

**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, fetta, 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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