

# FOOD.

## BOWLS & LIGHTS \$18

6AM - 2PM

**Falafel Smashed Avo** VG GFO  
Sourdough w/ smashed avo, onion relish, falafel, pickled onion, hummus + dukkah

**Buddha Bowl** VG GF Toasted falafel, brown quinoa rice, rocket, tomato, smashed avo, pickled onion + hummus

**Granola Bowl** VG Low GI Toasted granola. Served w/ coconut yoghurt + seasonal fruits

## SMALL BITES \$9

**Simple Toast** Sourdough w/ your choice of spread

**Fruit Toast** Lightly toasted served w/ butter

**Basic Avo** Smashed avo on sourdough w/ side of lemon

Freshly baked pastry + muffins available daily.  
Please check the cabinet for today's selection.

## SIGNATURE TOASTIES \$20

Gluten Free Options Available

**The Cuban** Smoked ham and pork, dill pickles, gruyere, aged cheddar + dijonnaise

**The Mediterranean** Smoked chicken, mozzarella, roasted red capsicum, kalamata olives, oregano + chipotle sauce on

**Ultimate Brisket** Slow cooked brisket, aged cheddar, coleslaw, pickles + BBQ sauce

**The Falafel** VGO Handmade falafel, hummus, pickled onion, tomato, rocket + vegan garlic aioli / tzatziki

**Ham, Cheese & Tomato** Smoked ham, Provolone, tomato, smoked tomato relish, oregano + herb dijonnaise

**Cheese Louise** V Melted provolone, raclette, aged cheddar w/ caramelised onion jam, dill + side of tomato relish

**The Rubie** Wagyu pastrami, Moutarde Violette de Brive, sauerkraut, swiss cheese, pickles + dijonnaise

## LIGHT & EASY TOASTIES \$12

**Cheese & Vegemite** V  
Aged cheddar + Vegemite on sourdough

**Fig & Goat** V Chilli Fig Jam, goat cheese, sliced green apple + rocket on deli rye

## STUFFED CROISSANT

Baked Fresh Daily at Brasserie

\$12

**Ham + Cheddar Croissant**  
Smoked ham + aged cheddar  
ADD: Seeded Mustard \$3

**Cheddar + Tomato Croissant**  
Aged cheddar + sliced tomato

**Nutella Croissant**  
Croissant topped w/ Nutella, strawberry + banana

\$16

**Everything Croissant** Smoked ham, caramelised onion jam, tomato, avo + rocket

**Swisstrami Croissant** Wagyu pastrami w/ Moutarde Violette de Brive, rocket + swiss cheese

(GF) Gluten Free  
(GFO) Gluten Free Option  
(V) Vegetarian  
(VG) Yes, It's Vegan!

ADD  
A LITTLE MORE

\$4 Rocket / Roasted Capsicum / Aged Cheddar / Smashed Avo / Pickled Onion / Pickles / Olives / Tomato

\$6 Free Range Ham / Smoked Chicken / Smoked Pork / Beef Brisket / Wagyu Pastrami / Falafel (1)

MONDAY - SUNDAY / 6AM - 4PM

Please inform the staff of any dietary requirements or allergies.

10% Surcharge on Weekend  
15% Surcharge on Public Holiday

# DRINKS.



## COFFEE

Cappuccino/ Flat White/ Latte \$5  
Piccolo \$4.8  
Mocha/ Dirty Chai \$6.8

## SINGLE ORIGIN

Long Black/ Doppio \$5  
Short Macchiato \$5.2  
Long Macchiato \$5.5  
Single Espresso \$4.5  
Batch Brew \$5.2

## COFFEE OVER ICE

Espresso Tonic \$6.8  
Coco Espresso \$6.8  
Iced Latte \$6.8  
Affogato \$6.7  
Iced Long Black \$6  
Iced Mocha / Iced Dirty Chai \$7.8

*iced!*

## FILTER COFFEE

Cold Brew / Cold Drip \$6.9  
Vanilla Cold Cream Cold Brew \$7.5

*chilled!*

## HOUSE-MADE BOTTLE

Salted Caramel Latte \$7.5  
Hazelnut Nutella Latte \$7.5

## CACAO

### Hot Chocolate \$6

*Options: Junior Dark 50% / Dark Milk & Salt 60% / Original Dark 70% / Even Darker 80%*

### Chilli Choc \$6

*Chilli infused chocolate*

### Mint Choc \$6

*Milk chocolate paired w/ peppermint oil*

### Breakfast Hug \$7

*Perfect Combo of chai x cacao*

### Lamington \$7

*Coconut milk paired with Dark Milk & Salt 60% cacao, topped w/ whipped cream*

## ADD YOUR TWIST

8oz 70c / 12oz \$1

Make it iced \$1

Extra Shot 0.90c

Decaf 0.90c

Alternate Milks \$1

*Almond/ Soy/ Macadamia/ Oat/ Coconut / Lactose Free*

Syrup 0.90c

*Caramel/ Vanilla/ Hazelnut/ Pumpkin Spiced*

Vanilla Cold Cream \$2

Vanilla Ice Cream + Cream \$3

## BREWED & WHISKED

### Ceremonial Matcha \$6

*Stone-ground Japanese green tea whisked to a smooth froth, vibrant & earthy*

### Vanilla Hojicha \$6

*Roasted Japanese green tea w/ a toasty, nutty flavour, mellow & comforting*

### Genmaicha \$6

*Japanese green tea blended with roasted brown rice, light & nutty*

### Matcha Affogato \$6.9

### Coco Matcha \$7.7

### Organic Tea - Loose Leaf \$6

*English Breakfast/ Peppermint/ Earl Grey/ Blueberry Sencha/ Champagne Oolong/ Hibiscus Mint*

### Organic Chai Latte \$6

### Organic Sticky Chai \$6.8

## BARISTA BREAKFAST

One + One \$10

Batch Brew Hot + Cold \$12

## CUP SIZES



X-SMALL  
6oz



SMALL  
8oz



MEDIUM  
12oz



LARGE  
16oz

Please Note, our matcha and cacao drinks are unsweetened.  
Let us know if you would like your's sweet!

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