

BREAKFAST

GRANOLA (GF,V) \$16
Served with passionfruit labneh, passionfruit curd and seasonal fruit

PRESERVES (GFA, V, VE) \$12
Sourdough served with Altura mixed berry jam and your choice of honeycomb or peanut butter

EGGS ON TOAST (GFA, V) \$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)
English muffin and poached eggs with citrus hollandaise served with hash brown or spinach
- streaky bacon \$20
- dill and beetroot cured salmon \$21
- garlic roasted Portobello mushrooms \$19

SAUTEED MUSHROOMS ON TOAST (GFA, V) \$22
Trio of sautéed mushrooms in garlic butter finished with chervil, chives and truffle oil served on sourdough with stracciatella

FRENCH TOAST (V) \$22
Mixed berry filled brioche served with caramelized banana, strawberry salsa, vanilla mascarpone and Altura coffee caramel sauce

BIG BREAKFAST (GFA, VA) \$23
Eggs your way on sourdough or five grain toast served with pork & fennel sausage, House-made kumara and potato rosti, streaky bacon and grilled Portobello mushrooms

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

HERBED SCRAMBLED EGGS \$19
Herbed scrambled eggs served with black pudding, crème fraiche and patatas bravas

Key :

GF : Gluten Friendly | GFA : Gluten Free option available | V : Vegetarian

VA : Vegetarian option available | VE : Vegan

LUNCH

AMERICAN CHEESEBURGER \$20
180g Angus beef pattie served on a sesame-seed bun with pickles, bacon, cheddar cheese, dijonnaise and fries

CHIPOTLE CHICKEN & PRAWN SALAD (GFA) \$24
Served with crispy noodles, mango, watercress, rocket and radish drizzled with mango coriander dressing

ASIAN NOODLE BOWL (VE)
Soba noodles, broccoli, oyster mushroom, edamame beans, pickled carrot and ginger served in a Shiitake broth
- teriyaki tofu \$19
- house cured salmon \$22

KIDS MENU

Kids Breakfast \$10
Poached egg with bacon and a hash brown on sourdough

Kids French Toast \$10
Served with caramelized banana and maple syrup

Kids Burger \$10
Kids cheese burger served with fries

TO SHARE

Fries Large - \$7 Small - \$4.5
served with house-made garlic aioli

Wedges Large - \$8.5 Small - \$5
served with chive crème fraiche and sweet chilli

SIDES

House Cured Salmon \$7
Streaky bacon / grilled chicken / pork & fennel sausage \$6
Portobello mushrooms / grilled tomato / grilled halloumi \$5
House-made potato and kumara rosti \$5
Egg (1) \$3
- Scrambled eggs (2) \$7.5
Hash Brown \$2.5
Toast (1) \$2.5
Gluten Free Toast surcharge \$2

(Our kitchen may contain traces of allergens)

COFFEE

Award winning Altitude Blend –
Lower acidity and full-bodied, flavors of Dark chocolate, Caramel and Malt.

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		
(8 Hour slow drip single origin of the month)				
Nitro Coffee	Reg	\$5.5		
(Nitrogen infused cold brew)				

Brew Bar (Specialty Single Origin of the month)

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

Extras

Syrups (caramel, vanilla, hazelnut, gingerbread)	\$0.7
Decaf, Alternative milks available, extra shots	\$0.7

TEAS \$4.5

English Breakfast	(classic blend)
Supreme Earl Grey	(classic blend)
Honeydew Green	(signature blend)
Malabar Chai	(signature blend)
Chamomile Blossom	(herbal infusions)
Fruits of Eden Tisane	(herbal infusions)
Lemongrass and Ginger	(herbal infusions)
Spring Green	(signature blend)
Lemon, Honey, Ginger	(signature blend)

COLD BEVERAGE

Bottled Soda \$4.5

Karma Cola
Karma Cola Sugar Free
Lemmy Lemonade
Lemmy Lime Bitters
Gingerella
Kombucha Lemon & Ginger

Cold Press \$7.5

Orange
Pineapple, lime, coconut water
Spinach, green apple, mint, lemon, ginger, coconut water
Watermelon, mint, lemon

Smoothies \$7 (blended with vanilla base and ice)

Feijoa & Apple
Lemon & Lime
Mango
Summer Berry
Tropical
Banana

Add vanilla ice cream \$2

ALCOHOLIC BEVERAGE

Beer \$9

Corona
Peroni
Heineken Light
Asahi Super Dry
Mac's Black Mac Dark Beer

Karma Organic Juices \$5

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

Frappes \$7 (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

Wine Glass \$11 Bottle \$35

Rapaura Springs Sauvignon Blanc
Kim Crawford Chardonnay
Crossroads Milestone Series Pinot Noir
Black Cottage Pinot Gris
Woven Stone Rosé
Lindauer Brut 200ml bottle \$10

