

all day menu

toast with condiments \$8
your choice of millers local bakehouse sourdough
or multigrain, turkish, fruit toast, gluten free soy + linseed
{peanut butter, vegemite, house made berry jam, honey, nutella}

deluxe bacon + egg roll \$15
bacon, fried egg, hash brown, tomato + chipotle relish,
cheddar 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 millers local bakehouse
sourdough

summer fruit tapioca *vg, gf* \$15
coconut tapioca, dried mango, raspberries, lychee,
passionfruit puree, toasted coconut

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

avocado toast *gf.o, vg.o* half \$13 full \$20
avocado, marinated feta, pink radish, coriander, chilli,
house made dhukka, millers local bakehouse sourdough

chilli eggs *gf.o* \$21
two fried eggs, nduja, crispy pork + fennel sausage,
smashed chat + feta, millers local bakehouse multigrain

spring pea toast *gf.o, vg.o* \$18
baby peas, edamame, spanish onion, marinated feta, pea tendrils,
mint, miso dressing, pumpkin hummus, millers local bakehouse
sourdough
add poached egg +\$3

eggs pacific *gf.o* \$21
beetroot cured salmon, two poached eggs, hollandaise,
finger lime, baby spinach, millers local bakehouse 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,
millers local bakehouse sourdough
no meat option – roast miso pumpkin + haloumi

all day menu

- french toast** **\$21**
thick cut french toast, maple butter, lemon curd,
pecan + coconut crumble, vanilla ice cream
add bacon *+\$5*
- super bowl *vg.o*** **\$21**
charred super greens, edamame, pumpkin hummus, avocado,
pickled vegetables, brown rice, charred corn, pesto, toasted seeds
+ nuts, your choice of roast miso pumpkin or grilled chicken
- vermicelli salad *gf.o, vg*** **\$19**
vermicelli noodles, slaw, cucumber, onions, fresh herbs, crunchy
noodles, toasted nuts, chilli, nouc cham dressing
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,
crispy pork + fennel sausage, pork belly \$6 ea

TOASTIES, ROLLS, WRAPS

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

- pumpkin toastie *gf.o vg.o*** **\$18**
roast miso pumpkin, charred broccolini, feta, basil,
caramelised onion, spinach, millers local bakehouse sourdough
- smoked brisket toastie *gf.o*** **\$20**
smoked brisket, chipotle relish, cheddar cheese, house pickles,
sauerkraut, millers local bakehouse sourdough
- crispy pork toastie *gf.o*** **\$20**
crispy pork belly, kimchi, iceberg, apple sauce, sriracha mayo,
millers local bakehouse sourdough
- thai charcoal chicken wrap** **\$18**
grilled thai chicken, sesame kewpi slaw, coriander,
sambal, mint, toasted wrap
- 'straya burger** **\$20**
wagyu patty, caramelised onion, jack cheese, lettuce,
tomato, beetroot, smoky bbq, mustard, sesame bun

COLD

milkshakes **\$6.5**

caramel | chocolate | strawberry | vanilla |

lime | banana

add .50c for coconut, soy, oat, almond, lactose free milk

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

mixed berry | banana | mango

coyo vegan ice cream + light or full milk

add .50c for coconut, soy, oat, almond, lactose free milk

specialty smoothies (vg) **\$9**

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) **\$5.5**

vietnamese iced coffee **\$7**

cold brew (rotating single origin) **\$5.5**

soft drinks **\$3.5**

coke | coke zero | lemonade

strangelove soda | kombucha **\$5.5**

750ml purezza sparkling water **\$4**

HOT

coffee by single 0

espresso, piccolo, macchiato **\$4.5**

flat white, latte, cappuccino, long black

sml \$5 lg \$5.5

filter (rotating single origin) **\$5.5**

extra shot .50c caramel | vanilla | hazelnut .30c

soy | almond | oat | coconut | lactose free .50c

hot choc | chai latte **sml \$5 lg \$5.5**

mocha **sml \$5.3 lg \$5.8**

masala chai steamed with milk + honey **\$6**

turmeric, ginger, coconut milk latte **\$5.3**

tea drop teas + tisanes by the pot **\$5**

english breakfast | supreme earl grey |

honeydew green | peppermint | lemongrass +

ginger | turmeric zest