

MENU

SOURDOUGH OR DUTCH RAISIN TOAST WITH BUTTER	8.5	MAC AND CHEESE WITH FRIED CHICKEN AND CHILI MAPLE SERVED WITH FRENCH TOAST OR WAFFLE	24	LAMB SALAD WITH QUINOA, KALE, RED CABBAGE, FETTA, SPICED CHICKPEAS, PINE NUTS AND PEPITAS WITH POACHED EGG, GARLIC SAUCE AND BEETROOT PACHADI	(GF) 24
BANANA BREAD WITH PASSIONFRUIT BUTTER	10	FRENCH TOAST WITH CINNAMON AND VANILLA SUGAR, SEASONAL BERRIES AND MASCARPONE	19.5	QUINOA TABBOULEH WITH CHERRY TOMATO, ONION, CAPSICUM, CUCUMBER, PARSLEY AND DILL SERVED WITH TAHINI, SUMAC AND YOUR CHOICE OF CHICKEN SKEWERS OR FALAFELS AND LEB BREAD	21.5
EGGS YOUR WAY ON TOAST - ADD BACON	11.5 + 5	MUSHROOM MEDLEY WITH HOUSE-MADE ZAAATAR, OLIVE TAPENADE, SESAME PASTE AND OLIVES ON TURMERIC SOURDOUGH	(GF, V) 21	GUA BAO - YOUR CHOICE OF FRIED HALOUMI, CHICKEN OR TOFU FILLED WITH PICKLED GINGER, CUCUMBER, FRESH CARROT, CORIANDER AND SESAME SEEDS WITH A SIDE OF GARLIC SOY SAUCE	21
CHILI CHEESE SCRAMBLED EGG IN A BRIOCHE BUN WITH HASH BROWN, CHEDDAR AND SRIRACHA	20.5	BURDOCK ROOT WITH KONJAC NOODLE BRAISED WITH MISO AND CARROTS AND SERVED WITH TOFU, CORIANDER, RADISH AND CHILI	(GF, V) 23.5	FRIED CHICKEN TORTILLAS WITH CORN SALSA, AVOCADO, CHIPOTLE, SAUERCROUT, LIME AND CORIANDER. - SUB CHICKEN FOR SOY MINCE OR HALOUMI	21.5
FRUIT SALAD OF FRESH AND DRIED FRUIT AND NUTS - GREEK YOGHURT - COCONUT YOGHURT	11 + 2 + 3	CORN ZUCCHINI FRITTERS WITH AN AVOCADO SALSA, FETA, PARSLEY, CARROT AND POACHED EGG	(GF, Veg) 19.5	CHICKEN BURGER WITH TOMATO, SALAD, CHEESE AND CHILI AIOLI ON A BRIOCHE BUN WITH CHIPS - SUB CHIPS FOR SWEET POTATO +2	19.5
ORANGE, ALMOND AND POPPY SEED HOTCAKE WITH FRESH FRUIT, MASCARPONE AND PASHMACK FLOSS	(GF) 19.5	HARISSA SMOKED SALMON BRUSCHETTA WITH GOATS CHEESE AND AN AVOCADO SALSA ON CHARCOAL CIABATTA	22	LAMB BACKSTRAP BURGER WITH FRIED HALOUMI, TOMATO, AVOCADO, MAYO AND SALAD ON A BRIOCHE BUN WITH CHIPS - SUB CHIPS FOR SWEET POTATO +2	22
PULLED BEEF BENEDICT WITH TWO POACHED EGGS, PICKLED RED CABBAGE, APPLE, CORIANDER AND HOLLANDAISE ON POPPY SEED BAGEL	20	RANCHERO EGGS WITH FRIED BEANS TOPPED WITH AVOCADO, PICKLED CORN, TOMATO AND CHILI SAUCE ON CORN TORTILLA	(GF) 19.5	SOFT SHELL CRAB BURGER WITH CHIPOTLE SLAW, PICKLED CUCUMBER AND SPANISH ONION ON A CHARCOAL BRIOCHE WITH LOTUS CHIPS	24.5
SMASHED AVOCADO SALSA WITH TOASTED RYE, MIXED SPROUTS, HIMALAYAN SEA SALT AND LIME	(V) 17.5	CORN NACHOS WITH SOY MINCE AND BLACK BEANS TOPPED WITH COCONUT YOGHURT AND JALAPENOS WITH A SIDE OF AVOCADO AND SALSA SAUCE	(GF, V) 21 + 1.5	HARISSA PRAWNS, QUINOA AND GARLIC CHICKPEAS TOPPED WITH SPICED MACADAMIA, AVOCADO, DILL AND GARLIC SAUCE AND CORN ROTI	(GF) 24
SUPER GREEN OMELETTE OF SPINACH, PARSLEY, PINE NUTS, GARLIC, CHILI FLAKES AND BARBERRIES SERVED ON TURMERIC SOURDOUGH WITH SALSA - EGG WHITE ONLY	21 + 2	BAKED TOMATOES AND EGG WITH PUREED EGGPLANT, ONION AND TURMERIC, TOPPED WITH MINT, WALNUTS, FETTA AND FRIED SHALLOTS WITH TURKISH BREAD	(GF, Veg) 19	GLUTEN FREE BREAD	+1.5
HOUSE-MADE BIRCHER MUESLI WITH CARDAMOM AND SAFFRON POACHED PEAR	(V) 17.5	SPANISH POTATO AND ONION OMELETTE WITH A SIDE OF GRILLED CORN, SALSA, PICKLED CHILI, GARLIC, SPANISH ONION, AVOCADO AND PARMESAN CHEESE	(GF, Veg) 21.5	FALAFEL / BAGEL	+2
PASSIONFRUIT AND MANGO PANNAHOTTA COCONUT GRANOLA, BERRIES AND CHOCOLATE BOWL	19.5	MISO EGGPLANT WITH MISO PASTE, CHILI, PICKLED GINGER, AVOCADO, ENOKI MUSHROOMS AND PICKLED VEGETABLES WITH LOTUS CHIPS	(V) 19.5	EXTRA EGG / TOMATO / SPINACH / TOAST / PANEER / HOLLANDAISE / BABAGANOUSH / LABNEH / HOMMOS / HASH BROWN	+3
BUTTERMILK PANCAKES OR WAFFLES - BERRIES, ALMOND FLAKES AND MAPLE MASCARPONE	18	MUSHROOM AND SPINACH TART WITH A SIDE OF PUMPKIN HOMMOS, PINE NUTS, GARLIC DIP, FENNEL SEEDS AND PARMESAN CHEESE	(GF) 21.5	BLACK RICE / LOTUS CHIPS	+4
- BACON AND MAPLE SYRUP	20	GRILLED SWEET POTATO TOPPED WITH HARISSA AVOCADO, LENTILS, RADISH AND WATERCRESS	(GF, V) 19.5	BACON / SUCUK / MUSHROOM / CHICKEN / PULLED BEEF / LAMB / HALOUMI / PUMPKIN /	+5
GRILLED PANEER WITH BRAISED, SEASONAL VEGETABLES, SPINACH, GARLIC, CHILI, MACADAMIA, DILL, CHUTNEY AND DUKKAH	(GF, Veg) 14.5	QUINOA AND BLACK RICE BOWL WITH FALAFEL, LENTILS, SOY BEANS, AVOCADO AND TOMATO, CARROT, CUCUMBER, PICKLED TURNIP AND TURMERIC HOMMOS	(GF, V) 22	AVOCADO, SALT AND LIME / SMOKED SALMON	+6
SUCUK SAUSAGE WITH FRIED OR POACHED EGG, TOMATO AND TURKISH BREAD	19				
TURKISH POACHED EGGS WITH GARLIC AND DILL YOGHURT, CHILI, CUMIN, PAPRIKA, PARSLEY AND JALAPENOS SERVED WITH PITA	(Veg) 19.5				
GRILLED HALOUMI AND EGGPLANT WITH MIXED SALAD, POMEGRANATE MOLASSES AND CRISPY LEB BREAD	(Veg) 18.5				

