

## ALL DAY MENU

### WAKE-UP CALL

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#### TOAST (v)

Two pieces of toast with butter and your choice of spread  
(Berry jam / nutella / honey / peanut butter / vegemite)

Sourdough / multigrain

\$7.0

Fruit toast

\$8.0

Gluten free toast

\$9.0

#### SMOOTHIE BOWL (df/vg)

\$17.0

Mango and coconut smoothie with oat clusters, lychee and kiwi

#### \*BLACK RICE PORRIDGE (df/vg)

\$17.0

Black rice, palm sugar, salted coconut cream, banana, poached strawberries,  
coconut cinnamon whipped cream

#### YUZU SMASHED AVOCADO (df/vg)

\$23.0

On multigrain toasts with yuzu dressing, roasted purple cauliflower,  
sun dried tomatoes, edamame and toasted sesame seeds

#### TOFU SCRAMBLE (df/vg)

\$24.0

Indian spiced tofu and mushroom scramble on multigrain toast, with broccoli

#### CHAR SIU PORK BENEDICT

\$26.0

Char siu flavoured pulled pork on English muffins, apple & rocket salad,  
poached eggs and hollandaise

#### SOFT SHELL CRAB OMELETTE

\$27.0

Open omelette with fried soft shell crab, Balado chilli relish, multigrain toast and herb oil

#### \*SALMON ABURI (df)

\$28.0

Torched Atlantic salmon on sushi rice with furikake, pickled ginger, pickled cauliflower,  
cucumber, radish, soy poached egg, tare sauce and Japanese mayo

#### CORN FRITTERS (v)

\$24.0

Spring onion and corn fritters with Laos chilli & tomato relish, kaffir lime yoghurt,  
sunny side up egg, cucumber & corn salsa

#### EGGS ON TOAST (v)

Poached / sunny side up / scrambled eggs

On sourdough / multigrain toast

\$12.0

On gluten free toast

\$14.0

#### EXTRAS

Substitute toast to gluten free

\$2.0

Poached egg / fried egg

\$2.5

Roasted tomatoes / wilted spinach

\$3.0

Scrambled eggs / roasted mushroom / avocado / bacon

\$5.0

Smoked salmon / pork and fennel sausage

\$7.0

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## SWEET-TALK

FRENCH TOAST <sup>(v)</sup>	\$23.0
Chocolate and cheese filled brioche French toast served with condensed milk, berry coulis, crushed peanuts and peanut butter ice cream	
UBE WAFFLE <sup>(v)</sup>	\$23.0
Purple sweet potato waffle with jackfruit, coconut, ube chocolate sauce, black sesame ice cream, poached pears and fresh seasonal fruits	
MATCHA HOTCAKE <sup>(v)</sup>	\$23.0
Japanese green tea hotcakes with blackberry coulis, mixed fresh berries, matcha white chocolate sauce and boysenberry ice cream	

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## SERIOUS CONVERSATION

BALINESE PORK BURGER	\$27.0
Balinese marinated pork belly, sunny side up egg, chilli mayo, fried shallots, coriander, cabbage and carrot slaw on brioche bun served with sweet potato fries	
* MISO GLAZED CAULIFLOWER <sup>(df/vg)</sup>	\$23.0
With Japanese pumpkin puree, broccolini, okra and herb oil	
PEKING DUCK LEG <sup>(df)</sup>	\$28.0
Five spiced duck leg, roti paratha, sunny side up egg, spring onion and cucumber salad, peking duck sauce	
BEEF BULGOGI TACO	\$28.0
Korean beef bulgogi on tortilla, mozzarella, lettuce, kimchi, mayonnaise	
PAN FRIED BARRAMUNDI <sup>(df)</sup>	\$28.0
Served with spinach, fried polenta, Balinese base genep sauce, and torch ginger sambal matah	
LEMONGRASS CHICKEN BURGER <sup>(df)</sup>	\$26.0
Lemongrass marinated grilled chicken on charcoal burger bun, lettuce, pickled carrot, pickled radish, Vietnamese mayo, soft Asian salad with chilli vinegar dressing, and sichimi seasoned fries	

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(v) Vegetarian (vg) Vegan (df) Dairy Free

\*This dish does not contain wheat products

Our kitchen handles all the main allergens, including but not limited to, dairy, eggs, nuts, peanuts, gluten, sesame, sulfites and soya. If you have food allergy, please notify your server.

No substitutions to the menu

No split bill on weekend and public holiday

10% surcharge on Saturdays and Sundays

15% surcharge on public holidays

## ALL THE BUZZ

### COFFEE AND FRIENDS

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#### COFFEE BY CODE BLACK

Black – espresso / long black / filter batch brew \$4.5

White – macchiato / piccolo / flat white / café latte / cappuccino \$4.5

Single origin +\$1

FILTER CLEVER DRIP POA

MOCHA / HOT CHOCOLATE / CHAI LATTE \* \$5.0

WHITE CHOCOLATE MATCHA LATTE \*^ \$5.5

HOJICHA LATTE \* \$5.5

ICED FILTER COFFEE / ICED LONG BLACK \$5.0

ICED LATTE \$5.5

Add coffee jelly +\$2

PALM SUGAR ICED LATTE \$5.5

COFFEE SPRITZER \$6.0

Cold filter coffee, grapefruit sparkling water

PEANUTELLA \* \$6.0

Peanut butter and Nutella chocolate milk

ICED BISCOFFEE ^ \$9.0

Biscoff sauce, espresso, milk, Biscoff cream & biscuit

#### EXTRAS

LARGE / SOY MILK +\$0.5

LARGE STRONG / ALMOND MILK / OAT MILK +\$1.0

\* ICED +\$1.0

\* ICED + VANILLA ICE CREAM +\$2.0

^ CONTAINS DAIRY AND CANNOT BE MADE DAIRY-FREE

## LAST CALL

### OTHERS

TEA English breakfast / earl grey / chamomile / green / peppermint / chai / lemongrass ginger	\$4.5
FRESH JUICE Orange / Apple / Carrot / Mixed	\$8.0
KUMQUAT ICED TEA English breakfast tea, kumquat juice, lime, honey	\$7.0
SIMPLE JUICERY SMOOTHIE Green Smoothie - kiwi, mango, chlorella, barley grass, wheatgrass, prebiotics	\$9.5
Mango Smoothie - mango, peach, banana, pear, lime	\$8.5
ORGANIC SOFT DRINKS Cola / Lemonade	\$6.0
SPARKLING WATER 500ml	\$7.0

### ALCOHOL

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MIMOSA Orange juice, De Bortoli Prosecco, orange slices	\$20.0
GRAPEFRUIT ROSEMARY G & T Melbourne Gin Company, grapefruit, rosemary, tonic water	\$19.5
DE BORTOLI PROSECCO 200ml <i>(King Valley - VIC)</i>	\$16.0
HOP NATION THE HEART 375ml <i>Pale Ale (Footscray, VIC)</i>	\$11.5
KAJJU GOLDEN AXE 375ml <i>Apple Cider (Huntingdale, VIC)</i>	\$9.5

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