

TOASTED ARTISAN BREAD 9.5

Two slices, w salted French butter **V**

Swap: Precinct quinoa & soy **GF** bread (2 slices) **+3**

Add: Peanut Butter, Vegemite, Nutella **2** / Honey, Blackberry Jam **2.5**

TOASTED BANANA BREAD 14

Salted French butter, pure canadian maple syrup, almond & macadamia crunch **V N**

ROCKMELON & CHIA BIRCHER 22

Chia & oat bicher muesli, native honey yogurt, rockmelon, raspberry, almond & macadamia crunch **V N**

Add: Toasted Honey Granola or GF Paleo Granola **3**

TIRAMISU FRENCH TOAST 28

Caramelised brioche, vanilla mascarpone, white chocolate savoiardi crumble, coffee coco, single origin anglaise **V N**

PUMPKIN STRACCIATELLA TOAST 25

Roast pumpkin, stracciatella, house dukkah, hot honey, crispy mint, crushed pistachio, fresh lemon, toasted sourdough **V N**

Add: Poached egg **4.5**, Smoked Bacon **8**, Smoked salmon **11**

SMASHED AVO 23

Toasted sourdough w/za'atar, lemon olive oil, persian feta, pickled beetroot, chilli, mint **V N**

Add: Poached egg **4.5**, Smoked bacon **8**, Smoked salmon **11**

EGGS YOUR WAY ON TOAST 17

Free range poached, scrambled or fried eggs with salted french butter **V**

Add: Your favourite sides, Smoked tomato relish **4**, Umami Chilli Oil **4**

TRUFFLED CHILLI SCRAMBLED EGGS 28

Toasted sourdough, scrambled eggs, mushy peas, persian feta, mint, cucumber, crispy shallots & our truffled chilli sauce **V**

Add: Smoked bacon **8** or Smoked salmon **11**

SPICY BAE ROLL 18

Double smoked bacon, fried egg, cheddar, sriracha & lime mayo, crispy shallots, toasted milk bun

Add: Double Up Egg, Bacon, Cheddar **8**, Layered potato hash (2pcs) **7**

Swap: Bacon for halloumi

Basic Bae: Double smoked bacon, fried egg, your choice of bbq, ketchup or mayo **17** (+ cheddar **1**)

CHICKPEA & CORN FRITTERS 29

Rose petal harissa, labneh, radish, pickled carrot, wild rocket & baby gem salad, mojo verde dressing, crushed pistachio **V N**

Add: Poached egg **4.5**, Halloumi **8**, Smoked Salmon **11**

MORNING GLORY 32

Poached eggs, fresh chives, grilled bacon, house made hash, kale, persian feta, smoked tomato relish, pickled onions, avocado & lime wedge, fresh truss tomato, toasted sourdough

Add: Salted french butter **1**, Poached egg **4.5**, Smoked salmon **11**, Halloumi **8**

MEDITERRANEAN CHICKEN BOWL 34.5

Moroccan grilled chicken, labneh, za'atar roasted cauliflower, pickled beetroot, smoked almonds, fregola, cucumber & cherry tomato salad w/ toasted pita **N**

Add: Halloumi **8**, extra morrocan grilled chicken **11**

PRAWN POKE BOWL 34.5

Prawns, black rice, avocado, ginger pickled beetroot, miso cashew butter, edamame, cucumber, leaves & sprouts, fired shallots, sriracha & lime mayo **DF N**

Add: Fried egg **4.5**, Umami Chilli Oil **4**

BABY GEM SALAD 23

Baby gem lettuce, mojo verde, radish, eschalot, maple roasted broccoli, green grapes, mozzarella, pistachio, za'atar, basil, lemon dressing **GF N**

Add: Poached Egg **4.5** / Falafels **8.5** / Fritters **8.5** / Moroccan grilled Chicken **11** / Halloumi **8** / Smoked salmon **11**

CEASAR SCHNITZEL SANDO 25

House crumbed schnitzel, ceasar dressing, cos lettuce, crispy bacon and shaved parmesan on garlic turkish bread

Add: Rosemary chips w/truffle mayo **7**

UMAMI WAGYU BURGER 24

Seared Wagyu patty, American cheese, butter lettuce, fresh tomato, Westmount pickle, onion, house umami burger sauce on a toasted milk bun

Add: Double protein & cheese **12**, Grilled bacon **8**, Fried egg **4.5** Rosemary chips w/truffle mayo **7**

BEEF RAGU PASTA 35

Pancheri pasta, slow braised wagyu, tomato sugo, gremolata, shaved parmesan

CRISPY SKIN BARRAMUNDI 39

Confit tomato, roasted fennel, piquillo pepper sugo, wilted spinach, burnt caper butter, almond, parsley, pangrattato **N**

