



Multigrain or sourdough  
toast with butter and house  
made jam 8.5

Fruit toast with butter 8.5

House roasted seed and  
nut granola, blackberry labne,  
roasted peach and passionfruit 15

Warm coconut polenta, rhubarb,  
raspberry and rose 15

Toasted Liege waffles with dulce  
de leche, salted vanilla  
mascarpone, grilled banana and  
cinnamon walnuts 17.5

Bodega egg sandwich, swiss cheese, bacon,  
aioli and caramelised onion 12.5

Benedict - Poached eggs on  
sourdough with house made  
hollandaise and your choice of  
sautéed mushroom, bacon,  
smoked salmon or green beans 18

Avocado, corn salsa and black bean  
puree on multigrain toast with  
jalapeños, cherry tomatoes, baby  
herbs and a poached egg 16.5

Eggs on toast- poached,  
scrambled or fried 10

Breakfast salad of shaved cabbage,  
avocado, chorizo, fresh herbs,  
cherry tomatoes, Sriracha,  
spring onions and peanuts 17

Folded eggs with fresh herbs,  
persian feta, sautéed field  
mushrooms, pine nuts and  
multigrain toast 18

Cauliflower and chickpea fritters  
with spiced pumpkin pureé,  
green beans, dill,  
pink onions and poached eggs 19

Shakshuka- Turkish style baked eggs  
in a rich tomato sugo with cannellini  
beans, persian feta, zaatar  
and grilled turkish bread 20

Pressed turkish pide of marinated  
chicken breast, grilled pumpkin,  
chipotle aioli, avocado and rocket 16

Pressed slow-cooked lamb pide with  
minted labne, pink onions,  
rocket, roasted red peppers and  
pomegranate molasses 16.5

Charred corn and black bean salad  
with sautéed kale, quinoa, cherry  
tomatoes, pickled jalapeños, avocado  
and salted ricotta 18

Roasted beetroot and green bean salad  
with fetta, dill, gogi berries, pepitas,  
rocket and vincotto 18

Slow cooked lamb salad with  
roasted red peppers, cucumber,  
beans, quinoa, cherry tomatoes,  
minted labne and almonds 20

#### Extras

Hollandaise, chipotle aioli,  
Sriracha, extra egg 2.5

Fetta, corn salsa, pickled jalapeños 3.0

Sautéed mushrooms, kale,  
green beans 4.0

Bacon, smoked salmon,  
avocado, chorizo 4.5

'Fatto A Mano' Vegan GF bread 2.0

No alterations to the menu unless required.  
Please advise our staff if you have an allergy.  
We have a 10% surcharge on public holidays and we  
are unable to split bills during busy periods.

**Cold** \_\_\_\_\_

Fresh orange juice 6  
delivered daily from Market Juice

Cold brew 4.5

Iced tea 6

Iced coffee or chocolate 6

Organic coconut water 4

**Boozy Brunch** \_\_\_\_\_

Sriracha Bloody Mary 14  
Tomato juice, Sriracha hot sauce, pickled jalapeños,  
lime, soy and cucumber

Mimosa 10  
Sparkling wine and fresh orange juice

Kir Royale 10  
Sparkling wine and crème de cassis

Ginger-Gin Fizz 13  
Four Pillars Gin, elderflower, lime and  
StrangeLove organic ginger ale

Spiked espresso 12  
Double espresso with Starward whiskey  
and coffee liqueur over ice

**Liquid food** \_\_\_\_\_

#1 Banana, peanut butter, cacao nibs, honey and  
almond milk 10

#2 Kale, spinach, cucumber, banana, spirulina,  
dates and lemon 10

**Hot** \_\_\_\_\_

House espresso blend with milk 4

Rotating single origin 4.5

Hot chocolate 4

Chai 5

Matcha 4.5

Turmeric 4.5

**Tea**

English Breakfast  
Earl Grey  
Sencha Green  
Peppermint  
Chamomile  
Lemongrass and Ginger  
Chai  
4.5

**Extras**

Bonsoy  
Almond Milk  
Lactose Free milk  
Large size  
Decaf  
+.5

**Beer and cider** \_\_\_\_\_

Sample Pale Ale 8

Coburg Lager 9

Temple Bicycle Beer 9

Coldstream Apple Cider 9

**Wine** \_\_\_\_\_

NV Jacqueline Brut 9/40  
France

2015 Bellissimo Pinot Gris 9/40  
McLaren Vale, SA

2017 Vigna Stefani Rosé 9/40  
Heathcote, VIC

2012 Stefani Estate Chardonnay 10/40  
Yarra Valley, VIC

2015 Di Georgio Tempranillo 9/40  
Limestone Coast, SA

2017 Vigna Stefani Pinot Noir 10/45  
Yarra Valley, VIC

2012 Churchview Estate Shiraz 9/40  
Margaret River, WA

**Sodas** \_\_\_\_\_

StrangeLove Organic Cola,  
Lemon Squash,  
Ginger Beer and  
Bitter Grapefruit 6



