



Summertime Breakfast

HARVEST FAVOURITES

VE = VEGAN V = VEGETARIAN GF = GLUTEN FREE O = OPTION

SWEDISH ROSTI TWO DELICIOUS HOUSE-MADE POTATO ROSTIS TOPPED WITH 2 POACHED EGGS, SMASHED AVO, BACON, FRIED HALLOUMI & BASIL CHERRY TOMATOES. SERVED WITH SRIRACHA MAYO & BLACK SESAME SEEDS. (GF,VO) \$22.50

BENEDICT CORN FRITTERS HOUSE-MADE CORN FRITTERS TOPPED WITH 2 POACHED EGGS, SMOKED SALMON, HOUSE-MADE YUZU HOLLANDAISE & SMOKED PAPRIKA. SERVED WITH MINT PEA PUREE, MISO GLAZE & CITRON HONEY JAM. (GF,VO) \$22.50

LEMON & BERRY FRENCH TOAST FRENCH TOAST SWIMMING IN THICK FRENCH VANILLA CUSTARD WITH FRESH STRAWBERRIES, WILD BERRY COMPOTE, CINNAMON APPLE PIECES, MAPLE SYRUP & APPLE CINNAMON CRUMBLE. TOPPED WITH A TANGY GLAZED LEMON TART & POPPING PEARLS. (V) \$22.50

SHAKSHUKA BAKED EGGS 2 EGGS, BACON, FETA & PORK SAUSAGE OVEN-BAKED IN A RICH MIDDLE EASTERN TOMATO SAUCE OF CUMIN, PAPRIKA, GARLIC, ONION, AND CAPSICUM. SERVED WITH TOASTED TURKISH BREAD, PARSLEY & BUTTER. (GFO) \$22.50

BREAKFAST BOWL DRAGON FRUIT, BANANA, STRAWBERRY, WILD BERRY GRANOLA, COCONUT SHARDS, ALMONDS, POPPING PEARLS & BLUEBERRY PEARLS TOPPED WITH HEMP SEEDS, PEPITAS & GOJI BERRIES. WITH YOUR CHOICE OF COCONUT OR GREEK YOGURT. (GFO,VEO,V) \$19.00

TWO FREE-RANGE EGGS SERVED YOUR WAY ON SOURDOUGH (ASK FOR BUTTER) (GFO) \$11.50

EXTRAS: \$4- HASH BROWN, TOMATO, BACON, FETA, HOLLANDAISE.

