Choc served with cream & ice cream 7.7

Iced Mocha / White Choc Mocha served with cream & ice cream 7.9

Affogato double shot of espresso, vanilla ice cream 7.2

Almond / Oat / Soy / Lactose Free 0.8 Extra shot 0.8

Vanilla / Caramel / Hazelnut 1.0 Mug 0.8

Honey 0.2

Specialty Drinks

Hot Matcha Latte – Premium Matcha from Mie Prefecture, Japan 5.8

Iced Matcha Latte / Strawberry Matcha Latte 8.5

Iced Strawberry White Choc Matcha Latte 9.5

Iced White Chocolate 9.5

Pistachio Iced Latte 9.5

Pistachio White Choc Raspberry Latte 9.5

Pistachio Matcha Latte 9.5

Kit Kat Iced Mocha / Iced Kit Kat 9.5

Cold Foams Available – Pistachio, Raspberry, Maple Syrup OR Salted Caramel

Smoothies 11

Protein Blend peanut butter, banana, cacao powder, date, honey & milk of your choice (add protein powder scoop \$4)

Fiber Powerhouse spinach, pineapple, turmeric, banana, chia seeds & coconut water (add matcha shot \$2)

Antioxidant Bundle, acai, strawberry, blueberry, banana, honey & milk of your choice (add chia seeds scoop \$2)

Vitamin C Goddess, mango, passionfruit, strawberry & coconut water (add acai scoop \$4)

Protein powder scoop \$4

Turmeric shot \$2

Matcha shot \$2

Chia seeds scoop \$2

Bananas \$2

Acai scoop \$4

Milkshakes all served with cream & ice cream 9.5

Vanilla / Strawberry / Chocolate / Kit Kat (thick shake \$1)

Cold Pressed Juice freshly made right here in Perth 9.5

Valencia orange juice

Hakuna Matata watermelon, apple & strawberry

Life's a Beach pineapple, mango, orange, passionfruit & apple

Power Punch carrot, ginger, pear, lime, apple & pineapple

Soft Drinks

Coke / Coke No Sugar / Sprite / Fanta / Ginger Ale 5

Lemon Lime & Bitters / Fire Engine / Sippi Soda 6

The Pastry Corner – All house-made and freshly baked in by our lovely Pastry-Chef Jenny Nguyen

DAILY BAKED

Pistachio Cinnamon Scroll 10

Biscoff Cinnamon Scroll 10

Lemon & Blueberry Cinnamon Scroll 10

Classic **Cinny Scroll** 9

Sweet Muffins 6

GLUTEN FREE contain nuts

Basque **Cheesecake** 9

Orange Almond **Cake** (n) 9

Paleo Banana Bread 8

Triple Chocolate **Brownie** 8

Raffaello Ball 5

Dates & Nuts **Vegan** Slice (n) 8

Twix **Vegan** Slice (n) 8

Blueberry, Lemon & Coconut Loaf 8

Banana Bread Load 7

Orange Coconut Loaf 7

Veggie Savoury Loaf 7

Carrot Cake (n) 9

White Choc **Biscoff** Brownie 8

Caramel Slice 6

Lemon & Coconut Slice 6

From the Cabinet 6:30am – 2:30pm

Fresh pastry items baked fresh daily

Breakky Burger, brioche bun, cream cheese, bacon,
fried egg, american cheese, bbq sauce (gfo) **14**

Chicken Panini, tandoori chicken, red onion, rocket,
tomato, capsicum, garlic aioli **14**

Veggie Wrap, spinach tortilla, halloumi, mushroom,
spinach, tomato relish **14**

Ham & Cheese Toastie, Japanese milk bread, ham,
cheddar cheese, herb butter (gfo) **12**

Breakky Wrap, white tortilla, cheesy scrambled egg,
bacon, spinach, bbq sauce **14**

Ham, Swiss Cheese & Sliced Tomato **Croissant** **12**

Savoury Loaf, made in house with spinach, pumpkin
seeds, parmesan cheese, zucchini & eggs **7**

Plain **Croissant** with Jam & Butter **7**