

## BREAKFAST

|   |  |
|---|--|
| <b>PORRIDGE V, GFA, VEA</b><br>Oat porridge served with roasted almonds, freeze dried fruits, berry compote and sliced banana (vegan option extra \$0.80)   | <b>\$17</b>  |
| <b>EGGS ON TOAST GFA</b><br>Eggs your way on sourdough or five grain toast with house-made chutney<br>- scrambled + \$1.5   | <b>\$12</b>  |
| <b>EARLY BIRD GFA</b> (available until 10.30am, charges may apply for extras)<br>Two eggs your way on sourdough or five grain with bacon and your choice of regular coffee or tea<br>- scrambled + \$1.5  | <b>\$18</b>  |
| <b>EGGS BENEDICT GFA, V</b><br>Poached eggs with spinach served on a rosti or english muffin with citrus hollandaise<br>- streaky bacon<br>- house beetroot cured salmon<br>- portobello mushrooms  | <b>\$20.5</b><br><b>\$22.5</b><br><b>\$23.5</b><br><b>\$21.5</b> |
| <b>CREAMY MUSHROOMS ON TOAST GFA, V</b><br>White button mushrooms cooked in a cream reduction served on sour dough with a poached egg and pecorino cheese, truffle oil and rocket pesto   | <b>\$23</b>  |
| <b>FRENCH TOAST V</b><br>Brioche french toast served with caramelized banana, whipped berry mascarpone, berry compote, coffee maple and lemon wedge   | <b>\$22</b>  |
| <b>BIG BREAKFAST GFA, VA</b><br>Eggs your way on sourdough or five grain toast, pork & fennel sausage, potato rosti, garlic & thyme roasted tomato, streaky bacon and grilled portobello mushrooms<br>- scrambled + \$1.5                                     | <b>\$24</b>  |
| <b>MINI BREAKFAST GFA, VA</b><br>A half portion of the Big Breakfast<br>- scrambled + \$1.5   | <b>\$17</b>  |
| <b>THREE FILLING OMELETTE GFA, VA</b><br>3 egg omelette served with sourdough, baby spinach and rocket sauce with your choice of filling<br>- chorizo, caramelized onion and tomato<br>- roasted seasonal veges, caramelized onion and white button mushrooms | <b>\$22</b><br><b>\$21</b>                                       |

Key :

GFA : Gluten friendly | V : Vegetarian | VEA : Vegan available | VA : Vegetarian option available

\* NO substitutions, one bill per table | \* we only use free range eggs

## LUNCH

|  |                            |
|--|----------------------------|
| <b>AMERICAN CHEESE BURGER GFA</b><br>180g wagyu beef, cos lettuce, tomato, american cheese, streaky bacon & onion rings with smoked aioli on a brioche bun with fries or salad   | <b>\$24.5</b>              |
| <b>BUTTERMILK FRIED CHICKEN BURGER GFA</b><br>Chicken thigh with cos lettuce, cucumber, swiss cheese, pickles, house-made aioli and sriracha aioli on a brioche bun with fries or salad  | <b>\$23</b>                |
| <b>KARAAGE CHICKEN SALAD GFA</b><br>Coleslaw and mixed leaves with mung beans, roasted peanuts, cherry tomatoes, pickled cucumber, pickled courgette and pickled red onions, mixed with a roasted sesame dressing<br>OR.....just karaage chicken, slaw, pickles and sriracha aioli | <b>\$24</b><br><b>\$19</b> |
| <b>CORN FRITTERS GFA, VA</b><br>Corn fritters served with streaky bacon, smoked tomato sauce, wild rocket and feta   | <b>\$23</b>                |
| <b>SOUP OF THE DAY VEA, VA</b><br>Served with cheesy garlic bread. Ask your server for today's flavour.  | <b>\$19</b>                |

## KIDS MENU

|  |             |   |               |
|--|-------------|---|---------------|
| <b>Kids Breakfast</b><br>Poached egg, bacon, hash brown on sourdough               | <b>\$12</b> | <b>Kids Fish &amp; Chips</b><br>With slaw and house tartare sauce | <b>\$14.5</b> |
| <b>Kids French Toast</b><br>With caramelized banana, maple syrup and berry compote | <b>\$14</b> | <b>Kids Burger</b><br>100 gm wagyu cheese burger with fries       | <b>\$14.5</b> |

## TO SHARE

|  |               |             |
|--|---------------|-------------|
| <b>Fries</b> (with house-made garlic aioli)      | Large - \$8.5 | Small - \$5 |
| <b>Wedges</b> (with sour cream and sweet chilli) | Large - \$8.5 | Small - \$5 |

## SIDES

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

## COFFEE

|                              |       |       |       |       |
|------------------------------|-------|-------|-------|-------|
| Black                        | Short | \$3.7 | Long  | \$4.2 |
| White                        | Reg   | \$4.7 | Large | \$5.2 |
| Mocha                        | Reg   | \$5.2 | Large | \$5.7 |
| White Choc Mocha             | Reg   | \$5.2 | Large | \$5.7 |
| Hot Chocolate                | Reg   | \$4.9 | Large | \$5.7 |
| Chai Latte (Sweet or Spiced) | Reg   | \$4.9 | Large | \$5.4 |
| Turmeric Latte               | Reg   | \$5.2 | Large | \$5.7 |
| Matcha Latte                 | Reg   | \$5.2 | Large | \$5.7 |
| Cold Drip                    | Reg   | \$4.9 |       |       |
| Nitro Coffee                 | Reg   | \$5.7 |       |       |

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

|                  |        |
|------------------|--------|
| Aeropress        | \$8.5  |
| December Dripper | \$8.5  |
| Brewista for 2   | \$15.5 |

### Extra Stuff

|   |       |
|---|-------|
| Syrup shots (caramel, vanilla, hazelnut, butterscotch, gingerbread) | \$0.8 |
| Decaf, soy milk, almond milk, coconut milk, oat milk, extra shots   | \$0.8 |

## TEAS - \$4.7

### 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 Toddy

Trio of sourness, zest and sweetness

## COLD BEVERAGE

### Bottled Soda \$4.5

|                       |
|-----------------------|
| Karma Cola            |
| Karma Cola Sugar Free |
| Lemmy Lemonade        |
| Lemmy Lime Bitters    |
| Gingerella            |
| Otaki Bottled Water   |

### Cold Press \$7.5

|  |
|--|
| Orange   |
| Pineapple, lime & coconut water                  |
| Green apple, spinach, ginger,<br>& coconut water |

### 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, served with cream)

|                     |
|---------------------|
| Iced Coffee         |
| Iced Chocolate      |
| Iced Mocha          |
| Iced Chai Latte     |
| Caramel Latte       |
| Matcha Green Tea    |
| White Choc Symphony |
| Double Fudge Mocha  |

Add vanilla ice cream \$2

## ALCOHOLIC BEVERAGE

### Beer \$9

|                       |
|-----------------------|
| Corona                |
| Peroni                |
| Heineken Light        |
| Asahi Super Dry       |
| Monteith's Black Beer |

### Wine Glass \$11 Bottle \$35

|                                 |      |
|---------------------------------|------|
| Rapaura Springs Sauvignon Blanc |      |
| Tohu Chardonnay                 |      |
| Villa Maria Pinot Noir          |      |
| Black Cottage Pinot Gris        |      |
| Woven Stone Rosé                |      |
| Lindauer Brut Cuvée (200ml/btl) | \$11 |
| Prosecco (200ml/btl)            | \$11 |