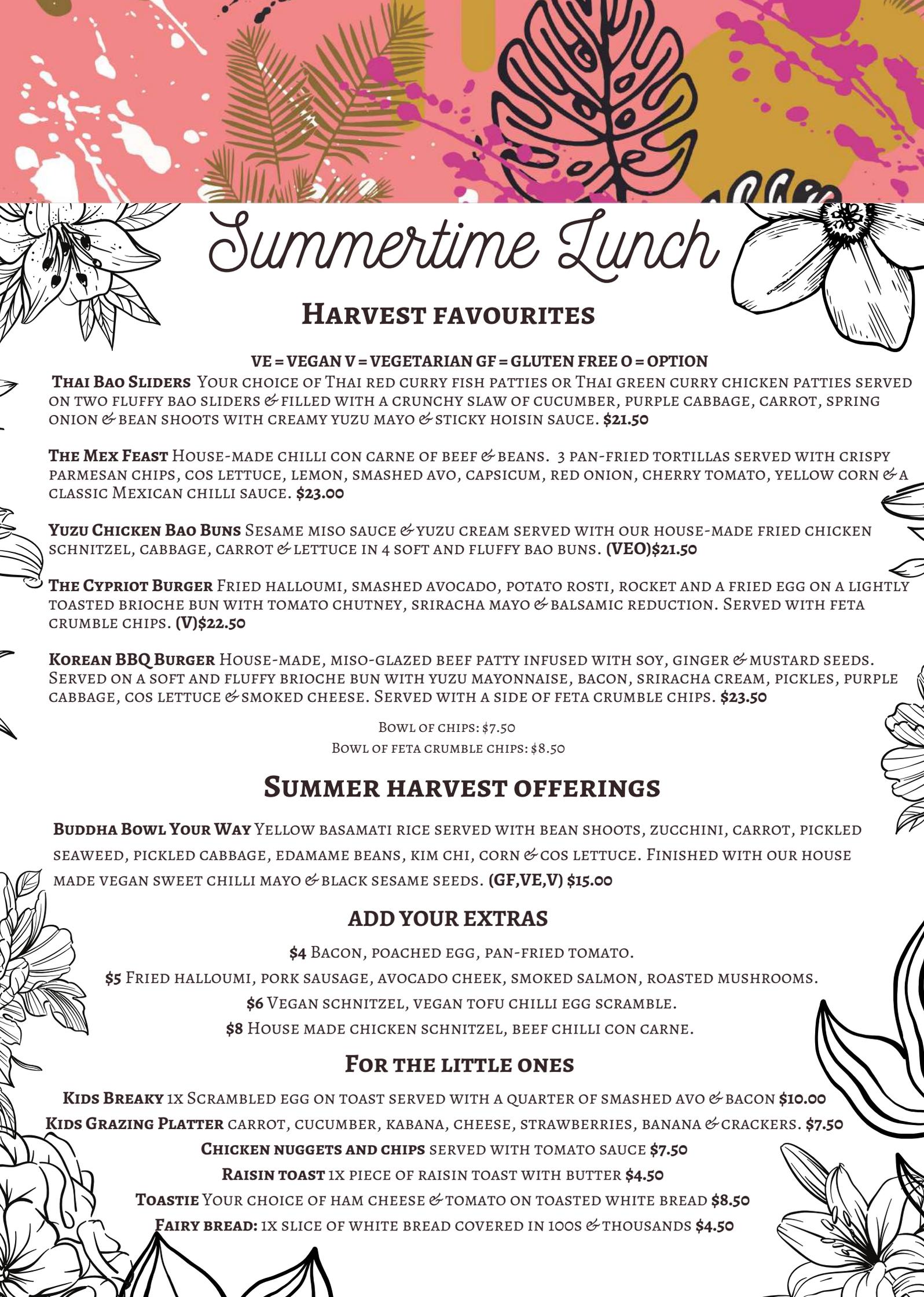
\$5- PORK SAUSAGE, CHORIZO, AVOCADO, SMOKED SALMON, MUSHROOMS, HALLOUMI.

SUMMER HARVEST OFFERINGS

BIG VEGAN BREAKY TWO OF OUR HOUSE-MADE SWEDISH ROSTIS TOPPED WITH SMASHED AVO, ROASTED MUSHROOMS, BASIL CHERRY TOMATO, ENOKI MUSHROOMS, SPICED GHERKINS & TOFU CHILLI EGG SCRAMBLE. SERVED WITH A CREAMY GHERKIN MUSTARD SAUCE, CHILLI OIL, BLACK SESAME SEEDS & DRIED SHALLOTS. (GF,VE,V) \$24.50

SUMMERTIME SMASHED AVOCADO SMASHED AVO WITH LEMON AND PEPPER ON TOASTED TURKISH BREAD, SERVED WITH ROASTED PUMPKIN, CHERRY BASIL TOMATOES, DUKKAH, HEMP SEEDS, PUMPKIN SEEDS, BUCKWHEAT KERNELS, PINK PICKLED ONIONS & MORROCAN SPICED CHICKPEAS. TOPPED WITH GARLIC-INFUSED OLIVE OIL AND PINK VEGAN MAYO. (VE,V,GFO) \$22.50

BANANA BREAD PUDDING SLOW-BAKED BLUEBERRY BANANA BREAD SPRINKLED WITH CINNAMON SUGAR, SOAKING IN RICH VANILLA CUSTARD TOPPED WITH STEWED PLUMS, RASPBERRY GRANOLA, MORELLO CHERRIES, WITH FRESH STRAWBERRIES AND RASPBERRIES. SWIRLED WITH STRAWBERRY COULIS, GOJI BERRIES AND TOASTED HEMP SEEDS. \$22.50



