



## RISE

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### **Just Toast - by Noisette 8**

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

### **Poached Rhubarb Porridge 15** V, VGO

Oats, mixed nuts, pistachio, maple syrup  
poached rhubarb & choice of milk

### **Eggs on Toast 12** GFO + 1

Poached, scrambled or fried eggs on sourdough toast

### **Almond French Toast 18** V

Almond spread brioche, baked apple, pistachio,  
seasonal fruits, honey & vanilla mascarpone, meringue  
+ bacon 5

### **Bacon & Waffles 19**

Belgian waffle, bacon, fried eggs, berries compote,  
pistachio, maple syrup

### **Bourbon Baked Bean 19** VGO, GFO + 1

Bourbon baked mix beans, capsicum, onion, smoked paprika,  
dijon mustard w/ sourdough served w/ choice of  
lamb /mushroom  
+ poached egg 3 / hashbrown 4

### **Avo Affair 20** V, VGO, GFO + 1

Avo, crispy kale, poached egg, radish, cherry tomatoes,  
goat cheese, dukkah w/multigrain toast  
+ hash brown 4 / bacon 5 / halloumi 5

### **Eggs Benny 20** 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

### **Zucchini & Corn Fritters 19** V

Guacamole, tomato salsa, red onion pickle,  
goat cheese & poached egg  
+ spinach 4 / bacon 5 / halloumi 5



## NOURISH

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Available after 10 am

### **Krimper Burger 21**

Housemade beef patty, cafe de paris aioli, caramelised onion, American cheese, gherkins, cos lettuce, capsicum relish w/ chips  
+ bacon 3

### **Gangnam Ribs 21**

Korean style slow cooked ribs w/ salad & beer battered fries

### **Barramundi 23 GF**

Barramundi fillet, kale chips, broccolini, pickled red onions, green pea & mint puree w/ creamy mashed potato

### **Green Bowl w/ Coconut Polenta 19 VGO, GF**

Broccolini, edamame, snow peas, spinach, avocado  
kale chips, dukkah, poached egg  
+ grilled chicken 5 / halloumi 5

### **Kimchi Soba 23 VO**

Roasted seaweed, edamame, pickle, mushroom, fried shallots w/ sesame dressing  
served w/ choice of  
grilled chicken  
tempura prawn  
fried tofu

### **Chicken Karaage Burger 19**

Fried chicken, coleslaw, shichimi seasoning, cos lettuce  
served w/ fries

### **Sandwiches and Special of The Day**

Please refers to specials board



## SIDES

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Egg your way 3

Scrambled eggs 4

Mushrooms 4

Spinach 4

Hash brown 4

Roasted Tomatoes 4

Vegan Mayonnaise 4

Housemade Hollandaise 4

Avocado 5

Bacon 5

Halloumi 5

Goat cheese 5

Smoked salmon 6

Bowl of Fries 8

Salad 8

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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.

GF = Gluten Free

V = Vegetarian

VG = Vegan

GFO = Gluten Free Option

VGO = Vegan Option

Credit & debit card surcharge 1.2%

AMEX 1.9%



## HYDRATE

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### **Coffee by Maker**

Black / White 4

**Hot Chocolate 4.5**

**Mocha 5**

**Home Brew Chai Latte 5**

**Matcha Latte 5**

**Batch Brew 5 / +2,5 Refill**

**Cold Brew 6**

**Iced Latte / Iced Chocolate / Iced Matcha 6**

**Affagato 6**

with a scoop of Ice Cream +1.20

BonSoy +0.5, Almond Milk +1, Oat Milk +1,  
Extra Shot +0.5, Decaf +0.5

### **Organic Tea by Tea Drop 5**

English Breakfast / Earl Grey / Green Tea / Peppermint /  
Lemongrass & Ginger / Rooibos Herbal Tisane

### **House-made Iced Tea 6.5**

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

### **Bottled Drinks 5.5**

Organic Cola / Lemonade / Ginger Beer /  
Lemon, Lime & Bitter / Blood Orange / Passion Fruit & Orange

### **Kombucha 5.5**

Peach / Raspberry Lemonade / Ginger Lemon

**Sparkling Mineral Water 4.50 / 8**



## HYDRATE

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### JUICES

OJ 7

**Only Apple** 7

**Healthy Glow** Carrot, Celery, Apple, Lemon & Ginger 8.5

**Green** Kale, Spinach, Apple & Celery 8.5

**Red** Beetroot, Orange, Lemon & Carrot 8.5

### SMOOTHIES

**Chocnana** Banana, Chocolate w/ Almond Milk 9

**Barry** Mixed Berries, Apple Juice & Honey 9

**Yellow** Mango, Cinnamon, Honey w/ Oat Milk 9

### WINE

Sparkling / Pinot Grigio / Chardonnay / Pinot Noir

Shiraz / Rosé

by the glass 9

by the bottle 39

### 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** 12