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

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

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

apple crumble porridge\$15almond milk porridge with buckwheat praline, apple crumble,toasted nuts

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



\$20

avocado toast gf.o, vg.ohalf \$13 full \$20avocado, haloumi, pink radish, coriander, chilli, house madedhukka, pane paradiso sourdough

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

'shrooms on toast gf.o, vg.o\$18mushrooms, miso butter, sauteed spinach, toasted almonds,pumpkin hummus, crispy shallots, pane paradiso sourdoughadd two poached eggs+\$6

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

lower east feast gf.o\$25poached eggs, bacon, crispy pork + fennel sausage, hash brown,roast tomato, mushroom, tomato + chipotle relish,pane paradiso sourdough

no meat option – pumpkin katsu + haloumi

vg – vegan, vg.o - vegan option II gf – gluten free, gf.o – gluten free option please advise our team of any allergies when ordering II kids menu available upon request 10% surcharge applies on saturday, sunday + public holidays II credit card surcharge applies

all day menu

french toast

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

super bowl vg.o

\$21

\$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

don pablo's bowl qf.o

\$19 chipotle pepper + black bean, slaw, iceberg, corn salsa, avocado,

baja sauce, pickled chilli peppers, crispy tortilla chips, lime 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

LOWER Choice Brem

TOASTIES + ROLLS served with house made sweet potato crisps

(gluten free bread available)

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

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

crispy pork toastie qf.o

\$18

\$17

crispy pork belly, kimchi, iceberg, apple sauce, sriracha mayo, pane paradiso sourdough

thai charcoal chicken roll

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 bbg, mustard, sesame bun

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COLD

milkshakes\$6.5caramel | chocolate | strawberry | vanilla |lime | bananaadd .50c for coconut, soy, oat, almond milk

smoothies (vg.o)\$8mixed berry | banana | mangocoyo vegan ice cream + light or full milkadd .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)\$9mixed berry | coyo vegan ice cream, raw egg,protein powder, LSA, almond milkbanana | coyo vegan ice cream, peanut butter,protein powder, LSA, almond milk

fresh juices

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 turmeric zest tropical sky honeydew + lychee green tea	\$5
iced latte (double shot) vietnamese iced coffee cold brew (rotating single origin)	\$5 \$7 \$5
soft drinks coke coke zero lemonade strangelove soda kombucha	\$3.5 \$5.5
750ml purezza sparkling water	\$4

HOT

\$8

coffee by single O	
espresso, piccolo, macchiato	\$4.20
flat white, latte, cappuccino, long black	
sml \$4	.5 lg \$ 5
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 \$4.5 lg \$5
mocha	sml \$4.8 lg \$5.3

masala chai steamed with milk + honey**\$5.5**turmeric, ginger, coconut milk latte**\$5**

Tea Drop teas + tisanes\$4.5english breakfast | supreme earl grey |honeydew green | peppermint | lemongrass +ginger | turmeric zest