

Brunch Menu

BETTY'S PIG DADDY \$24.00

PORK BELLY, CRISPY POTATO CAKE, SEASONAL GREENS, POACHED EGG, HOLLANDAISE, BACON, SMOKED TOMATO RELISH

LEMON POPPY SEED FRENCH TOAST CRUMPETS \$21.00

CRUMPETS, LEMON CURD, BLUEBERRIES, WHITE CHOCOLATE MASCARPONE

STACEY'S STACK \$24.50

POTATO LAYER CAKE, ROASTED TOMATO, SEASONAL GREENS, FIELD MUSHROOMS, BACON, POACHED EGG, PESTO HOLLANDAISE

EGGS YOUR WAY \$15.00

POACHED, SCRAMBLED OR FRIED EGGS, TWO PIECES OF MULTIGRAIN OR CIABATTA, SMOKED TOMATO RELISH

TOAST AND SPREADS \$8.00

TWO PIECES OF TOASTED MULTIGRAIN OR CIABATTA, YOUR CHOICE OF TWO SPREADS; RASPBERRY JAM, MARMALADE, MARMITE, VEGEMITE OR PEANUT BUTTER

AVOCADO ON TOAST \$23.50

SMASHED AVOCADO, ROAST CARROT HUMMUS, TWO POACHED EGGS, MULTIGRAIN TOAST, FETA, POMEGRANATE, DUKKAH

ALL OUR BREAKFASTS ARE MADE WITH FREE RANGE EGGS AND BACON. MOST MEALS CAN BE MADE GLUTEN FREE, VEGETARIAN & VEGAN. PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS WHEN ORDERING. PLEASE BE AWARE THAT ALL FOOD IS PREPARED IN A KITCHEN THAT USES WHEAT, SOY, DAIRY, NUTS & SHELLFISH. WHEN ADVISED, WE WILL TAKE EVERY VIABLE PRECAUTION POSSIBLE TO MINIMIZE ALLERGEN CONTACT.

BIG BREAKFAST \$24.50

POTATO LAYER CAKE, ROASTED TOMATO, CIABATTA, FIELD MUSHROOMS, BACON, SMOKED TOMATO RELISH, TWO POACHED EGGS, SAUSAGE

EGGS BENEDICT

TWO ENGLISH MUFFINS, HOLLANDAISE SAUCE, YOUR CHOICE OF; **BACON \$21.00, FLORENTINE \$20.00 OR ROYALE \$22.50**

VEGAN GRANOLA JAR \$17.50

CHIA PUDDING, PECAN GRANOLA, SEASONAL FRUIT, COCONUT YOGHURT

POTATO HASH \$23.50

COFFEE RUBBED BEEF BRISKET, CRUSHED POTATOES, SPINACH OIL, SMOKED TOMATO RELISH, TWO POACHED EGGS, HOLLANDAISE

SHAKSHUKA \$22.00

POACHED EGG, SPICED TOMATO SAUCE, BAKED BLACK BEANS, FLAT BREAD, YOUR CHOICE OF CHORIZO, HALLOUMI OR MUSHROOMS

PB&J WAFFLES \$20.00

PEANUT BUTTER CARAMEL, PRALINE, STRAWBERRY JELLY, BERRIES, SALTED CARAMEL ICE CREAM

Sides

HOLLANDAISE, BACON, TOAST, EGG, TOMATO, POTATO LAYER CAKE, MUSHROOMS, SALMON, CRUSHED POTATOES, CRISPY POTATO CAKE, CHORIZO, HALLOUMI, PESTO, SAUSAGE, SEASONAL GREENS, SMASHED AVOCADO,

Drinks Menu

COFFEE

FROM \$4.00

RISTRETTO

SHORT BLACK

LONG BLACK

AMERICANO

MACCHIATO

(LONG OR SHORT)

AFFOGATO

VIENNA

BONGO

PICCOLO

FLAT WHITE

LATTE

CAPPUCCINO

BELGIAN

MOCHACCINO

BEETROOT LATTE

DF GF

TURMERIC LATTE

DF GF

MATCHA LATTE

DF GF

(CONTAINS HONEY)

SPICED CHAI LATTE

DF GF

VANILLA CHAI LATTE

DIRTY CHAI LATTE, SPICED

DF GF

HOT CHOCOLATE

DF GF

GOURMET HOT CHOCOLATE

HOT LEMON, GINGER AND HONEY

DF GF

HOT BLACKCURRANT

DF GF

FLUFFY

\$1.50

DECAF

+50C

EXTRA SHOT

+60C

HONEY

+60C

RUNNY CREAM

+80C

ALTERNATIVE MILK

(SOY, COCONUT [CONTAINS SOY], ALMOND, OAT)