EXTRAS

GF = GLUTEN FREE
V = VEGAN
Veg = VEGETARIAN

CHANGES TO THE MENU CAN NOT ALWAYS BE ACCOMMODATED. THANKS FOR UNDERSTANDING
KITCHEN CLOSSES AT 3PM (2:30PM ON SUNDAYS) - 15% SURCHARGE ON PUBLIC HOLIDAYS



COFFEE INSTITUTE

BAGELS

POPPY SEED BAGEL WITH YOUR CHOICE OF FILLING

- SALMON, CAPERS, FRESH DILL, SPANISH ONION AND AVO AND HERB CREAM CHEESE 21.5

- CHICKEN, SHRIRACHA, SPINACH, SPANISH ONION, PICKLED CUCUMBER, SEMI-DRIED TOMATO PASTE AND FRIED EGG 21.5

- FALAFEL, SPINACH, SHRIRACHA, BABAGANOUSH, ONION AND PICKLED CUCUMBER 21.5

- GOATS CHEESE, ROASTED WALNUTS, PEPITAS WITH CINNAMON AND HONEY 16.5

- CRUNCHY PEANUT BUTTER, CHIA SEEDS, STRAWBERRY, BANANA, HONEY AND CHOC CHIPS 16.5

- ALMOND BUTTER, CHIA SEEDS, STRAWBERRY, BANANA, CINNAMON, HONEY AND CHOC CHIPS 16.5

SODAS

COLA 4
GINGER BEER 4
PEACH ICED TEA 4
LEMON, LIME AND BITTERS 4

SPARKLING WATER - BOTTOMLESS 3 PER PERSON

SHAKES

ICED COFFEE / CHOCOLATE / MOCHA 7

FRAPPE 7
- COFFEE / CHOCOLATE / MOCHA

MILKSHAKE 6.5
- CHOCOLATE / STRAWBERRY VANILLA / CARAMEL

COFFEE

WHITE / LONG BLACK 4
SHORT BLACK / MACCHIATO 3.5
MOCHA / CHAI / HOT CHOCOLATE 4.5
BABYCHINO 1

EXTRA SHOT + 0.5

MUG / LARGE + 1

SOY / LACTOSE FREE + 0.5
COCONUT / ALMOND / OAT + 1

COLD BREW 5.5
BATCH BREW 4.5
NITROUS COFFEE 6
CASCARA 5

TEA

POT OF LOOSE LEAF TEA 5

ENGLISH BREAKFAST / EARL GREY
HONEYDEW GREEN / PEPPERMINT
MALABAR CHAI / LEMONGRASS GINGER
CARDAMOM / ROSE PETAL

JUICES AND SMOOTHIES

ORANGE 7

GREEN APPLE, CUCUMBER AND LIME 8

PINEAPPLE, ORANGE, CARROT AND GINGER 8

WATERMELON, STRAWBERRY AND MINT 8

PINEAPPLE, APPLE AND CUCUMBER 8

BANANA, PEANUT BUTTER, CHIA, HONEY AND COCONUT MILK 9

MIXED BERRIES AND ORANGE JUICE 9

WATERMELON, LEMON, LIME AND BITTERS, STRAWBERRY, SODA WATER AND ICE 9