



EAT

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 / 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
+ spinach 4 / 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
+ tofu 4 / 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
+ tofu 4 / halloumi 5 / grilled chicken 6



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
Crispy tofu 4
Hash brown 4
Roasted tomatoes 4
Vegan Mayonnaise 2
Housemade Hollandaise 4
Relish 2

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

Smoked salmon 6
Bulgogi beef 6
Chorizo 6
Grilled chicken 6

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

Coffee by Maker 4.8 Black / White

Hot Chocolate 5.3

Mocha 5.8

Home Brew Chai Latte 5.8

Matcha Latte 5.8

Batch Brew 6

Cold Brew 7

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

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

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



>18

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