+80C

FLAVOURED SYRUP

(VANILLA, HAZELNUT, CARAMEL)

+80C

HOITY TOI-TEA

FOR ONE \$4.20

FOR TWO \$8.40

EARL GREY BLUEFLOWER

A PRETTY VARIATION WITH BLACK TEA, BERGAMONT AND CORNFLOWERS

ENGLISH BREAKFAST

GOES WELL EITHER STRAIGHT UP OR WITH A LITTLE MILK

ROOIBOS CHAMOMILE

A PLEASANT BLEND OF HONEYBUSH GINSENG, BLACKBERRY LEAF, CHAMOMILE AND LEMON BALM

PURE PEPPERMINT

FRESH, CLEAN AND CRISP

GRANDPA'S ORCHARD

DARK BURGUNDY IN COLOUR, LIGHT FRUITY CUP WHICH FRAGRANCES THE ROOM. KIWIFRUIT, STRAWBERRY, HIBISCUS, ROSEHIP AND APPLE

SENCHA GREEN TEA

LIGHT AND DRY TO THE TASTE

LEMON GREEN TEA

BLEND OF SENCHA TEA WITH LEMON PEEL AND LEMONGRASS

SOFT BREW COFFEE

V60

\$7.00



A CONTROLLED BREWING METHOD MADE BY POURING HOT WATER OVER, LIGHTLY ROASTED, GROUND COFFEE. WITH THE HELP OF GRAVITY COFFEE DRIPS DOWN THROUGH THE FILTER INTO THE SERVER. THIS RESULTS IN A CLEAR, FRUITY AND DELICATE BEVERAGE

SYPHON

\$10.00



THIS METHOD COMBINES BOTH VAPOUR PRESSURE AND VACUUM TECHNIQUES TO EXTRACT THE COFFEE. THIS OLD FASHIONED WAY OF BREWING COFFEE ALLOWS YOU TO ENJOY A FULL SENSORY EXPERIENCE IN A CUP!

AEROPRESS

\$7.00



BASED ON TOTAL IMMERSION THIS METHOD IS OFTEN COMPARED TO THE FRENCH PRESS. HOWEVER, ONCE THE COFFEE IS EXTRACTED, BY USING PRESSURE TO PUSH THROUGH THE FILTER INTO THE SERVER, IT GIVES A VERY RICH, FULL BODIED CUP OF COFFEE

COLD DRIP

\$7.00



A CONTROLLED FLOW OF COLD WATER, OVER HOURS, PASSES THROUGH THE COFFEE AND MAKES A SMOOTH AND VELVETY BREW. BEST SERVED OVER ICE!

ADVENTURE

\$21.00



FULL SET OF 3 BREWS (V60, AEROPRESS AND SYPHON) FOR THOSE WHO DON'T MIND A LOT OF CAFFEINE! GREAT FOR DISCOVERING THE DIFFERENCE BETWEEN EACH OF THE ALTERNATIVE METHODS. A TRUE COFFEE EXPERIENCE

WE ALSO HAVE A RANGE OF BOTTLED DRINKS IN OUR DISPLAY FRIDGE INCLUDING, PHOENIX SODA, PHOENIX JUICES, NO UGLY TONIC, SPARKLING WATER, REMEMDY FLAVOURED KOMBUCHA, RAW COLD PRESSED ORANGE AND APPLE JUICE.

FREE WATER SUPPLIED IN THE SECOND DISPLAY FRIDGE.

HOUSE-MADE SPECIALTY

ICED TEA

\$4.70

EARL GREY BLUEFLOWER OR GRANDPA'S ORCHID

TONIC ESPRESSO

\$7.00

ICE, FRESH LEMON, ESPRESSO OVER TONIC WATER

COLD BREW

\$5.50

BREWED IN CHILLER FOR 24 HOURS USING A LIGHT ROAST

SMOOTHIES

\$8.50

ALL MADE WITH BANANA, DAIRY FREE

MANGO AND APPLE

MIXED BERRY

SPIRULINA

ICED DRINKS

FROM \$4.50

ALL MADE WITH EITHER ICE CREAM AND CREAM OR JUST ICE

CHOCOLATE

COFFEE

MOCHA

AMERICANO