

MENU

weekdays till 3pm
weekends till 3.30pm

 | MARINA SQUARE

PLEASE ORDER AT THE COUNTER

TOAST WITH BUTTER AND CONDIMENTS

Sourdough / Wholemeal / Fruit loaf / Quinoa & Soya 6
Gluten Free 7
w/ strawberry rose jam / peanut butter / vegemite / honey
(add extra condiment +0.5c)

EGGS AS YOU LIKE

Poached / Scrambled / Fried
on sourdough toast (see extras) 10

BREKKIE BURGER

Baby wild rocket, bacon, fried egg, hash brown,
tomato relish, aioli on a whole wheat soft bun
(add cheese +1 or avocado +2) 12

BREAKFAST GNOCCHI

House made potato gnocchi, roasted tomato, chorizo, shallot,
chili, parmesan snow, poached egg, crispy potato skin 19

BREAKFAST "ETON MESS" v

House baked granola, acai, yogurt, seasonal berries,
crispy kiwi, crushed dehydrated strawberry, wild honey
(add extra seasonal berries or fruit +2) 16

FRENCH TOAST v

Espresso, whipped matcha ricotta, black sesame caramel,
salted pistachios, seasonal berry (add Extra ice cream +3) 18

GRILLED HALLOUMI STACK v gfor

Spiced eggplant, heirloom tomato, kipfler potato,
raisin, coriander, grilled haloumi, sautéed spinach,
harissa, poached egg, sourdough 17

CRUSHED AVOCADO DELIGHT v2.0 v

Smashed avo, finger lime, heirloom cherry tomato salsa,
poached egg, whipped goat cheese, rice puff,
toasted sourdough
(add haloumi +4) 18

PRAWN & CHORIZO OMELETTE gfor

Tomato & chilli relish, roasted tomato, peas, mozzarella
cheese, chive, crispy kumara, soft herbs, furikake 20

SHAKSHUKA

Braised pork, chorizo, cherry tomatoes, onions, pinto,
kidney, borlotti beans & baked egg, served with dukkah on
toasted sourdough 19

BIG BREAKFAST v2.0

Two eggs your way, chorizo, bacon, hash browns,
smashed avo and mushroom with toasted sourdough 22

EXTRAS

Hollandaise / Poached egg / Hash brown 3	Grilled Chicken / Smoked Salmon 5
Mushrooms / Avocado / Fetta / Ham / Chorizo / Grilled Haloumi / Grilled Bacon 4	Chips w/aioli 5 Sweet potato wedges w/aioli 7

MISO MUSHIES v

Brown rice crispy, spring onion, shimeji, enoki,
oyster mushroom, edamame, fried enoki, poached egg,
chili, ashitake ash 18

SALMON BENNY

Smoked salmon, vegetable fritter, smashed avo, sweet corn
salsa, poached eggs, pomegranate, hollandaise, soft herbs 18

ALL THINGS GREEN v2.0 v gfor

Crispy brown rice with poached egg, avocado,
broccolini, edamame, broccoli, furikake
and crispy kale with kombu sauce
(add grilled chicken +5) 18

SWEET CORN & CHICKPEA FRITTERS v gf

House baked sweet corn & chickpea fritters,
nutty hummus, tomato & crispy quinoa tabbouleh,
labneh, chili, soft boiled egg 18

PUMPKIN BRUSCHETTA

Smashed pumpkin, whipped goat cheese,
soft boiled eggs, pomegranate, house dukkah,
soft herbs on a sourdough toast 18

GRILLED CHICKEN PESTO WRAP

English cheddar, sundried tomato, baby wild rocket,
grilled mushroom, smashed avo, pesto mayo
in spinach wrap 14

KARAAGE CHICKEN & WAFFLE

Nut & rice flake crusted waffle, green apple &
cabbage slaw, bacon, corn flake, chili, crushed berry,
espresso salted caramel 19

WAGYU BEEF BURGER

Baby wild rocket, tomato relish, aioli, bacon,
cheese on a whole wheat bun with chips
(add wagyu patty +4) 19

ROASTED PORK SCOTCH FILLET gf

Sauteed kimchi, roasted nuts, pumpkin purée, saltbush,
chili caramel 22

SALMON WELLINGTON

Salmon, shimeji mushroom, edamame, kale crispy,
asian style tomato salsa, charred lemon,
ponzu beurre blanc 24

KIDS' MENU (Served with Kids' AJ)

Ham & cheese toastie	9
Fried chicken w/ cabbage slaw, chips, tomato sauce	12
Cheese burger w/ wagyu beef, cheese, BBQ sauce, chips	14
Kids waffle w/ ice cream, chocolate sauce, strawberry	10

If you have any food allergy please advise us when ordering

Please note there will be no variations to menu items as each dish is carefully prepared with every ingredient an important element to the dish.

v Vegetarian option gf Gluten free gfor Gluten free on request