

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

SLOW BRAISED PULLED PORK SHAKSHUKA gfor

Braised pork, chorizo, cherry tomatoes, onions, pinto, kidney,
borlotti beans & baked egg, dukkah and serve with 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, broccolini,
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

DRINKS



MARINA SQUARE

PLEASE ORDER AT THE COUNTER

Please note **Coffee will be served till 3pm.**

BREW BAR

COLD DRIP COFFEE

A slow, four to six hour extracted coffee. Sweet, liquor like flavour with low acidity. Sold in a bottle. Served on ice.

6

HARIO V60

Hario V60 pour over gives the barista complete control over brewing extraction. This produces a clean after taste with a well rounded flavour of our single origin coffee. 300ml/600ml

6 / 9

ESPRESSO

Ristretto / Short Black	3.2
Black	3.7
White	3.7
Chai Latte, Green Tea Latte	4.2
Babycino	1.5

BELGIAN HOT CHOCOLATE / MOCHA

We use Belgian couverture chocolate, high-quality chocolate that contains a higher percentage of cocoa.

Available in White, Milk or Dark chocolate. 4.7
Upsize +1.0

Decaf / Extra Shot	0.5
Syrup / Caramel, Hazelnut, Vanilla, Mint	0.7
Almond Milk / Soy Milk	0.7

ORGANIC LOOSE LEAF TEA

Temperature controlled, loose leaf tea brewed to perfection. Served in Japanese clay pots.

GOOD MORNING

Our luxurious take on English Breakfast Tea

EARL GREY BLUEFLOWER

Ceylon orange pekoe black Tea infused with bergamot

GENMAICHA (KYOTO JAPAN)

Brothy Kyoto green Tea with toasted rice

SILVER JASMINE (ZHEJIANG)

Silver tipped green Tea, infused with jasmine blossoms

DIGESTIF

Mint, lavender and fennel seeds to aid digestion

HEAL

Lemongrass and ginger blend to restore minerals

WHITE PEONY (FUJIAN)

Lightly biscuity white Tea, high in antioxidants

MASALA CHAI

Authentic Indian recipe of spices with an Assam Tea base

4.5

COLD BEVERAGE

ICED ESPRESSO

Iced Long Black	5.5
Iced Latte	5.5
Iced Coffee	6.5
Salted Caramel Affogato	6

BLENDED

Blended Iced Coffee	7
Blended Iced Chai Latte	7
Blended Iced Green Tea Latte	7
Belgian Iced Chocolate / Mocha	7.5
Available in White, Milk or Dark chocolate	

HANDCRAFTED SODA

New Zealand Golden Kiwi & Mint	6.5
Lychee	6.5
Cranberry & Lime	6.5

ORGANIC ICED TEA

BREAKFAST LEMON MINT

Ceylon orange pekoe Tea with fresh lemon juice & mint

LEMONGRASS & GINGER

Caffeine-free cold Tisane with a fresh lemon zest

EGYPTIAN ICE

Liquid Turkish delight

COLD PRESSED JUICE

ORANGE | Straight Orange juice 9

GREEN | Apple, Pear, Spinach & Kale 9

RED | Watermelon & Strawberry 9

FRUITY SMOOTHIE

AÇAÍ ^{df} 8.5

Açaí, blueberry, blackberry, banana & almond milk

BLACK POTION ^{df} 8

Activated charcoal, blackcurrant, blackberry, cherry, blueberry & banana

PASSION TANGO ^{df} 7.5

Pineapple, passionfruit & mango

SUMMER SUNSET ^{df} 7.5

Pineapple, mango, strawberry & kiwi

MILKSHAKE

Chocolate, Vanilla, Salted Caramel, Strawberry, Banana or Gingerbread 6

Add WHEY Protein	2
Add Extra Ice Cream	1