

ALL DAY BRUNCH

Toast - 8

Sourdough/ Turkish/ fruit loaf/ Gluten free + \$1 served with pepe saya butter house made jam (V)

Maqui Berry Bowl - 17

Maqui berry with house made granola, toasted coconut, seasonal fruits & peanut butter sauce (VG)

Breaky Roll - 17

Double egg, bacon, hash brown, housemade tomato chutney & kewpi mayo on a milk bun
add haloumi +6, add fries / hash brown +4

Bircher Muesli - 17

Overnight oats with chia seeds. apple, cinnamon & honey topped with greek yogurt, passionfruit drizzle crushed almonds, toasted coconut & pomegranate (V)

Figs & Ricotta on Toast - \$16

Whipped ricotta on sonoma sourdough topped with fresh figs, cinnamon, honey and crushed pistachio (V)

Salmon Bagel - 23

Smoked salmon, pesto scrambled eggs, creme fraiche with fresh spinach served on a toasted seeded bagel

Eggs Your Way - 15

Poached, fried or scrambled eggs on Sonoma sourdough with pepe saya butter (add a few of our yummy add ons)

Chilli Scrambled Eggs - 21

Eggs scrambled in harissa chilli, house tomato chutney, toasted turkish bread, crumbled feta (V)

Smashed Avo - 21

Toasted sonoma sourdough with smashed avocado, heirloom tomatoes, rocket, pepitas, radish & feta drizzled with local honey (V)
add eggs +7 / add bacon +7

Honeycomb Butter Hotcakes - 24

Fluffy buttermilk hotcakes, homemade honeycomb, whipped ricotta topped with blueberry compote, honeycomb butter, seasonal fruits & maple syrup (V)
Chorizo / Smoked Salmon +7

Bacon & Waffles - 24

Housemade waffles with crispy streaky bacon, vanilla mascarpone & maple syrup served with cultured butter

Charsiu Pork Benedict - 25

Slow cooked charsiu pulled pork, poached eggs, grapefruit hollandaise, crunchy slaw & black sesame served on toasted sourdough

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Zucchini Fritters (Kolokithokeftedes) - 24

Zucchini, pea & feta fritters, greek yogurt, avocado, free range poached egg topped with a cucumber, fennel, radicchio salad & lemon wedge (GF) (V)

Wagyu Beef Burger - 26

Double wagyu beef patties, smokey bacon jam, cheddar cheese, meli epic sauce, pickles on a soft milk bun served with fries

Brisket Roll - 27

Beef brisket cooked low and slow, loaded on a sesame seed roll with slaw, caramelised onion, whiskey sauce, aioli, fries & "dunk sauce"

Haloumi Salad - 24

Grilled haloumi, mixed green leaf, pickled fennel, radish, orange, asparagus topped with crushed walnuts (GF) (V)

Superfood Chicken Salad - 25

Grilled Chicken with kale, quinoa, sweet potato, cucumber, radicchio, currants & crumbled feta (GF)

Fish Tacos - 27

Three soft tacos, battered fish, red cabbage, paprika, pineapple salsa, chipotle mayo, coriander, served with lime wedge

Miso Salmon - 28

Miso glazed salmon, jasmine rice, furikake, cucumber, edamame, wasabi mayo, cabbage & pickled ginger

Mediterranean Falafel Bowl - 24

Falafel, sweet potato hummus, kale tabouli, avocado, sumac cauliflower & flat bread topped with chilli oil (VG)

Greek Chicken Yeeros - 25

Greek style chicken, onion, tomato, tzatziki, chips & paprika wrapped in a soft pita bread served with a side of crunchy chips

ADD ONS

Hash brown / Falafel / Mushrooms +4

Sautéed spinach / Grilled tomato / Feta +4

Haloumi / Avocado +6

Two eggs / Bacon / Grilled Chicken +7

SIDES / TO SHARE

Fries - 9

Fries served with chipotle mayo

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JUICES

NECTAR Cold Pressed Juices 8.5

The Big O

100% Sun ripened oranges

Green with Envy

Apple, celery, spinach, kale, lemon, cucumber, parsley

Sweet Cheeks

Watermelon, apple, cucumber, raspberry, lime

Tropi Cool

Pineapple, apple, lemon, mint, orange

SOFT DRINKS

Coke	4
Coke No Sugar	4
Lemonade	4
Sparkling mineral water	6
Still water	3

KIDS

Soso's Lunch box - 12

Cheese Toastie - 8

French Toast - 10

Burger - 12

Bacon and Egg on toast - 10

Babycinos - \$1.50

*Kids Menu for kids 12 years and under
Please let our team know of any allergies



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COFFEE

Coffee	5
Piccolo	4.7
Espresso	4
Extra shot / large	+ .5
Soy / Almond / Oat	+ 1
Batch / Single O	+ .5
Hot chocolate	5
Chai latte	5
Matcha	6.5
Prana Sticky Chai	6.5
Iced latte	6.3
Iced long black	5.5
Iced Matcha	8

TEA

French Earl Grey / English Breakfast / Sencha Green / Peppermint / Lemongrass & Ginger / Chamomile	4
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MILKSHAKES

Chocolate / Vanilla / Strawberry	5
Soy / Almond / Oat	+ 1

MATCHA

Matcha	6.5
Iced Matcha	8
Strawberry Iced Matcha House-made strawberry jam, topped with strawberry cold foam	10
SOY / ALMOND / OAT	+1

Dietary Key : v - vegetarian / vg - vegan / gf - gluten free

No split bills. 10% surcharge on weekends. 15% surcharge on public holidays. Card payment 1.5% surcharge.

We will try our best to accommodate changes to the menu, however during busy periods this may not be possible. Thank you for understanding.