

ALL DAY BREAKFAST

SUPERBOWL - Quinoa, chia, pepitas, linseeds, sunflower seeds, walnuts, pistachios, sultanas, dried apricots, natural yoghurt, honey, poached pear, berries + almond milk (v)(GF) // 16.5

AVO TOAST - Smashed avocado w smoked pepitas, cherry tomato salsa, lime + coriander on multigrain (v) // 16.5

OMELETTE - Caramelised red onion + goats' cheese on multigrain (v) // 16.0

VIET OMELETTE - Sautéed Chinese sausage, mixed asian mushrooms, pickled veg, asian herbs on toasted sourdough // 20.0

FRITTERS - Panko crumbed corn, red pepper + zucchini fritters w smoked salmon, smashed avocado, poached egg + wasabi kewpie // 20.0

CROQUE MONSIEUR/CROQUE MADAME - Pain de Mie w gruyere cheese, Grandmother Ham, béchamel sauce + Dijon mustard w roasted cherry tomatoes + capsicum relish (extra egg w Madame) // 16.5/18.0

EGGS BENEDICT - Poached eggs, pulled pork on hash browns w Sriracha hollandaise (GF)// 20.0

EGGS FLORENTINE - poached eggs, wilted silver beet on hash browns w Sriracha hollandaise (GF)// 18.0

SOUTH AMERICAN WAFFLE - Waffle topped w slow cooked BBQ beef ribs, charred onions, Mojo mayo, fried egg + chimichurri dressing // 21.0

EGGS on Toast - Poached, scrambled or sunny (v) // 11.0

FRUIT TOAST - Noisette Fig + Apricot loaf w berry jam or honey (3) (v) // 9.0

TOAST w your choice of berry jam, peanut butter, honey or Vegemite (2) (v) // 7.5

//EXTRAS

Avocado, asian mushrooms, roasted cherry tomatoes, tomato salsa, goat's cheese, sautéed silverbeet, spinach // 4.0e

Corn fritter, hash brown // 4.5e

Grandmother ham, smoked salmon, bacon, Chinese sausage // 4.5e

Extra egg // +2.5

Sriracha hollandaise, capsicum relish // +2.0

Berry jam, coconut jam, Vegemite, honey, peanut butter // +1.0e

Extra slice of toast // +2.0

GF bread // +2.0

//SWEETS

New York Cheesecake // 4,5

Lemon Tart // 4.5

Muffins // 4.5

SNACKS

Edamame (V)(GF) // 7.0

Beer battered chips (V) // 9.0

Imperial Crab + Shrimp Spring Rolls (5) // 10.0

Maple Sriracha chicken ribs (6) // 12.0

Crispy fried broccoli w kewpie (V) // 9.0



LUNCH FROM MIDDAY

CHICKEN SALAD - Slow poached chicken salad w cabbage, red onion, mint, coriander, crispy shallots, Vietnamese dressing + rice crackers (GF) // 18.0

TUNA POKE BOWL - Raw sesame tuna, cucumber, edamame, avocado, chilli soy, wakame salad + prawn cracker on furikake brown rice (GF) // 20.0

UMAMI BURGER - Wagyu + Angus beef pattie cooked to medium rare, Umami rub, mushroom sauce, gruyere, caramelised onions, oven roasted tomato + parmesan crisp on a brioche bun w cornichons, slaw + chips // 23.5

PULLED PORK BURGER - Pulled pork, gruyere cheese, Ranch mayo, BBQ sauce, crispy bacon, fresh apple + slaw on a brioche bun + chips // 22.0

CRAB BURGER - Crispy soft shell crab, cucumber, lettuce, wasabi mayo + pineapple chilli relish on a brioche bun w wakame seaweed salad + chips // 22.0

TACO RICE BOWL - Wagyu beef chilli + brown rice topped with cheese, avocado, tomato + corn salsa, sour cream, fried egg + corn chips (GF) // 20.0

FISH 'N' CHIPS - Beer battered fresh gummy flake, chips, salad, lemon + tartare sauce // 25.0

*GF BUNS AVAILABLE // +2.0



TEA - ALL 4.5

All our Somage organic teas are steeped at 95°C for 4 minutes, except our green tea, which is steeped at 75°C for 2 minutes to achieve the best taste and retain the natural flavours.

