

BREAKFAST

GRANOLA GF, V, DF **\$16**
House-made crunchy granola served with coconut yoghurt and a minted banana and blueberry salsa

EGGS ON TOAST GFA **\$11**
Eggs your way with sourdough or five grain toast served with house-made chutney
- Scrambled + \$1.5

EARLY BIRD GF (available until 10.30am, charges may apply for extras) **\$17.5**
Two eggs your way on sourdough or five grain served with bacon and your choice of regular coffee or tea
- Scrambled + \$1.5

EGGS BENEDICT GFA, V **\$19**
Free range poached eggs, spinach and a citrus hollandaise served with sourdough or five grain bread
- streaky bacon **\$21**
- house cured salmon **\$22**
- Portobello mushrooms **\$20**
- hash brown **\$20**

CREAMY MUSHROOMS ON TOAST GFA, V **\$22**
Portobello mushrooms on sourdough with a peppery rocket pesto, creamy pecorino sauce and garlic truffle crumbs

FRENCH TOAST V **\$22**
Orange and vanilla ciabatta with caramelized banana, berry mascarpone, candied walnuts and an Altura coffee maple syrup

BIG BREAKFAST GFA, VA **\$23**
Eggs your way on sourdough or five grain toast served with pork & fennel sausage, crunchy potatoes, streaky bacon and grilled Portobello mushrooms

MINI BREAKFAST GFA, VA **\$16.5**
A half portion of the Big Breakfast

CHEFS GREEN CHILLI EGGS GFA **\$21**
Scrambled eggs with green chilli, mint, basil served with asparagus and five grain toast, topped with pecorino

Key :
GF : Gluten Friendly | GFA : Gluten Free option available | V : Vegetarian
VA : Vegetarian option available | VE : Vegan

LUNCH

BEEF, CHEESE & GOCHUJANG BURGER **\$23**
180g beef pattie, lettuce, smoked aioli, tomato, kimchi, house-made Gochujang sauce served on a brioche bun with fries

CAJUN FISH BURGER **\$24**
Cajun spiced fresh market fish with a crunchy slaw, a chermoula mayo and pickled fennel served on a brioche bun with fries

SALT & SZECHUAN PEPPER SQUID SALAD GF **\$21**
Served with crispy noodles, mung bean sprouts, chilli, slaw, coriander, shallot and ponzu dressing

KAARAGE CHICKEN **\$19**
Served with house Sriracha smoked aioli, pickles & slaw

POACHED CHICKEN, ORANGE & COCONUT SALAD GF **\$23**
Cucumber, kaffir lime, red onion, baby cos lettuce, free range chicken breast served with a coconut nuoc cham sauce and orange segments

HEIRLOOM TOMATO ORECCHIETTE PASTA **\$21**
Kalamata olives, anchovies, roasted capsicum, medley of heirloom tomato with basil and pecorino
- add chorizo **\$23**

KIDS MENU

Kids Breakfast **\$12**
Poached egg + bacon + hash brown + sourdough

Kids French Toast **\$12**
Served with caramelized banana + maple syrup

Kids Burger **\$12**
Kids cheese burger served with fries

Kids Kaarage Chicken **\$12**
Served with house mayo + slaw

Kids Fish Burger **\$12**
Pan seared fish + mayo + tomato + lettuce + fries

TO SHARE

Fries (served with house-made garlic aioli) Large - \$8 Small - \$4.5
Wedges (served with chive crème fraiche and sweet chilli) Large - \$8 Small - \$4.5

SIDES

House cured salmon **\$7**
Streaky bacon / pork & fennel sausage / chorizo **\$6**
Portobello mushrooms / grilled tomato / grilled halloumi **\$5**
Crunchy baby potatoes **\$5**
Egg (1) **\$3**
- scrambled eggs (2) **\$7.5**
Hash Brown **\$2.5**
Toast (1) **\$2.5**
Gluten free toast **\$2**

COFFEE

Black / White	Reg \$4.5	Large \$5
Mocha	Reg \$5	Large \$5.5
White Choc Mocha	Reg \$5	Large \$5.5
Hot Chocolate	Reg \$4.7	Large \$5.5
Chai Latte (Sweet or Spiced)	Reg \$4.7	Large \$5.2
Turmeric Latte	Reg \$5	Large \$5.5
Matcha Latte	Reg \$5	Large \$5.5
Cold Drip	Reg \$4.7	
Nitro Coffee	Reg \$5.5	

From the Brew Bar (served with our selected Specialty Origins)

Aeropress	\$8
December Dripper	\$8
Brewista for 2	\$15

Extra Stuff

Syrup shots (caramel, vanilla, hazelnut, butterscotch, gingerbread)	\$0.6
Decaf, soy milk, almond milk, coconut milk, oat milk, extra shots	\$0.6

TEAS - \$4.5

English Breakfast (classic blend)

Steep 2 to 3 mins - medium strength black tea

Supreme Earl Grey (classic blend)

Steep 2 to 3 mins - black tea marigold flowers, citrus peel and oil of bergamot

Honeydew Green (signature blend)

Steep 1 min - green tea, honeydew pieces and natural apricot flavour

Malabar Chai (signature blend)

Steep 5+ mins - pure black tea with flavours of cardamom, cinnamon and ginger

Chamomile Blossom (herbal infusions)

Steep 5+ mins - chamomile flowers, rose petals and lavender buds

Fruits of Eden Tisane (herbal infusions)

Steep 5+ mins - blend of hibiscus flowers, rosehip, hawthorn berry, cranberry, lemon peel and natural cherry flavour

Lemongrass and Ginger (herbal infusions)

Steep 5+ mins - blend of lemongrass, ginger, rosehip and hibiscus flower

Spring Green (signature blend)

Steep 2 to 3 mins - pure green tea, rose petals, corn flowers, marigold petals and citrus peel

Lemon, Honey, Ginger

Trio of sourness, zest and sweetness brings instant comfort and acts like a soothing pick-me-up

COLD BEVERAGE

Bottled Soda \$4.5

Karma Cola
Karma Cola Sugar Free
Lemmy Lemonade
Lemmy Lime Bitters
Gingerella

Cold Press \$7.5

Orange
Pineapple, lime, coconut water
Spinach, celery, cucumber

Smoothies \$7

(blended with vanilla base and ice)

Feijoa & Apple
Lemon & Lime
Mango
Summer Berry
Tropical
Banana

Add vanilla ice cream \$2

Karma Organic Juices \$5

Apple
Apple, guava & passionfruit
Apple, blackcurrant & raspberry
Orange, mango & apple

Frappes \$7

(perfectly blended with ice)

Iced Coffee
Iced Chocolate
Iced Mocha
Iced Chai Latte
Caramel Latte
Matcha Green Tea
Lemon Velvet
White Choc Symphony
Double Fudge Mocha

Add vanilla ice cream \$2

ALCOHOLIC BEVERAGE

Beer \$9

Corona
Heineken
Heineken Light
Asahi Super Dry
Monteith's Black Beer

Wine Glass \$11 Bottle \$35

Rapaura Springs Sauvignon Blanc 2019
Kim Crawford Chardonnay
Crossroads Milestone Series Pinot Noir
Black Cottage Pinot Gris
Woven Stone Rosé