

## BREAKFAST

### TOAST (V) 7.5

white sourdough  
soy & quinoa sourdough  
multigrain sourdough (GF) +1.0  
w/ preserves, vegemite or peanut butter

### FRUIT TOAST (V) 7.5

dried fruit & walnut loaf  
w/ preserves or peanut butter

### DR MARTY'S CRUMPETS (V) 8.0

w/ preserves, vegemite or peanut butter

### NEW YORK BAGEL (V) 8.0

plain, fruit & nut or blueberry  
w/ preserves, vegemite or peanut butter  
+ add salmon, capers & cream cheese 4.0

### DC PORRIDGE (V/VG/GF/DF) 13.5

red rice and polenta porridge, poached fruits,  
honey yuzu gel, almonds, coconut cream

### ACAI & GRANOLA (V) 15.5

toasted granola, vanilla infused labne, crushed  
peanut, seasonal fruits, bee pollen

### MATCHA CHIA PUDDING (V/VG/GF/DF) 15.0

coconut cream, chia seeds, organic japan  
matcha, berry drizzle, poached rhubarb,  
dehydrated fruits, macadamia

### BREAKFAST WAFFLES 17.5

belgian style waffles, crispy bacon, espresso  
mascarpone, mörk chocolate sauce, raspberry

### EGGS ON TOAST (V) 10.5

eggs your-way, sourdough

V vegetarian | VG vegan  
GF gluten free | DF dairy free

HOURS: 7AM - 5PM (MON- SAT)  
8AM - 5PM (SUN & PUBLIC HOLIDAY)  
KITCHEN CLOSSES AT 3.30PM

please inform us of allergies  
when placing order  
no menu changes or split bills  
at peak time & W/E

## SALADS

### QUINOA & HALOUMI SALAD (V/GF) 17.0

grilled haloumi, white quinoa, shredded kale,  
sweet potato, cashew cream, roasted walnuts,  
poached egg  
+ add chorizo 3.5  
+ add house cured salmon 4.0

### WINTER DETOX BOWL (GF) 18.5

house cured salmon, puffed amaranth, edamame,  
wild rice, raw broccolini & kale, snow pea  
tendrils, activated almonds, ginger sauce, seeds  
and nuts  
+ add a poached egg 2.0  
+ add haloumi 3.5

### MORROCCAN BOWL 19.0

24hr honey braised lamb, freekah, wild rice,  
black olive, cherry tomato, pumpkin hummus,  
roasted cashews & pepitas, rocket, mint  
yoghurt, pomegranate

## EXTRA

egg your way	2.5
extra toast	2.5
tomato relish	2.5
house eggplant kasundi	3.0
beetroot hollandaise	3.0
roasted mushroom	3.0
roasted tomato	3.0
pea smash	3.0
spinach	3.0
avocado	4.0
feta	4.0
haloumi	4.5
bacon	4.5
chorizo	4.5
chicken	5.0
house cured salmon	5.5
Fries w/ sriracha aioli	7.0
sweet potato fries w/ lime salt	7.0
polenta chips w/ relish	7.0

## SWEETS

please see our cake cabinet for a selection of  
pastries and cakes

## LUNCH

### SMASHED PEAS (V) 17.0

pea smash, danish feta, mint, beetroot hummus,  
crispy quinoa, poached egg, chili lime, sumac  
salt, sourdough  
+ add crispy bacon 3.0  
+ add grilled chicken 4.0

### FRITTERS (V/GF) 16.5

sweet potato, zucchini & sweet corn fritters,  
kale and basil pesto, cashew mousse, zaatar,  
poached egg

### SPICY KIMCHI PANCAKES (V) 17.0

kimchi, house relish, dukkah, charred sweet  
corn, chives, turmeric yoghurt, poached eggs

### MUSHROOM BRUSCHETTA (V) 17.5

caramelised mushroom, shallots, whipped goat  
cheese, hazelnut picada, poached egg, sourdough

### FAT BOY 20.5

chili baked beans, crispy bacon, poached eggs,  
roasted mushroom, spinach, avocado, house  
eggplant kasundi, sourdough  
+ add chorizo 3.5  
+ add haloumi 3.5

### DC BENEDICT 17.0

kaiserfleisch bacon, poached eggs, spinach,  
beetroot hollandaise, brioche bun

### RUSTIC CHICKEN SANDWICH 17.0

grilled chicken, avocado, pico de gallo, tasty  
cheddar, lettuce, DC special sauce, sourdough  
+ add fries or sweet potato fries 5.0

### WAGYU BURGER 17.5

wagyu beef, smoked cheese, caramelised onion,  
house sriracha aioli, pickles, tomato,  
lettuce, brioche bun  
+ add bacon 3.0  
+ add fries or sweet potato fries 5.0

### DOUBLE BREAKFAST BURGER 12.0

double bacon, double fried egg, double tasty  
cheese, kasundi sauce, dijon, brioche bun  
+ add fries or sweet potato fries 5.0