



## EAT

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### **Bircher 18** VG

Seasonal fruits, mixed nuts & seeds,  
blue curacao coconut cream,  
apple & orange juice, cranberry puree

### **Almond French Toast 20** V

Almond spread brioche, red wine poached pear,  
pistachio, seasonal fruits, yuzu mascarpone  
+ bacon 5

### **Bacon & Waffle 21**

Belgian waffle, bacon, fried eggs, berries compote,  
pistachio, maple syrup  
+ chicken karaage 6

### **Eggs Benny 22** GFO + 1

Choose from:

Beef Bulgogi /

Soy Braised Mushroom /

Smoked Salmon

served w/ poached eggs, hollandaise sauce,  
spinach, shichimi, fried shallots on English muffins  
+ hash brown 4 / halloumi 5

### **Avo Affair 22** V, VGO, GFO + 1

Smashed avo, crispy kale, poached egg, radish,  
cherry tomatoes, fetta, pickled cabbage, dukkah,  
mixed nuts w/multigrain toast  
+ hash brown 4 / bacon 5 / halloumi 5

### **Prawn Scramble 24** GFO + 1

Scramble egg w/ prawn, mandarin & lemon puree,  
salsa, parmesan w/ ciabatta  
+ hash brown 4 / cauliflower popcorn 5 / bacon 5



**Big Brekkie Platter 25** VO, GFO + 1

Fried eggs, Spanish chorizo, hash brown,  
roasted tomato, spinach, mushroom  
w/ sourdough toast  
+ bacon 5 / halloumi 5

**Zucchini & Corn Fritters 20** V

Guacamole, salsa, pickled cabbage,  
feta & poached egg  
+ cauliflower popcorn 5 / bacon 5 / halloumi 5

**Gochujang Salmon 26**

Roasted salmon, black sesame,  
kelp & basil puree, quinoa salad

**Krimper Burger 24** VGO, GFO

Choose from:

Wagyu Beef / Chicken Karaage / Vegan Patty  
truffle aioli, caramelised onion, American cheese, cos lettuce,  
beetroot relish w/ fries  
+ bacon 5

**Kimchi Soba Salad 20** V

Edamame, roasted seaweed, yellow & red pickle,  
mushroom, rocket w/ sesame dressing  
+ cauliflower popcorn 5 / halloumi 5 / grilled chicken 6

**Chicken Supreme 22** GF

Oregano, roasted potatoes, spinach puree,  
berries compote, honey brown sauce

**BC Salad 20** V, VG

Mixed quinoa, red & golden beetroot, cauliflower  
popcorn, cherry tomatoes, salad leaves  
w/ honey mustard dressing  
+ halloumi 5 / grilled chicken 6

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GF = Gluten Free V = Vegetarian VG = Vegan  
GFO = Gluten Free Option VGO = Vegan Option



### **Just Toast - by Noisette 9**

Sourdough, multigrain, or fruit toast  
w/ your choice of preserves  
GF by Mattisse +1

### **Eggs on Toast 14 GFO + 1**

Poached, scrambled or fried eggs  
on sourdough toast

### **Loaded Fries 15**

Parmesan, guacamole & salsa

### **Bowl of Fries 9**

#### **SIDES**

Egg your way 3  
Scrambled eggs 4

Mushrooms 4  
Spinach 4  
Hash brown 4  
Roasted tomatoes 4  
Vegan Mayonnaise 2  
Housemade Hollandaise 4  
Relish 2

Avocado 5  
Cauliflower Popcorn 5  
Bacon 5  
Soy braised mushroom 5  
Halloumi 5  
Fetta 5

Smoked salmon 6  
Bulgogi beef 6  
Chorizo 6  
Grilled chicken 6

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This kitchen uses nuts, eggs, dairy in many dishes  
& cannot guarantee there are no traces of these products.  
Special dietary options may be available on request.  
Please notify staff of any allergies or food intolerances.

Strictly no changes on weekends.

**Saturday & Sunday surcharge 10%**

**Public Holiday surcharge 20%**

**Credit & debit card surcharge 1.2%**



## COFFEE

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**Coffee by Maker 4.8** Black / White

**Hot Chocolate by Mork 6**

**Mocha 6.3**

**Home Brew Chai Latte 5.8**

**Matcha Latte 5.8**

**Hojicha Latte 5.8**

**Batch Brew 6**

**Cold Brew 7**

**Iced Latte / Iced Chai Latte / Iced Matcha 7**

**Iced Chocolate by Mork 8**

With a scoop of Ice Cream +2.5

**Affogato 6.5**

BonSoy +0.5, Almond / Oat / Lactose Free Milk +1

Extra Shot +0.5, Decaf +0.5

Vanilla / Hazelnut / Caramel Syrup +2

**Yuzu Spritz 9**

Lemonade, yuzu & honey

+ a shot of Cold Brew +2

## TEA

**Organic Tea by Tea Drop 6**

English Breakfast / Earl Grey / Green Tea / Peppermint /

Lemongrass & Ginger / Rooibos Herbal Tisane



## COLD

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### JUICES

OJ 8

**Only Apple** 8

**Healthy Glow** Carrot, Celery, Apple, Lemon & Ginger 9

**Green** Kale, Spinach, Apple & Celery 9

**Red** Beetroot, Orange, Lemon & Carrot 9

**Big Apple** Pear, Apple, Lemon, Ginger 9

### SMOOTHIES

**Chocnana** Banana, Chocolate w/ Almond Milk 9.5

**Barry** Mixed Berries, Apple Juice & Honey 9.5

**Yellow** Mango, Cinnamon, Honey w/ Oat Milk 9.5

**Pink** Strawberry, Apple Juice w/ Coconut Yoghurt 10

**House-made Iced Tea** 8.5

Earl Grey infused with lemon grass, peppermint,  
apple juice & honey

**Bottled Drinks** 5.5

Lemon Squash / Mandarin / Ginger Beer /  
Lemon, Lime & Bitter / Blood Orange / Passion Fruit & Orange

**Kombucha** 6

**Canned Drinks** 4.5

Coke / Coke No Sugar

**Sparkling Mineral Water** 4.8 / 8.5

# K R I M P E R

>18

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## WINE

Sparkling / Pinot Grigio / Chardonnay / Pinot Noir / Shiraz

by the glass 11

by the bottle 41

## BEER & CIDER

James Squire Pale Ale / Fat Yak / White Rabbit Dark Ale

Peroni / Little Creatures Pale Ale / Coopers Original Pale Ale 9

Apple Cider 9

## COCKTAILS

**GeeTee** Gin & Tonic 12

**Mimosa** Bubbles & OJ 12

**Espresso Martini** 15

**Frangelico Affogato** 12

**Pimm's Cup** 15