

# MENU

## SMOOTHIES

**Peanut Butter and Banana Smoothie 12.00**  
banana, peanut butter, cacao, honey and almond milk. (VO, GF)

**Mango Smoothie 12.00**  
mango, coconut milk, yoghurt and honey. (VG, GF)

## SHAKES (SERVED WITH MALT)

Nutella	10.00
Strawberry	10.00
Vanilla	10.00
Salted Caramel	10.00
Chocolate	10.00
Espresso	10.00
Alternative milks	+1.50

## JUICES AND DRINKS

COCOBOOST Coconut Water	4.50
Kombucha	6.00
Drinking Coconut	7.50
Orange Juice	7.00
Apple Juice	6.00
Mango Juice	7.00
Coke/Diet Coke/Sprite/Solo	4.50

## COFFEE

### By Inglewood Coffee Roasters

Single Origin Espresso	4.50
Single Origin Long Black	4.50
Sunset Blvd with Milk	5.00
Turmeric Coconut Latte	7.00
Matcha Maiden Latte	7.00
served with coconut or soy milk	
Hot Chocolate	5.00
Mocha	5.00
Cold Brew	5.00
Batch Brew	5.00
Iced Coffee or Chocolate	7.50
with ice cream	8.00
Prana Chai	6.50
Alternative Milks	+1.00
Decaf	+1.00

## TEA

English Breakfast	4.50
Earl Grey	4.50
Chamomile	4.50
Peppermint	4.50
Lemongrass and Ginger	4.50
Green	4.50

## FOOD

**Toast — 9.50**  
choice of sourdough, multigrain or fruit toast. Gluten Free +2.20 | Nutella +1.00

**Eggs Your Own Way On Toast — 14.00**  
free range eggs your way.

**Granola Bowl — 20.00**  
acai, blueberries, strawberry, kiwi, cocoa nibs, yoghurt, banana, peanut butter and hemp seeds. (VG, GFO)  
**Vegan Option — 20.00**  
coconut buckwheat granola and COYO. (V)

**Goji Nut Crunch Porridge — 20.00**  
cherry labneh, figs, quinoa, buckwheat goji nut crunch and maple syrup. (VG, N)

**Strawberry and Ricotta Toast — 20.00**  
strawberries, whipped ricotta, pistachio, honey and mint. (N)

**Chilli Scrambled Eggs — 23.00**  
with bacon, bird's eye chilli, coriander, cherry tomatoes, Vietnamese mint, fried shallots and parmesan on sourdough. (GFO, VGO)  
Add potato rosti +4.00

**Churro Waffles — 22.50**  
hot cocoa fudge sauce, vanilla ice cream, salted caramel and strawberries. (VG)

**Prawn and Kimchi Omelette — 25.00**  
kimchi braised prawns, kewpie mayo, sprouted bean asian salad, coriander, chilli and fried shallots on sourdough. (GFO)

**Hotcakes — 23.00**  
blossom hotcakes, raspberry curd, dark chocolate meringue, strawberries, freeze dried raspberries and vanilla mascarpone. (VG) Add bacon +3.50

**Brunch Bowl — 22.00**  
quinoa, yoghurt, kale, haloumi, avocado, black dukkah, cherry tomatoes, poached egg and pita chips. (VG, GFO, N)  
Add salmon +3.50 | Add bacon +3.50

**Eggplant Caponata — 23.00**  
with red capsicum, cherry tomatoes, mint, sumac labneh, burnt chilli butter and a poached egg on thick cut sourdough. (VG, GFO). Add bacon +3.50

**Eggs Benny — 23.00**  
pulled braised beef brisket, two poached eggs, chipotle hollandaise, chives and sweet potato fries on cornbread waffles. (GFO) Add mushrooms +3.50

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## FOOD

**Seeded Smashed Avo — 21.50**  
pumpkin and sunflowers seeds, black sesame, lime, feta, pomegranates and chilli oil on thick cut multigrain. (VG, VO, GFO)  
Add egg +2.50 | Add bacon +3.50  
**Vegan Option — 21.50**  
with vegan feta. (V)

**Prawn Po Boy — 24.00**  
grilled prawns, jalapeño lime sauce, remoulade and shredded white cabbage, tomato on a warm brioche roll.  
Add chips +3.50

**Chicken Caesar Burger — 22.00**  
fried chicken, cos lettuce, Caesar dressing, crispy bacon and parmesan on a milk bun with cajun chips.

**Falafel Pita — 20.50**  
baked falafel, green tahini sauce, quinoa tabouli salad, hummus, pickled red onion and fresh herbs served in a warm pita pocket with chips. (V, VG)

**Braised Lamb — 24.00**  
pulled slow cooked lamb shoulder, roasted pumpkin, hummus, pomegranates, quinoa tabouli salad and feta with house dressing.

**Grilled Haloumi and Fig Salad — 22.50**  
red quinoa, toasted pine nuts, baby leaves, pomegranates, heirloom tomatoes, cucumber, pumpkin hummus and smoked balsamic. (GF, VG, N)

## KIDS MENU

**Dippy Eggs and Soldiers — 9.50**

**Mini Cheese Omelette — 10.50**  
on sourdough (GFO).

**Baby Doughnut Waffle — 10.50**  
Ice cream, choc fudge sauce.

## SIDES

Hash Browns (VG, V)	Potato Rosti (VG)	5.50
Mushrooms (VG, GF, V)		5.00
Extra Egg (VG, GF)		3.50
Haloumi (VG, GF) / Avocado (VG, GF, V)		5.50
Smashed Avocado and Feta (GF)		6.00
Short Cut Bacon (GF)		5.50
Roast Tomatoes (GF, V)		4.50
Smoked Salmon (GF)		6.00
Chipotle Hollandaise (VG, GF)		4.50
Feta (VG, GF) / Vegan Feta (VG, GF, V)		4.50
Chips with Aioli (VG)		10.00

GF - Gluten Free GFO - Gluten Free Option  
VG - Vegetarian VGO - Vegetarian Option  
V - Vegan VO - Vegan Option N - Nuts

10% surcharge on weekends.  
15% surcharge on public holidays.

We are proud to pay our hardworking team the award which is why we include a surcharge on these days.

No split bills on weekends or public holidays. No alterations to menu items.

All food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Our team and our suppliers take caution to prevent cross-contamination, however, any product may contain traces. If you have a food allergy, please make this known at the time of ordering.