English Breakfast
Earl Grey
Chamomile
Peppermint
Lemongrass & Ginger
Green
Chai

Honey + Ginger

COFFEE

Cappuccino, Flat White, Latte, Long Black, Short Macchiato, Long Macchiato, Mocha // 3.8
Short black (double espresso) or Double ristretto // 3.5

Large coffee // +0.5
Extra shot of coffee or Decaf // +0.5
Bonsoy // +0.5
Almond milk // +0.5

Babycino // 1.5
Grounded Pleasures African Red Hot Chocolate // 4.3
Chai Latte // 4.3
Iced Chocolate, Iced Coffee, Iced Chai, Iced Mocha // 6.5
Milkshakes - Strawberry, Chocolate, Vanilla // 6.5

FRESH JUICES - ALL 7.0

Apple
Orange
Watermelon Breakfast - Watermelon, lime, ginger & mint
Immunity Juice - Watermelon, orange & strawberries
Thirst Quencher - Apple, lemon & mint
Green - Celery, cucumber, apple, spinach + ginger

SOFTIES

Coke/Coke Zero/Sprite Glass Bottles // 4.5
Natural Sparkling Mineral Water // 4.0
Lemon, lime + bitters // 4.5

LICENCED FROM MIDDAY

BEERS

Asahi (JAP) // 9.0
Cascade Premium Light (TAS) // 7.0
Corona (MEX) // 8.0
Crown Lager (VIC) // 9.0
Little Creatures Pale Ale (WA) // 8.0
Lucky Beer (CHI) // 7.5
Murrays Whale Ale (NSW) // 8.0
White Rabbit Dark Ale (WA) // 8.5

CIDERS

Rekorderlig Pear/Strawberry + Lime (330ml) // 8.0
Matilda Bay Dirty Granny Apple Cider // 8.0
Trumpeters Alcoholic Ice Tea // 8.0
Lick Pier Alcoholic Ginger Beer // 7.0

VINOS

BUBBLES

Punt Road Chardonnay Pinot Noir 2011 (Yarra Valley, VIC) // 8.5[G] 34.0[B]

WHITE

Villa Wolf Pinot Gris 2015 (Pfalz, GER) // 8.5[G] 34.0[B]
Wairau River Sauvignon Blanc, 2015 (Marlborough, NZ) // 8.5[G] 36.0 [B]
Dr L 'Dry' Riesling, 2015 (Mosel, GER) // 8.5[G] 35.0[B]
Frankland Estate 'Isolation Ridge' Chardonnay, 2014 (Frankland River, WA) // 9.0[G] 42.0[B]

ROSE

Pittnauer Blaufrankish Rose, 2015 (Burgenland, AUS) // 8.0[G] 36.0[B]

RED

Punt Road Pinot Noir, 2015 (Yarra Valley, VIC) // 8.5[G] 36.0[B]
Rocky Gully Shiraz, 2013 (Frankland River, WA) // 32.0[B]
Balnaves 'The Blend' Cabernet Merlot, 2012 (Coonawarra, SA) // 34.0[B]
SC Pannell 'Touriga' Tempranillo, 2015 (McLaren Vale, SA) // 9.0[G] 40.0[B]

DESSERT

Huia Botrytis Riesling, 2011 (Marlborough, New Zealand) // 32.0[B]

Sorry, no variations or split bills. \$10 minimum on card. 10% surcharge on public holidays. A 3% credit card transaction fee applies to all AMEX transactions, sorry no DINERS.