SEARED DRY AGED RIB EYE 40

Creamy polenta, sauce bordelaise, rocket leaves, tomato olive tapenade **GF**

ROSEMARY TRUFFLE CHIPS 12

w/rosemary salt & truffle mayo **V DF**

ADD YOUR FAVOURITE SIDES

Truffled Chilli Sauce **4** / Umami Chilli Oil **4** / Tomato relish **4**

Salted French butter **1**

Scrambled Eggs (3 Eggs) **13**

Persian Feta **5.5** / Grilled Cypriot Halloumi **8**

Fresh sliced truss tomato, basil & EVOO **6.5**

Avocado & Lime **6.5** / Sauteed Kale in chilli & garlic **6.5**

Roasted Mushroom w/Herbs & Pecorino **7**

Chickpea & Corn Fritters (2pc) **8.5**

Chickpea Falafels **VE 8.5**

Layered potato hash (2 pc) **7**

Breakfast Cocktails

MIMOSA 14

Prosecco, orange

BLOODY MARY 19

Ketel One, tomato, spiracha, spice mix, lemon

BREAKFAST CLUB MARTINI 20

Tanqueray, Mandarin, ginger, blood orange Marmalade, lemon, whites

MANDARIN FIZZ 14

Mandarin, Lemon, Mandarin Soda

Drinks

HOT

Short black/ Long Black (house blend or single origin) 5.2

White 5.2/6.2

Batch brew 6

Hot chocolate / mocha 5.2

Masala chai latte 6.5

Sticky date chai 8

Matcha latte w oat milk 6

Unsweetened available

Biscoff latte w oat milk 7

* Make it Dirty +0.5

Large 1

Extra shot .5

Decaf 6

Alternative milks (Almond, Soy, Oat) .70

CHILLED

Iced Latte 6

Iced Mocha 6

Iced Chai 6

Cold brew 6

Iced Matcha w oat milk 7

Unsweetened available

SPECIALITY CHILLED

Iced milo cold foam w espresso 9

Strawberry Iced Matcha w oat milk 10

Banana Bread Iced Matcha w oat milk 12

Housemade banana bread blend, banana bread cold foam, cinnamon

House-made strawberry iced tea 7.5

Strawberry, hibiscus, marigold petals

TEA BY THE TOTALER

English Breakfast 5.5

French Earl Grey 5.5

Organic Unwind 5.5

Lemongrass, passionflower, peppermint, lavender, lemon myrtle

Ginseng Gin 5.5

Citrus blend of ginseng, juniper, lemon myrtle, ginger, blue corn flowers

Australian Green Gum 5.5

Australian grown blend of sencha, strawberry gum, gulbarn leaf

Prana Masala Black Chai 5.5

Black tea, cinnamon, star anise, cloves, honey

Immunity Tea 5.5

House blend of ginger, lemon, honey

FRESHLY SQUEEZED JUICES 12

STRAIGHT UP - Orange

DAILY GREENS - Cucumber, granny smith, mint, aloe vera

ROSIE - Strawberry, watermelon, pink lady, rosemary

LEAN & GREEN - Celery, cucumber, granny smith, lemon

RANGA - Orange, granny smith, carrot

ADD: Ginger, Lemon or Turmeric 0.5

VITALITY SHOTS 7

CLEANSING SHOT Digestion & Inflammation

Turmeric, lemon, cayenne pepper, carrot

RESCUE SHOT Vitamin C booster

Orange, ginger, lemon, cinnamon

SMOOTHIES

CLUB TROPICANA Mango, pineapple, coconut, lime, blue spirulina **DF** 13

HOT DAI Banana, housemade sticky date, almond milk, vanilla yogurt, True Protein WPI 90 salted caramel (31.5 g of protein) 15

Swap: True Protein Vanilla Plant Protein +15

MILKSHAKES 10

Chocolate, strawberry, vanilla, biscoff (+2)

+ Make it Thick +2

COLD DRINKS

Jiva Kombucha 6.5

Mango Passionfruit or Pomegranate

Coke / Coke No Sugar/ Lemonade / LLB 5

Cadence Hydration - Citrus 5.5

Acqua Panna Still water 250ml 5

San Pellegrino Sparkling water 250ml 4.5

Purezza Filter Still or Sparkling water 750ml 7

Sweets

Butterboy Cookies from 9.5

Paleo cookie GF/DF 6.5

Raspberry and white chocolate muffin GF 6.5

Mango Coconut Paleo Muffin GF DF 6.5

House made muffins - ask for today's flavour! 6.5

KIDS MENU

For our little foodies (12 and under)

EGG, BACON & TOAST 14.5

Poached, scrambled or fried w salted French butter

HOUSE CRUMBED CHICKEN SCHNITZEL & CHIPS 15

PASTA POMODORO 14.5

KIDS FRENCH TOAST 14

French toast, french butter and maple syrup

KIDS JUICE 6.5 Orange, Apple or Watermelon

KIDS MILKSHAKE 5.5 Chocolate, strawberry, vanilla

V vegetarian / VE vegan / DF dairy free / GF gluten free / N contains nut

Please inform your waiter if you are allergic to any food items - we cannot guarantee the absence of allergens in our dishes due to being produced in a kitchen that contains allergens.