



# LATE RISER

"Available all day"



## 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

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	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 patty, 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.*