



LIGHT & SWEET

TOAST (V) \$9.5

Your choice of sourdough or multigrain, served with spreads like jam, peanut butter, Vegemite, or Nuttelex. Add fruit toast or go gluten-free ----(+ \$1)

PORRIDGE (V) \$18

Warm, comforting oats topped with seasonal fruits & a touch of honey

SCONES (V) \$10

Freshly baked and served with cream & jam -simple, classic, perfect

GRANOLA (V) \$18

Crunchy, wholesome granola with seasonal fruits, coconut yoghurt & a drizzle of maple sweetness

FRENCH TOAST \$24

Golden, fluffy goodness drenched in butterscotch, topped with fresh seasonal fruits, creamy mascarpone & a playful cloud of fairy floss + bacon - \$6

BURGERS

BREKKIE BURGER (GFO) \$19

Your morning hero — bacon or halloumi, fried egg, rocket, pickle, BBQ sauce & aioli stacked in a soft milk bun + hash brown- \$6

CAROLINA CLASSIC \$19

Juicy beef patty topped with crispy bacon, melted cheese, pickles, BBQ sauce & aioli, served in a toasted bun. + meal - \$8

SPECIALTY PLATES

OKONOMIYAKI FRITTERS (V,GF) \$24

Crispy Japanese-style fritters served with miso-dressed slaw, nori crunch, vegan mayo & a drizzle of hoisin magic + egg - \$3

KIDS MENU

GOLDEN CRUNCH NUGGETS & CHIPS \$10

Crispy nuggets served with a mountain of yummy chips

MINI CHEESY BURGER & CHIP \$16

Juicy burger with melty cheese + side of crispy chips

HAPPY EGG ON TOAST \$10

Simple. tasty egg on toast - just how kids love it

BRUNCH CLASSICS

EGGS YOUR WAY (GFO) \$13

Fried, poached or scrambled eggs on toasted sourdough — keep it classic + bacon - \$6

CHILLI SCRAMBLED EGGS \$25

A spicy little number — fresh chilli, onion, chilli sauce & whipped feta folded through scrambled eggs on a buttery croissant + chorizo - \$6

AVOCADO SMASH \$22

Creamy avo with cherry tomatoes, feta, hazelnut dukkah & beetroot hummus on toasted sourdough + egg - \$3

BIG BREAKFAST (GFO) \$27

Go big or go home — eggs your way, bacon, chorizo, avocado, tomato & homemade rosti + greens - \$6

NOURISH BOWL (V / GF) \$25

Feel-good fuel — grilled tofu, avocado, broccolini, asparagus, greens, brown rice & turmeric hummus + chicken - \$6

SMOKED SALMON BENEDICT (GFO) \$25

A brunch classic — smoked salmon, poached eggs, avo, Danish feta, nutty dukkah & lush hollandaise on toasted sourdough + bacon - \$6

BEEF BRISKET BENEDICT (GFO) \$25

Slow-cooked brisket, perfectly poached eggs & silky hollandaise on a crispy homemade rosti + greens - \$6

SANDWICHES & TOASTIES

HAM, CHEESE & TOMATO TOASTIE \$13

Golden, melty, and straight-up satisfying

HALLOUMI TOASTIE (GFO) \$19

Grilled halloumi, creamy avocado, pickled red onion & rocket finished with aioli on toasted sourdough + chips - \$6

TOFU TOASTIE (V, GFO) \$19

A plant-powered delight — tofu, tomato, pickle, Japanese onion relish, rocket & aioli on sourdough + chips - \$6

GRILLED CHICKEN TOASTIE (GFO) \$20

Juicy grilled chicken layered with pickled red onion, feta, shallots, rocket + chips - \$6 & cool tzatziki on sourdough

STEAK SANDWICH (GFO) \$20

Tender steak, fresh lettuce & tomato, punchy Dijon, sweet beetroot jam + chips - \$6 & aioli on toasted sourdough



Signature Cocktails

GREEN HEAT MARGARITA

\$22

A crisp mix of tequila, triple sec and fresh lime with cooling cucumber, finished with a spicy Tajín rim for a zesty kick.

BLUSHING DRAGON BLISS`

\$22

A vibrant mix of vodka, fresh lime and sweet dragon fruit, blended icy and topped with soda for a refreshing, lightly fizzy finish.

FIG OFF FIZZ

\$23

A rich blend of gin, fig jam and maple sweetness, lightly fizzed and finished with a float of red wine for a bold, layered finish.

BERRY CONFUSED

\$21

A playful mix of tequila, strawberry liqueur and fresh strawberry purée, topped with Prosecco for a bubbly, sweet-tart finish.

SINISTER SIP

\$23

Sweet apple and cinnamon whisky blend with a smooth whisky base, finished with a subtle savory twist of garlic, salt, and pepper for a bold, unexpected kick.

Signature Mocktails



ROYAL SUNSET SPLASH

\$21

A vibrant mix of orange and pineapple juice layered with grenadine and lifted by a subtle bitter finish for a perfectly balanced, tropical refresh.

COCONUT DAYDREAM

\$23

A creamy blend of coconut, pineapple, and lime, lightly sweetened for a smooth, tropical escape in every sip.

MINT TO BE FRESH

\$23

Fresh mint and lime muddled with sugar, topped with soda for a crisp, cooling and refreshing classic.

**CRAVING A CLASSICS ?
WE GOT YOU - JUST ASK**

Allergies : Ask our staff | 10% Weekend / 15 % Public Holiday Surcharge



Drinks Menu

HOT DRINKS & COFFEE

Espresso, Babyccino	\$4.5
Black Coffee	\$5
Double Espresso Long Black	
Milk Coffee	\$5.5
Flat White Latte Cappuccino Piccolo Macchiato	
Batch Brew	\$6
Matcha Latte (Zen Wonders Blend)	\$6.5
Monk Chai	\$6.5
Hot Chocolate	\$6.5

SOFT DRINKS — \$4.5

- Coke • Zero • Sprite • Lemon Squash

MILKSHAKES — \$9

- Chocolate
- Strawberry
- Vanilla
- Caramel

TEA SELECTION — \$6

- English Breakfast | Earl Grey | Jasmine |
Peppermint

FRESH JUICES — \$8

- Freshly Squeezed \$8
- Orange | Apple

Noah's Juice - \$8

- Watermelon Mint Cooler
- Apple | Watermelon | Mint
- Beetroot Veggie
- Apple | Beetroot | Orange | Carrot | Ginger

SMOOTHIES — \$12

- Banana Bliss
- Banana, Milk, Honey, Yoghurt & Cinnamon
- Berry
- Mixed Berries, Coconut Water & Apple Juice
- Evergreen
- Kiwi, Kale, Pineapple, Mango, Avocado,
Coconut Water & Apple Juice
- Protein Power
- Oats, Banana, Coconut, Dates, Pea Protein,
Coconut Water & Almond Milk

LITTLE UPGRADES +0.50

- Iced • Large • Strong • Decaf
- Alternative Milks (Almond, Oat, Soy)
- Syrups (Hazelnut , Vanilla , Caramel)

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