

ALL DAY

DINE IN & TAKEAWAY MENU

Scallop & chilli butter scramble | 25

Soft chilli butter egg scramble topped with seared scallops, house-made hwa yu (blistered chilli oil), chilli thread, fried garlic and toasted garlic sourdough

-add glass of sav blanc +12
-add smashed avo +7

Woodlands on toast | 25

forest mushrooms, truffled kipfler potatoes, orange candied almonds, spicy salsa verde, sourdough (ve, gfo)
-add poached egg +4

Eggs anyway | 17

pasture raised farm eggs (poached, scrambled, or fried), housemade potato hash, sourdough, house made relish (ve,gfo)
-add gympie nitrate free bacon (2) +7.5

Avocado smash | 24

with toasted sourdough, semi-dried cherry tomatoes, spinach, romesco sauce, herb emulsion, citrus dressing, and hazelnut dukkah (ve, gfo)
-add glass of mimosa +13
-add poached egg +4

Matcha yoghurt granola | 20

house-made puffed quinoa granola, with creamy matcha yoghurt, seasonal fruits, blueberry compote. toasted coconut flakes, lemon myrtle dust.(v)

House bagel | 20

Toasted bagel with your choice of smoked salmon or grilled halloumi, soft fried egg, whipped herb sour cream filling and house relish.
-add bacon +7.5

Zucchini Corn Fritters | 27

with smoked salmon, dill fraiche, poached eggs, tomato salsa, fried baby capers, and dill oil.
-add smashed avo +7

ALL DAY eggs benedict | 28

poached eggs, slow-cooked pulled beef, miso hollandaise, wilted kale, gochujang mayo served on garlic buttered sourdough (gfo)
-optional to swap beef with mushrooms (v)

gf/gluten free gfo/gluten free opt v/vegetarian ve/vegan veo/vegan opt. Please order via the qr code or at the counter, 20% surcharge applies on public holidays,. Please inform us of any allergies

Choc Garden Waffles | 24

chocolate butter waffles served with pistachio sauce, raspberry compote, whipped mascarpone cream, vanilla ice cream, earl grey crumble, chocolate drizzle. freeze-dried raspberries, pistachio crumb. (v)
add glass of rosé +\$12

ALL DAY bowl | 26

misoglazed tempura eggplant, spinach and cabbage slaw, garlic edamame, togarashi, house pickles, sprouts, sesame seeds layered over brown rice (ve)
-add bloody mary +13

Saffron prawn pasta | 30

umami saffron cream sauce linguine w / confit prawns, smoked speck, cherry tomato, olive oil, pecorino, herb pangratatto
-add a glass of sparkling wine +12

Grilled Pork Belly Bibim Somen | 29

Chilled somen noodles topped with grilled pork belly, kimchi relish, fresh cabbage, carrot, alfalfa, boiled egg, seaweed powder & toasted sesame.
-add a glass of chardonnay +13

Chicken karaage burger | 22

buttermilk fried chicken, lettuce, tomato, onion, teriyaki kewpie mayo.
-add truffled potatoes | 8
-add can of lager +10

Sides

Truffled fried potatoes 8	Karaage fried chicken 8
Nitrate free bacon 7.5	Smoked Salmon 8
Grilled Porkbelly 8.5	Teriyaki mayo 4
Haloumi 7.5	Pasture raised egg 4
Mixed mushrooms 7.5	Miso hollandaise 4
Roasted cherry tomatoes 7	Gluten free bread sub 2.5
Atherton avocado 7	

ALL DAY

SOMETHING TO DRINK

SMOOTHIES | 12

MANGO YUZU - mango, coconut water, passionfruit, coconut

DRAGON PASSION - dragonfruit, coconut, passionfruit

WILD BERRY MYRTLE - berries, lemon myrtle, coconut

BISCOFF FRAPPE - biscoff, double shot espresso, milk

STRAWBERRY MATCHA LATTE -house made strawberry, matcha, cold foam

FRESH JUICES | 11

GREEN - cucumber, apple, ginger & lime

PINE - pineapple, orange & apple

BEET - beetroot, apple, orange & ginger

SUNRISE - grapefruit, pineapple, mint

Or make your own from any of the above

HOUSE MADE ICED TEA | 8

SUMMER PINEAPPLE

pineapple, green tea, lime, mint

SHAKES | 8 THICK SHAKE +3

Choice of caramel, chocolate, strawberry, vanilla

BOTTLED SODA

Coke, coke no sugar, lemon lime bitters, kombucha - from 4.5

COFFEE

Flat White/Cap/Latte/Long Black 5.2

Piccolo/Long Mac/Espresso 5

Hot Choc/Chai/Mocha/Matcha 5.5

Iced Long Black/Latte/Matcha/Cold Brew 6.5

Alt Milk/Size +1

TEA (POT) | 6

English Breakfast, Earl Grey, Korean Green Peppermint, Lemongrass and Ginger

BRUNCH BUBBLES

MANGO MIMOSA - mango, lime, prosecco

PINEAPPLE ROYALE - house made pineapple green tea, lime, prosecco

YUZU MIMOSA - yuzu, lime, prosecco

COLD FOAM BELLINI - vanilla cold foam cloud, prosecco

BEER / CIDER

Hurricane Head Lager 4.7% - 11

Little Creatures Pale Ale 5.2% - 12

Better Beer Middy Lager 3% - 12

Kaiju! Golden Axe Cider 5% - 12

Hiatus Beer Pacific Ale 0% - 12

SPARKING / ROSE

First Drop Sun Prosecco, VIC - 13 / 50

Sven Joschke Rose, Barossa, SA - 14 / 58

Defialy "The Fizzy One" PET NAT, King Valley, VIC - 58

Unico Zelo Origami Rose, Riverland, SA - 58

WHITE

Tscharke 'Girl Talk' Aromatic White, Barossa SA - 11 / 46

Ottellia Chardonnay, Limestone Coast, SA - 14 / 58

Two Tonne 'TMV' Riesling, Tamar Valley, TAS - 66

Range Life Pinot Grigio, King Valley, VIC - 47

Athletes Of Wine Alto! Alto! Bianco SA - 55

RED

2022 Athletes of Wine Alto! Alto! Rosso - 12 / 55

Unico Zelo 'Pastafarian' Sangiovese, Clare Valley, SA - 68

Tscharke Shiraz, Barossa Valley, SA - 54

Amato Vino Mantra Cab Sauvignon, Margaret River, WA - 17 / 75

Ministry Of Clouds Shiraz, McLaren Vale, SA - 70