

**Porridge 18** V, VGO +1

Poached Rhubarb, coconut flakes, seasonal fruits, pistachio, mixed nuts & seeds w/milk & maple syrup

Almond French Toast 23 V

Almond spread brioche, poached peach, pistachio, seasonal fruits, caramel mascarpone
+ bacon 5

Bacon & Waffle 24

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

Eggs Benny 23 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 24 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

Chilli Prawn Scramble 27 GFO +1

Scramble egg, chilli oil, prawn, sweet corn puree, shichimi shallots w/ ciabatta
+ hash brown 4 / cauliflower popcorn 5 / bacon 5

Big Brekkie Platter 26 VO, GFO + 1

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

Zucchini & Corn Fritters 22 V

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

Shakshuka 26 VGO, GFO+1

Choose from:

Braised lamb / mushroom
baked egg, mixed beans, red capsicum, onion, fetta, chimichurri sauce w/ sourdough toast
+ chorizo 6 / halloumi 5 / hash brown 4

Krimper Burger 24 VGO, GFO+1

Choose from:

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

Pan Fried Fish Fillet 30 GF

Black trevally fillet, lemon butter, kale chips, cauliflower puree, roasted cherry tomatoes, dill oil, baby carrot

Chicken Supreme 28 GF

Herb marinated chicken, roasted potatoes, spinach puree, berries compote

Quinoa Salad 22 V, VGO

Cauliflower popcorn, cherry tomatoes, cranberries, mixed nuts, salad leaves w/ honey mustard dressing

Just Toast - by Noisette 9

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

Eggs on Toast 15 GFO + 1

Poached, scrambled or fried eggs on sourdough toast

Loaded Fries 15

Parmesan, guacamole & salsa

Bowl of Fries 9**SIDES**

Egg your way 4
Scrambled eggs 5

Relish 2

Vegan Mayonnaise 2

Mushrooms 4

Spinach 4

Hash brown 4

Roasted tomatoes 4

Housemade Hollandaise 5

Avocado 5

Cauliflower popcorn 5

Soy braised mushroom 5

Halloumi 5

Fetta 5

Bacon 6

Smoked salmon 6

Bulgogi beef 6

Chorizo 6

Grilled chicken 6

This kitchen uses gluten, nuts, eggs, dairy and other allergen in many dishes. We 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 Friendly V = Vegetarian VG = Vegan GFO = Gluten Friendly Option VGO = Vegan Option

Saturday & Sunday surcharge 10% Public Holiday surcharge 20% Credit & debit card surcharge 1.2%



COFFEE

Coffee by Maker

Black / White 5

Hot Chocolate by Mork 6

Mocha 6.5

Home Brew Chai Latte 5.8

Matcha Latte 5.8

Hojicha Latte 5.8

Batch Brew 6

Cold Brew 7

Iced Long Black / Iced Latte /

Iced Chai Latte / Iced Matcha 7

Iced Mocha 8.50

Yuzu Matcha Soda 9

Yuzu Espresso Soda 9

Iced Chocolate by Mork 8

with a scoop of Ice Cream +2.5

Affogato 6.5

BonSoy +0.5, Almond Milk +1, Oat Milk +1,

Extra Shot +0.5, Decaf +1

Vanilla / Hazelnut / Caramel Syrup +2

TEA

Organic Tea by Tea Drop

Hot 6 / Cold 7

English Breakfast / Earl Grey / Green Tea / Peppermint /

Lemongrass & Ginger

COLD

JUICES

OJ 8

Only Apple 8

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

Green Kale, Apple, Lemon & Celery 9

Red Beetroot, Orange, Lemon & Carrot 9

Big Apple Pear, Apple, Lemon, Ginger 9

SMOOTHIES

Chocnana Banana, Chocolate w/ Oat Milk 9.5

+ a shot of double espresso +2

Barry Mixed Berries, Apple Juice & Honey 9.5

Yellow Mango, Cinnamon, Honey w/ Oat Milk 9.5

+a shot of matcha +3

Pink Strawberry, Apple Juice w/ Coconut Yoghurt 10

House-made Iced Tea 8.5

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

Yuzu Spritz 9

Lemonade, Yuzu & Honey

+ a shot of Cold Brew +2

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 5 / 8.5

>18

WINE

Sparkling / Pinot Grigio / Chardonnay / Pinot Noir

Shiraz

by the glass 12

by the bottle 42

BEER & CIDER

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

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

Apple Cider

10

COCKTAILS

GeeTee Gin & Tonic 13

Mimosa Bubbles & OJ 13

Espresso Martini 18

Frangelico Affogato 13

Pimm's Cup 15

Aperol Spritz 16

Limuncello Spritz 17

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