

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