

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

GRANOLA (df/vg)

\$17.0

Maple toasted oats, mixed nuts, dried fruits, chai milk tea,
poached rhubarb, whipped coconut cream

*BLACK RICE PORRIDGE (df/vg)

\$17.0

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

YUZU SMASHED AVOCADO (v)

\$26.0

On multigrain toast, grilled halloumi, beetroot chickpea puree, honey yuzu dressing,
sun dried tomatoes, edamame, sesame seeds and poached egg

TOFU SCRAMBLE (df/vg)

\$24.0

Cumin and coriander spiced tofu scrambled on multigrain toasts
with roasted mushrooms and broccolini

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, sourdough toast and herb oil

*JAPANESE MUSHROOM CONGEE (df/vg)

\$27.0

Rice congee with miso glazed tofu, shitake, shimeji, nori and miso broth

KIMCHI FRITTERS (v)

\$25.0

Korean fermented cabbage fritters, sweet corn puree, poached 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 ^(v) Cheese crusted brioche french toast, peanut sauce, banana, strawberries, condensed milk, milo ice cream and cheddar snow	\$25.0
UBE WAFFLE ^(v) Purple sweet potato waffle with jackfruit, coconut, ube chocolate sauce, black sesame ice cream, poached pears and strawberries	\$23.0
MATCHA HOTCAKE ^(v) Japanese green tea hotcakes with blackberry coulis, mixed fresh berries, matcha white chocolate sauce and boysenberry ice cream	\$23.0

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SERIOUS CONVERSATION

BALINESE PORK BURGER 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	\$27.0
* PUMPKIN RENDANG ^(df/vg) Roasted Japanese pumpkin with rendang sauce, green beans, cucumber and roti pratha	\$25.0
* TWICE COOKED DUCK LEG ^(df) With soft polenta, base genep broth, sambal matah, Balinese snake beans and urap	\$28.0
BEEF BULGOGI TACO Korean beef bulgogi on tortilla, mozzarella, lettuce, kimchi, mayonnaise	\$28.0
PONZU SALMON ^(df) Pan fried salmon with kombu mashed potato, broccolini and ponzu sauce	\$29.0
LEMONGRASS CHICKEN BURGER ^(df) Lemongrass marinated grilled chicken on burger bun, lettuce, pickled carrot, pickled radish, Vietnamese mayo, soft Asian salad with chilli vinegar dressing, and sweet potato fries	\$27.0

(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

1.7% surcharge on Amex and Union Pay

1.3% surcharge on all other card transaction

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 POA

FILTER CLEVER DRIP POA

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

WHITE CHOCOLATE MATCHA LATTE * ^ \$5.5

HOJICHA LATTE * \$5.5

SALTED CARAMEL EINSPÄNNER ^ \$8.0

Iced black /milk coffee with lightly whipped salted caramel cream

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

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 \$4.5
English breakfast / earl grey / chamomile / green / peppermint / chai / lemongrass ginger

KUMQUAT ICED TEA \$7.0
English breakfast tea, kumquat juice, lime, honey

SIMPLE JUICERY (325ml)
Orange Juice \$8.0
Cloudy Apple Juice \$8.0
Dark Heart Juice - apple, purple carrot, beetroot, ginger, lemon \$9.0
Mango Smoothie - mango, peach, banana, pear, lime \$9.0
Green Smoothie - kiwi, mango, chlorella, barley grass, wheatgrass, prebiotics \$9.5

ORGANIC SOFT DRINKS \$6.0
Cola / Lemonade

SPARKLING WATER 500ml \$7.0

ALCOHOL

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MIMOSA \$20.0
Orange juice, De Bortoli Prosecco, orange

GRAPEFRUIT ROSEMARY G & T \$20.0
Melbourne Gin Company, grapefruit, rosemary, tonic water

DE BORTOLI PROSECCO 200ml \$16.0
(King Valley - VIC)

HOP NATION THE HEART 375ml \$12.5
Pale Ale (Footscray, VIC)

BODRIGGY BREWING CO 355ml \$10.0
Lager (Abbotsford, VIC)

KAIJU GOLDEN AXE 375ml \$11.0
Apple Cider (Huntingdale, VIC)

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