

all day menu

**toast with condiments \$8**  
your choice of pane paradiso sourdough or spelt,  
turkish, fruit toast, gluten free soy + linseed  
{peanut butter, vegemite, house made berry jam, honey, nutella}

**deluxe bacon + egg roll \$14.5**  
bacon, fried egg, hash brown, tomato + chipotle relish, jack  
cheese, baby spinach, sesame bun

**egg + mushroom muffin \$15**  
scrambled eggs, curried mayo, old bay,  
king brown mushrooms, on english muffin, hash brown

**eggs on toast *gf.o* \$13**  
your choice of free range poached, fried or scrambled eggs,  
baby spinach, chipotle relish, on pane paradiso sourdough

**apple + orange bircher \$15**  
soaked oats, yoghurt, apple, berries, passionfruit coulis

**maple + pecan granola *vg* \$15**  
maple-cinnamon, pecan granola, coconut yoghurt, seasonal fruit

**avocado toast *gf.o, vg* \$19**  
avocado, black sesame, soy pepitas, chilli oil, fresh herbs,  
pane paradiso sourdough

**chilli eggs *gf.o* \$20**  
two fried eggs, nduja, smashed chat + feta, pork + fennel  
sausage, pane paradiso spelt

**miso butter peas on toast *gf.o* \$21**  
baby peas, edamame, miso butter, two poached eggs,  
pumpkin hummus, pane paradiso sourdough

**eggs pacific *gf.o* \$21**  
beetroot cured salmon, two poached eggs, hollandaise,  
finger lime, baby spinach, pane paradiso sourdough  
*option - substitute salmon for baked leg ham or bacon*

**lower east feast *gf.o* \$25**  
poached eggs, bacon, crispy pork + fennel sausage, hash brown,  
roast tomato, mushroom, tomato + chipotle relish, pane paradiso  
sourdough  
*no meat option – pumpkin katsu + haloumi*

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**lemon + peach french toast** **\$21**  
thick cut french toast, maple butter, lemon + peach curd,  
pecan + coconut crumble, vanilla ice cream  
*add bacon +\$5*

**super bowl *vg.o*** **\$21**  
charred broccolini, kale, edamame, pumpkin hummus, avocado,  
pickled fennel + carrot, brown rice, charred corn, pesto, toasted  
seeds + nuts, your choice of pumpkin katsu or grilled thai chicken

**fresh vermicelli bowl *gf.o*** **\$19**  
vermicelli noodles, slaw, edamame, pea shoots, pickled daikon,  
avocado, crispy shallots, bean sprouts, cashews, kimchi  
*add choice of grilled chicken, cured salmon, beef brisket, pork belly + \$6*

**EXTRAS**

hash brown, free range egg, kimchi \$3 ea

marinated feta, roast tomatoes \$4 ea

avocado, leg ham, bacon, mushrooms, haloumi \$5 ea

grilled thai chicken, smoked beef brisket, beetroot cured salmon,

pork + fennel sausage, pork belly \$6 ea

**TOASTIES + ROLLS**

**served with house made sweet potato crisps**  
**(gluten free bread available)**

**pumpkin katsu hi-top,** **\$17**  
crumbed butternut pumpkin, pickled onion, crispy iceberg,  
spinach, tonkatsu mayo, salted cucumber, hi-top bread

**smoked brisket toastie *gf.o*** **\$18**  
smoked brisket, chipotle relish, jack cheese, house pickles,  
sauerkraut, pane paradiso sourdough

**crispy pork toastie *gf.o*** **\$18**  
crispy pork belly, kimchi, iceberg, apple sauce, sriracha mayo,  
pane paradiso sourdough

**thai charcoal chicken roll** **\$17**  
grilled thai chicken, sesame kewpi slaw, coriander,  
sambal, mint, sesame bun

**'straya burger** **\$19**  
wagyu patty, caramelised onion, jack cheese, baby cos, tomato,  
beetroot, smoky bbq, mustard, sesame bun

vg – vegan, vg.o - vegan option || gf – gluten free, gf.o – gluten free option

please advise our team of any allergies when ordering || kids menu available upon request

10% surcharge applies on saturday, sunday + public holidays || credit card surcharge applies

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### COLD

#### **milkshakes** \$6.5

caramel | chocolate | strawberry | vanilla |  
lime | banana  
add .50c for coconut, soy, oat, almond milk

#### **smoothies (vg.o)** \$8

mixed berry | banana | mango  
coyo vegan ice cream + light or full milk  
add .50c for coconut, soy, oat, almond milk

#### **specialty smoothies (vg)** \$8.5

chai spiced mango lassi | mango, coyo,  
spiced chai syrup, almond milk  
golden turmeric | banana, turmeric, cinnamon,  
coyo vegan ice cream, coconut milk

#### **protein smoothies (vg.o)** \$9

mixed berry | coyo vegan ice cream, raw egg,  
protein powder, LSA, almond milk  
banana | coyo vegan ice cream, peanut butter,  
protein powder, LSA, almond milk

#### **fresh juices** \$8

detox | carrot, green apple, ginger, beetroot  
cleanse | pineapple, orange, watermelon  
webster | watermelon, green apple, strawberry  
yoda | green apple, pear, spinach, ginger  
eastern | lemongrass, lychee, green apple  
add spirulina powder for .50c

#### **house made iced teas** \$5

turmeric zest  
tropical sky  
honeydew + lychee green tea

iced latte (double shot) \$5

vietnamese iced coffee \$7

cold brew (rotating single origin) \$5

#### **soft drinks** \$3.5

coke | coke zero | lemonade  
strangelove soda | kombucha \$5.5

750ml purezza sparkling water \$4

### HOT

#### **coffee by single O**

espresso, piccolo, macchiato \$4

flat white, latte, cappuccino, long black  
sml \$4.2 lg \$4.7

filter (rotating single origin) \$5

extra shot .50c caramel | vanilla .30c  
soy milk | almond milk | oat milk | coconut milk .50c

hot choc | chai latte  
sml \$4.2 lg \$4.7

masala chai steamed with milk + honey \$5.5

turmeric, ginger, coconut milk latte \$5

#### **Tea Drop teas + tisanes** \$4.5

english breakfast | supreme earl grey |  
honeydew green | peppermint | lemongrass +  
ginger | turmeric zest

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