



EAT

Granola 18 VG

Pink coconut yoghurt, seasonal fruits, mixed nuts & seeds, compote berries, pistachio

Almond French Toast 22 V

Almond spread brioche, saffron & spice poached pear, pistachio, seasonal fruits, cranberry mascarpone
+ bacon 6

Bacon & Waffles 23

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 6 / halloumi 5

Prawn Scramble 26 GFO + 1

Prawn scramble egg, pineapple & lemon puree, salsa, parmesan w/ ciabatta
+ hash brown 4 / bacon 6 / cauliflower popcorn 5

K R I M P E R

Big Brekkie Platter 26 VO, GFO + 1

Fried eggs, Spanish chorizo, hash brown,
roasted tomato, spinach, mushroom
w/ sourdough toast
+ bacon 6 / halloumi 5

Zucchini & Corn Fritters 21 V

Guacamole, salsa, pickle onion,
feta & poached egg
+ cauliflower popcorn 5 / bacon 6 / halloumi 5

Pan Fried Barramundi 28

Green gazpacho, barley, salsa & kale chips

Krimper Burger 24 VGO, GFO

Choose from:

Wagyu Beef / Chicken Karaage / Vegan Patty
truffle aioli, caramelised onion, American cheese,
pickles, cos lettuce, beetroot relish w/ fries
+ bacon 6

Kimchi Soba Salad 21 V, VGO

Edamame, roasted seaweed, yellow & red pickle,
mushroom, rocket w/ sesame dressing
+ cauliflower popcorn 5 / grilled chicken 6 / tempura prawn 7

Gochujang Pork Belly 27

Gochujang butter, seasonal veggies, celleriac puree,
pineapple dressing

Barley Salad 22 V

Miso glazed eggplant, beetroot,
cherry tomatoes, salad leaves
w/ honey mustard dressing
+ cauliflower popcorn 5 / halloumi 5 / grilled chicken 6



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

Tomato Relish 2
Vegan Mayonnaise 2

Mushrooms 4
Spinach 4
Hash brown 4
Roasted tomatoes 4

Avocado 5
Cauliflower popcorn 5
Housemade Hollandaise 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 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 by Mork 6

Mocha 6.3

Home Brew Chai Latte 5.8

Matcha Latte 5.8

Hojicha Latte 5.8

Batch Brew 6

Cold Brew 7

Citrus Cold Brew 8

Iced Latte / Iced Chai Latte / Iced Matcha 7

Iced Chocolate by Mork 8

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

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, 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
+ a shot 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

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

K R I M P E R

>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 13
Gin & Tonic

Mimosa 13
Bubbles & OJ

Espresso Martini 18

Frangelico Affogato 13

Pimm's Cup 15

Aperol Spritz 16

Limoncello Spritz 17