

## all day menu

### **toast with condiments \$8**

your choice of millers local bakehouse sourdough  
or multigrain, turkish, fruit toast, gluten free  
{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

### **porridge with figs + poached pears *vg* \$17**

oat milk porridge with dried figs, banana buckwheat praline, vanilla  
poached pears

### **avocado toast *gf.o, vg.o* half \$13 full \$20**

avocado, haloumi, coriander, chilli oil, house made  
dhukka, millers local bakehouse sourdough  
*add poached egg* *+\$3*

### **chilli eggs *gf.o* \$22**

two fried eggs, nduja, crispy pork + fennel sausage,  
smashed chat + feta, millers local bakehouse multigrain

### **'shrooms on toast *gf.o* \$20**

sautéed mushroom medley, garlic + lemon thyme butter,  
wilted baby spinach, caramelised onion, toasted almonds,  
on herbed ricotta, millers local bakehouse sourdough  
*add poached egg* *+\$3*

### **eggs pacific *gf.o* \$22**

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 – pumpkin katsu + haloumi*

### **french toast \$21**

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

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

## all day menu

**super bowl *gf.o, vg.o*** **\$21**  
charred super greens, edamame, pumpkin hummus, avocado,  
kimchi, brown rice, charred corn, pesto, toasted seeds + nuts, your  
choice of pumpkin katsu or grilled chicken

**warm vegetable + couscous salad *vg.o*** **\$20**  
spiced sweet potato, roast eggplant, couscous, semi dried tomato,  
green olives, pickled onion, baby spinach, marinated feta, toasted nuts  
+ seeds  
*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

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

**char siu katsu roll** **\$18**  
pumpkin katsu, char siu sauce, pickled carrot + daikon,  
black sesame + mayo, sesame bun

**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 roll** **\$18**  
grilled thai chicken, sesame kewpi slaw, coriander,  
sambal, mint, sesame bun

**'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**

mango matcha | mango, coyo, matcha,

coconut 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 tonic

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 tonic