

MENU

Toast with seasonal jam and butter \$9.00 ✓

Honey maple roasted muesli, saffron poached pear, seasonal fruit,
guava syrup, "Coyo" coconut milk yoghurt \$14.50 ✓

Coconut chia seed pudding, strawberries, pistachios, toasted coconut,
crushed orange, pineapple, lemon verbena raspberry sauce \$16.00 ✓

Ricotta blue berry hotcake, caramelised banana, toasted nuts,
seasonal berries, ricotta vanilla cream \$22.00 ✓

Steel cut oat porridge, poached organic apple, rhubarb, banana,
cardamom custard, chocolate caramel crumble \$15.50 ✓

Eggs your way with toast and tomato relish \$10.50 ✓

Chilli scrambled eggs, shiitake mushrooms, house smoked lemon ricotta,
sourdough toast \$21.50 ✓

Baked beans, chorizo, smoked tomato chilli sauce, poached eggs
lime crema, Turkish bread \$20.00

Roasted carrot salad, various beets, red Russian kale, poached eggs,
goats cheese cream, radish, multigrain toast \$22.00 ✓

House hot smoked salmon, sugar snap peas, crumbed egg,
Asian greens, roast peanuts, coconut tamarind caramel \$25.00

Little Pom's Benny, smoked bacon, cheddar buttermilk biscuits, avocado,
charred corn, coriander, poached eggs, smoked jalapeño lime hollandaise \$25.00

Grilled buffalo milk haloumi, smashed peas, avocado, brocolini, sugar snaps,
smoked almonds, poached eggs, multigrain, extra virgin olive oil \$25.00 ✓

Pulled Chinese beef brisket, pickled vegetables, spring onions,
kimchi mayo, brioche roll \$22.00

Bowl of fries with tomato relish and mayo \$8.50 ✓

SIDES

(In addition to any meal)

Toast \$2.00

Bacon \$5.00

Potato rosti \$3.00

Avocado \$3.50

Seasonal greens \$5.00