Summertime Lunch

HARVEST FAVOURITES

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THAI BAO SLIDERS YOUR CHOICE OF THAI RED CURRY FISH PATTIES OR THAI GREEN CURRY CHICKEN PATTIES SERVED ON TWO FLUFFY BAO SLIDERS & FILLED WITH A CRUNCHY SLAW OF CUCUMBER, PURPLE CABBAGE, CARROT, SPRING ONION & BEAN SHOOTS WITH CREAMY YUZU MAYO & STICKY HOISIN SAUCE. **\$21.50**

THE MEX FEAST HOUSE-MADE CHILLI CON CARNE OF BEEF & BEANS. 3 PAN-FRIED TORTILLAS SERVED WITH CRISPY PARMESAN CHIPS, COS LETTUCE, LEMON, SMASHED AVO, CAPSICUM, RED ONION, CHERRY TOMATO, YELLOW CORN & A CLASSIC MEXICAN CHILLI SAUCE. **\$23.00**

YUZU CHICKEN BAO BUNS SESAME MISO SAUCE & YUZU CREAM SERVED WITH OUR HOUSE-MADE FRIED CHICKEN SCHNITZEL, CABBAGE, CARROT & LETTUCE IN 4 SOFT AND FLUFFY BAO BUNS. **(VEO)\$21.50**

THE CYPRIOT BURGER FRIED HALLOUMI, SMASHED AVOCADO, POTATO ROSTI, ROCKET AND A FRIED EGG ON A LIGHTLY TOASTED BRIOCHE BUN WITH TOMATO CHUTNEY, SRIRACHA MAYO & BALSAMIC REDUCTION. SERVED WITH FETA CRUMBLE CHIPS. **(V)\$22.50**

KOREAN BBQ BURGER HOUSE-MADE, MISO-GLAZED BEEF PATTY INFUSED WITH SOY, GINGER & MUSTARD SEEDS. SERVED ON A SOFT AND FLUFFY BRIOCHE BUN WITH YUZU MAYONNAISE, BACON, SRIRACHA CREAM, PICKLES, PURPLE CABBAGE, COS LETTUCE & SMOKED CHEESE. SERVED WITH A SIDE OF FETA CRUMBLE CHIPS. **\$23.50**

BOWL OF CHIPS: \$7.50

BOWL OF FETA CRUMBLE CHIPS: \$8.50

SUMMER HARVEST OFFERINGS

BUDDHA BOWL YOUR WAY YELLOW BASAMATI RICE SERVED WITH BEAN SHOOTS, ZUCCHINI, CARROT, PICKLED SEAWEED, PICKLED CABBAGE, EDAMAME BEANS, KIM CHI, CORN & COS LETTUCE. FINISHED WITH OUR HOUSE MADE VEGAN SWEET CHILLI MAYO & BLACK SESAME SEEDS. **(GF,VE,V) \$15.00**

ADD YOUR EXTRAS

\$4 BACON, POACHED EGG, PAN-FRIED TOMATO.

\$5 FRIED HALLOUMI, PORK SAUSAGE, AVOCADO CHEEK, SMOKED SALMON, ROASTED MUSHROOMS.

\$6 VEGAN SCHNITZEL, VEGAN TOFU CHILLI EGG SCRAMBLE.

\$8 HOUSE MADE CHICKEN SCHNITZEL, BEEF CHILLI CON CARNE.

FOR THE LITTLE ONES

KIDS BREAKY 1X SCRAMBLED EGG ON TOAST SERVED WITH A QUARTER OF SMASHED AVO & BACON **\$10.00**

KIDS GRAZING PLATTER CARROT, CUCUMBER, KABANA, CHEESE, STRAWBERRIES, BANANA & CRACKERS. **\$7.50**

CHICKEN NUGGETS AND CHIPS SERVED WITH TOMATO SAUCE **\$7.50**

RAISIN TOAST 1X PIECE OF RAISIN TOAST WITH BUTTER **\$4.50**

TOASTIE YOUR CHOICE OF HAM CHEESE & TOMATO ON TOASTED WHITE BREAD **\$8.50**

FAIRY BREAD: 1X SLICE OF WHITE BREAD COVERED IN 100S & THOUSANDS **\$4.50**