

EARLY RISER

"Available all day"



EGGIES

\$15.5 GF0, V

Two pasture raised eggs on the Bakers room
Sourdough with our house made pelican pesto

Scramble + \$1.5

OUR BENNY

\$25.5 NF, GF0

Charred sourdough, wilted spinach, two soft
poached eggs, herb oil, sumac hollandaise

Choose from bacon, halloumi, leg ham, mushroom or (smoked salmon + \$1.5)

AVO-LICIOUS

\$23.5 GF0, NF, V

Sourdough toast topped with smashed avocado,
pickled onion, edamame, cherry tomatoes, crumbled
feta, sunflower & pepita dukkah & lemon cheek

THE CHILLI XO SCRAMBLE

\$25.5

Chilli scrambled eggs with folded XO butter,
topped with charred chorizo, crumbled feta,
crispy fried shallots & grilled lime on toasted
sourdough.

EXTRA FUEL

Egg (1)	\$3.00	Avocado	\$4.50
Bacon (2)	\$6.00	Roast Pumpkin	\$5.00
Pelican Pesto	\$3.00	Spiced eggplant	\$5.50
Chorizo	\$6.50	Miso Mushrooms	\$5.50
Smoked Salmon	\$9.00	Hash Brown	\$3.00
Herb Chicken	\$7.00	Hollandaise	\$3.00

BRUNCH BOSS

\$23.5 NF, GF0

Toasted bagel layered with chorizo, wood smoked
bacon, halloumi, fried egg, baby spinach & creamy
hollandaise

STORM BOY

\$23.5 NF, GF0

Toasted bagel layered with whipped feta, rocket
leaves, dill, pickled red onion, cucumber
ribbons, smoked salmon & fried capers

PERSIAN BERRY BRIOCHE

\$25.5

Our pan fried brioche French toast smothered with
mascarpone, fresh berries, house-made berry coulis,
boysenberry ice cream & Persian fairy floss

THE SWEET TOOTH STACK

\$25.5

Brioche French toast loaded with Nutella,
mascarpone, vanilla ice cream, fresh strawberries,
finished with a drizzle of Belgian chocolate and
cookie crumble.

ALLERGENS

GF - GLUTEN FRIENDLY V - VEGO

VG - VEGAN DFO - DAIRY FREE OPTION NF - NUT FREE

GF0 - GLUTEN FRIENDLY OPTION



LITTLE ISTANBUL

\$25.0 NF, GFO, V

Confit garlic & sumac yoghurt, soft poached eggs, spiced eggplant, pumpkin, baby spinach, sunflower & pepita dukkah, XO chilli butter, dipping bread

Add poached egg +\$3 | Lemon herb chicken + \$7

SICILIAN TACOS

\$26.5

Battered reef fish with pineapple, tomato and strawberry balsamic salsa, avocado, pickled onion, black pepper sauce, lime aioli, fresh lime & coriander.

GREEN GODDESS

\$23.0 GF, VG

Quinoa, avocado & rocket salad with cranberry, almonds, caramelised pumpkin, edamame, cherry tomato, pickled onions & our house made pelican pesto

Add poached egg +\$3 | Lemon herb chicken + \$7

EXTRA FUEL

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Smoked Salmon	\$9.00	Hash Brown	\$3.00
Herb Chicken	\$7.00	Hollandasie	\$3.00

THE SANTORINI STACK

\$22.5 NF, GFO

Grilled Greek-style chicken with cucumber ribbons, organic lettuce, smashed avocado topped with confit garlic & sumac yoghurt on a soft milk bun.

KOREAN WAGU BURGER

\$23.5 NF, GFO

Tender wagyu beef pattie, double cheese, smokey BBQ sauce, lettuce, pickled cabbage & our house pelican sauce on a toasted milk bun

RUEBEN & RACHAEL

\$22.0 NF, GFO

Our thick cut slow cooked corned beef layered with Swiss cheese, pickles, house made sauerkraut, Korean chilli lime mayo on garlic & herb buttered toasted artisan sourdough

add fries \$4.5

ALLERGENS GF - GLUTEN FRIENDLY, V - VEGO, VG - VEGAN, DFO - DAIRY FREE OPTION, NF - NUT FREE, GFO - GLUTEN FRIENDLY OPTION

OUR PHILOSOPHY

We keep things simple: fresh ingredients, bold flavours, and food that's made with care. Our menu blends comforting classics with creative twists, using quality produce and local suppliers wherever possible—designed to be enjoyed with great coffee in a relaxed, welcoming space.