



### **Coconut Raspberry Bircher 19** VGO

Mixed berries compote, seasonal fruits, pistachio, mixed nuts & seeds w/coconut yoghurt & maple syrup

### **Almond French Toast 24** V

Almond spread brioche, roasted spiced pear w/ pecan, seasonal fruits, vanilla honey mascarpone + bacon 6

### **Bacon & Waffle 25**

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

### **Eggs Benny 24** 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 5 / halloumi 6

### **Avo Affair 25** V, VGO, GFO + 1

Smashed avo, crispy kale, poached egg, radish, cherry tomatoes, feta, pickled cabbage, dukkah, mixed nuts w/multigrain toast + hash brown 5 / halloumi 6 / bacon 6

### **Chilli Prawn Scramble 28** GFO + 1

Scramble egg, chilli oil, prawn, sweet corn puree, shichimi shallots w/ ciabatta + hash brown 5 / cauliflower popcorn 5 / bacon 6

### **Big Brekkie Platter 26** VO, GFO + 1

Fried eggs, Spanish chorizo, hash brown, roasted tomato, spinach, mushroom w/ sourdough toast + halloumi 6 / bacon 6

### **Zucchini & Corn Fritters 23** V

Guacamole, salsa, pickled cabbage, feta & poached egg + cauliflower popcorn 5 / halloumi 6 / bacon 6

### **Kimchi Soba Salad 24** VGO

Soba noodles, edamames, pickles, roasted seaweed, mushrooms, salad leaves w/ sesame dressing + grilled chicken 6 / halloumi 5 / tempura prawn 8

### **Krimper Burger 25** 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 6

### **Ssamjang Salmon 30** GFO

Roasted salmon w/ homemade ssamjang sauce served w/ freekah, brussel sprout, kelp puree & kale chips

### **Chicken Supreme 28** GF

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

### **Freekah Salad 22** V, VGO

Fried tofu, beetroots, cherry tomatoes, radish, dill w/ pine nut 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

### **Nachos 18**

Melted cheese, smashed avo, cherry tomatoes & salsa + mushrooms 5, grilled chicken 6, bulgogi beef 6

### **Bowl of Fries 9**

#### **SIDES**

Relish 2  
Egg your way 4  
Scrambled eggs 5  
Mushrooms 5  
Spinach 5  
Hash brown 5  
Roasted tomatoes 5  
Housemade Hollandaise 5  
Avocado 5  
Cauliflower popcorn 5  
Soy braised mushroom 5  
Halloumi 6  
Bacon 6  
Smoked salmon 6  
Bulgogi beef 6  
Chorizo 6  
Grilled chicken 6  
Tempura Prawns 8

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 5.5/6

Black / White

### 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 / Milk Brew 8

NOT Mont Blanc 9

### 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 8

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

### NOT Molly Tea 9

Our take on current tea trend..

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

### Kombucha 6

### Canned Drinks 4.5

Coke / Coke No Sugar

### Sparkling/ Still 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

12

### COCKTAILS

**GeeTee** Gin & Tonic 13

**Mimosa** Bubbles & OJ 13

**Espresso Martini** 18

**Frangelico Affogato** 13

**Pimm's Cup** 15

**Aperol Spritz** 16

**Limoncello Spritz** 17

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