











Breakfast

until 2pm

big breakfast

choice of 2 eggs your way, chicken sausage, smoked salmon, house made hashbrown, beans, sauteed mushrooms, baby spinach and cherry tomatoes, crusty sourdough

gluten-free toast +3

vegan viking

40

36

Future sausages, sliced avocado. sauteed mushrooms, spiced beans, house made hashbrown, mixed salad, crusty sourdough

two eggs your way

14

with sourdough

smoked salmon +8 gluten-free toast +3

feels good granola bowl V+

19

greek yoghurt, house made blueberry jam, red and white dragonfruit, kiwi, granola

chunky monkey oat bowl



24

creamy almond milk soaked oats, cacao nibs, fresh banana, house made peanut butter, candied nuts, pistachio crumbs

hangover hash GF V





24

house made hashbrowns, poached eggs, wilted baby spinach, miso hollandaise

keto sis GP V



26

cauliflower cheese muffin, scrambled eggs, sauteed mushrooms, sliced avocado, mixed salad

mediterranean shakshuka



26

baked eggs, tomatoes, roasted red peppers, harissa, fresh parsley, crusty sourdough

chicken sausage +8 gluten-free toast +3

kale & miso scramble 🔍

26

crispy kale, miso mushrooms, scrambled egg whites, sourdough

okonomi breakkie

japanese inspired cabbage pancakes, bonito flakes, seaweed, japanese mayo, sweet soy dressing, sunny-side up egg

avocado toast

with smoked salmon, crispy chickpeas, dukkah, fresh pomegranate, and a fried egg

breakfast burrito

scrambled eggs, minced sausage, guacamole, tomato salsa, lettuce, and mixed beans in a house made tortilla, served grilled with sour cream and hot sauce

crab cake benedict

34

with chunks of prawn on a hot english muffin with poached eggs, spicy harissa hollandaise, and rocket

Sandwiches & Pies

until 6.30pm

quiche of the day GF V side salad +5



24

double chicken sausage patties, fried egg, wilted spinach, and

mushroom and caramelised onion toastie*

28

slow cooked mushrooms, caramelised onions, and raclette grilled between two slices of sourdough

shroomami stack* V+



28

roasted red pepper hummus, portobello mushroom, caramelised onions, balsamic glaze, fresh tomato, rocket, sourdough

ham and cheese toastie*

grilled turkey ham and raclette cheese served with pickles, tomato jam and topped with parmesan

swap to gluten-free bread +3 vegan cheese +5

sausage and egg cruffin

cheddar cheese in a house made cruffin. served with a hashbrown on the side

ocean roll

36

chunks of juicy lobster and prawn in a toasted brioche bun, topped with tobiko and served with sweet potato fries

roast chicken & portobello mushroom pie GF



26

side salad +5

side salad +5

braised beef & portobello mushroom pie



28

Lunch

11am - closing

soup of the day



18

with crusty garlic bread

kimchi fried quinoa



26

with fresh avocado, crispy tempeh, tofu, seaweed, and toasted sesame

fried egg +3

basmati nasi lemak

28

basmati rice, avam berempah, assam prawn, kampung egg, ikan bilis, peanuts, cucumber, house made sambal

falafel wrap V+



28

crispy falafels, red pepper hummus, lettuce, sliced onion, tomatoes, and pickles in a house made tortilla, served with garlic vegan ranch

spicy chickn' burger



32

phuture crispy fried chicken patty, tomato jam, pickles and lettuce, served with skin-on fries

keto fried chicken (kfc)

32

with garlic roasted cauliflower mash, brown mushroom gravy, and side salad

crab cakes

32

with spicy harissa mayo and tobiko, served with a salad of frisse, kale, fennel, and orange vinaigrette

chipotle chicken

34

pan seared sous vide chicken breast, chipotle butter, and roasted vegetables

hearty beef stew

34

slow cooked braised beef with creamy mash, peas, carrots, and crusty sourdough

baked atlantic salmon GF



36 with garlic lemon butter, served with mashed potatoes,

peas, fried leeks, and a side salad

tenderloin steak GE



150g grass-fed tenderloin, served with crispy fried potatoes, sarawak pepper sauce, garlic confit, and a side salad







gluten-free



vegetarian



Plants

11am - closing

chopped kale & avocado GF V+

with sundried tomatoes and candied nuts in a maple mustard dressing

charred broccoli and cauliflower

with cranberries and crispy kale in a roasted sesame dressing

30 the caesar

baby romaine, caesar dressing, shaved parmesan, soft boiled egg, duck prosciutto, crisp garlic bread

harvest plate GF V

34

32

26

roasted pumpkin, mixed mushrooms, rocket, kale, balsamic reduction, dukkah, mixed seeds, ginger flower, goat cheese

salad nicoise GE



34

sesame crusted seared tuna, french beans, baby potatoes, black olives, cherry tomatoes, quail eggs, and mixed greens in a red wine vinaigrette

Pastas

11am - closing

nourish "chilli pan mee"

house made pasta with minced chicken, baby spinach, crispy fried shallots, fried anchovies, house made dried chilli paste, poached egg

vegan bolognese V+

with mushrooms and fresh basil gluten-free pasta +3

seafood aglio olio

with tiger prawns, mussels, clams, and baby squid

triple cheese mac

red cheddar, mozzarella, and parmesan mac and cheese served with mixed mushrooms, topped with garlic parmesan breadcrumbs

Snacks

11am - closing

32 skin-on fries V+ with ketchup and vegan ranch hot ones V+ vegan popcorn chicken tossed in house made buffalo sauce, 32 served with vegan ranch

> fried cauliflower V+ 18 with vegan sriracha mayo

> 18 sweet potato fries V+ with ketchup and vegan ranch

chips and dip GF V+ 18 baked mixed herb crackers, roasted red pepper, hummus,

Coffee & Chocolate

espresso	9	short white	
black	9	macchiato	10
white	11	piccolo cortado	11 11
flat white latte	11 11	magic	11
cappuccino	11	chocolate mocha	13
seasonal filter	20	chocolate	13

Tonics & Teas

tumeric latte chai latte matcha latte hojicha latte	14 e 15	english bre early grey chamomile green tea peppermin	11 11 11
ice +2 extra	shot +3 oatly +3	soy milk +3	almond milk +4

Smoothies

sunset glow	19
mango, orange, ginger, carrot, turmeri	C,
dash of beetroot	

green latifah 🖁 19 matcha, avocado, almond milk, banana,

dark chocolate swap to hojicha +1

chocolate anavrin organic raw cacao powder, banana,

almond milk, almond butter, greek yoghurt, cacao nibs, dates

19

19 that pink drink

strawberries, red apple, green grapes, blueberries, greek yoghurt, soy milk

resting beach face (RBF)

mango, passionfruit, banana, pineapple, soy milk

Fresh Pressed Juice

quacamole

apple, beetroot, carrot	
apple, celery, cucumber	15
pure orange	15
watermelon	15

Botanicals

34

34

	fresh passionfruit & wild honey	12
	fresh squeezed lemonade	14
	san pellegrino sparkling water (250ml) with lemon wedge	12
-	mineral water (600ml)	5

By The Bottle

ginger tumeric wellness shot	8
pure orange (500ml)	20
cold brew	
black	15
oat	16
chai	18
hojicha	18

14

18