

COFFEE

HOUSE BLEND BY NICCOLO COFFEE	5
+ LARGE	0.5
+ VANILLA OR CARAMEL SYRUP	0.5
+ BONSOY SOY MILK	0.5
+ LACTOSE FREE MILK	1
+ ALTERNATIVE DAIRY OAT MILK	1
+ MILKLAB ALMOND OR COCONUT MILK	1
BATCH BREW	5.5
COLD BREW	5.5

HOT BUT NOT COFFEE

OSCAR AND FELIX HOT CHOCOLATE	5.5
RAJA CHAI LATTE	5.5
- OVER ICE	5.5
- POT OF CHAI TEA	5.5
GOLDEN GRIND TURMERIC LATTE W/ SOY	5.5
MATCHA LATTE	6.5
ORGANIC TEA	6
BLACK TEA, EARL GREY, GREEN & JASMINE, PEPPERMINT AND LEMON MYRTLE, LEMONGRASS AND TURMERIC	
BLACK VELVET - LIQUORICE, FENNEL, PEPPERMINT, STAR ANISE, ORANGE ZEST	
FLORAL FIELDS - CHAMOMILE, LAVENDER AND ROSE PETAL	
TODDY - FRESH LEMON, GINGER, HONEY, TURMERIC, LEMON MYRTLE, KAFFIR LIME, SCHEZUAN PEPPER AND LEMONGRASS	7

THE GOOD ONES

BEER / CIDER	11
PROSECCO	12/45
PINK WINE	13/48
WHITE WINE	12/50
APEROL SPRITZ / BLOODY MARY	15

SOMETHING CHILLED

HEPBURN SPARKLING OR STILL WATER	5
COCA COLA, SPRITE, COKE SUGAR-FREE	6.5
BLOOD ORANGE, LEMON LIME BITTERS	6.5
ORGANIC ORANGE JUICE	8
SPARKLING TODDY	7
KOMBUCHA	7

SMOOTHIES

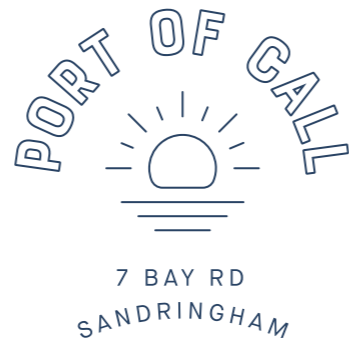
MANGO, PEACH, BANANA, LEMON AND ORANGE JUICE	13
ACAI, BLUEBERRIES, BANANA, OATS, CHIA SEEDS AND COCONUT MILK	13
AVOCADO, PINEAPPLE, SPIRULINA, APPLE JUICE, LIME JUICE AND MINT	13
+ VEGAN PROTEIN	2

COLD PRESSED JUICE BY SUPAGREEN

CARROT, ORANGE, PINEAPPLE & GINGER	9.5
WATERMELON, APPLE & MINT	9.5
KALE, CELERY, APPLE, LEMON & GINGER	9.5
APPLE JUICE	8

KIDS DRINKS

ORGANIC OJ / COLD PRESSED APPLE JUICE	6
CHOCOLATE MILK / STRAWBERRY MILK	3.5
BLUEBERRY AND BANANA SMOOTHIE	9



BRUNCH - ALL DAY

10% SUNDAY SURCHARGE / 15% PUBLIC HOLIDAY SURCHARGE / FEES APPLY FOR ALL CARD PAYMENTS / PLEASE REFER TO DIETARY CODE BELOW ITEMS

SELECTION OF SOURDOUGH, MULTI SEED, FRUIT TOAST, GLUTEN FREE (+2.0)	9
EGGS YOUR WAY ON SOURDOUGH (POACHED, FRIED OR SCRAMBLED) (DF, GFO)	14
HOUSE MADE MUESLI W/ YOGHURT, POACHED PEAR, FRESH BERRIES, BANANA, MAPLE SYRUP + PEANUT BUTTER	19.5 1
BIRCHER MUESLI W/ OVERNIGHT SOAKED OATS, DRIED FRUITS, COCONUT & POACHED CINNAMON PEAR (DF)	21
BELGIUM WAFFLES W/ COCONUT, OAT & NUT CLUSTERS, FRESH FRUIT, ICE CREAM & SALTED CARAMEL (V)	24.5
AVOCADO AND HERB HUMMUS ON TOASTED FOCACCIA W/ FRESH AVOCADO, GOATS CHEESE, HEMP SEEDS, CHILLI OIL & LIME (GFO, VEGAN OPT, DFO) + POACHED EGG	23 3.5
SRIRACHA CHILLI SCRAMBLED EGGS ON TOASTED FOCACCIA W/ DICED BACON, SPRING ONION, FRESHLY GRATED PARMESAN & PARMESAN CRISP (GFO)	24.5
GREEN CHILLI BRAISED PORK BENEDICT SERVED W/ SOURDOUGH, POACHED EGGS, HOLLANDAISE TOPPED W/ JALAPEÑO AND FENNEL SALAD AND PORK CRACKLE CRUMBLE (GFO)	27
CRISPY CAULIFLOWER PITA W/ SPICED TOMATO LABNE, GREEN CABBAGE AND JALAPENO SLAW, PICKLED CUCUMBER, GREEN TAHINI DRESSING, ZAAATAR & LIME (VEGAN OPT, V, NF, DFO)	24 6
WILD MUSHROOMS IN MISO SAUCE W/ MUSHROOM HUMMUS, FOCACCIA, GOATS CHEESE, POACHED EGG, WALNUT & ALMOND CRUMB (V, VEGAN OPT)	25.5
DOUBLE CHEESE BURGER W/ TOMATO, LETTUCE, AMERICAN CHEESE, MUSTARD MAYO, TOMATO SAUCE & CHIPS	26.5
POACHED CHICKEN SALAD W/ CHICKEN BREAST, SPINACH, AVOCADO, PUFFED RICE, QUINOA, CUCUMBER, TOASTED SESAME DRESSING, CRUSHED WASABI PEAS	26.5
CHICKEN TACOS ON GF TORTILLAS W/ ASIAN SLAW, SPICED MAYO, CORIANDER & RED CHILLI (GF)	24
FRIES WITH HERB MAYO (VEGAN OPT)	10

SIDES

BACON, SMOKED SALMON, AVOCADO, POTATO AND CHIVE HASH, HALLOUMI	6.5 EA
ROASTED TOMATO, GOATS CHEESE, MIXED SAUTEED KALE AND SPINACH, MUSHROOMS	4.5 EA
EXTRA EGG, CHILLI JAM, HOLLANDAISE	3.5 EA

KIDS - UNDER 12YR

CALAMARI AND CHIPS W/ HERB MAYO AND LEMON	15.5
KIDS BIRCHER W/ DRIED FRUITS, COCONUT & POACHED CINNAMON PEAR	12.5
WAFFLES W/ ICE CREAM, 100'S & 1000'S	10.5
ONE EGG ON TOAST	9.5

PLEASE LET US KNOW OF ANY DIETARY REQUIREMENTS. WHILE WE TRY OUR BEST TO ACCOMMODATE YOUR DIETARY NEEDS, PLEASE NOTE WE DO HAVE NUTS IN OUR KITCHEN.

KEY	GF	GLUTEN FREE	DF	DAIRY FREE	DFO	DAIRY-FREE OPTION	VEGAN OPTION AVAILABLE
	V	VEGETARIAN	NF	NUT FREE	GFO	GLUTEN-FREE OPTION	NFO NUT-FREE OPTION