

TOASTED ARTISAN BREAD 9.5

Two slices w/ salted French butter **V**
+ Precinct quinoa & soy GF bread (2 slices) **3**

Add: Vegemite, Peanut Butter, Nutella, Honey **2**
Triple Berry Jam **2.5**

TOASTED BANANA BREAD 14

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

CHAI & COCONUT PORRIDGE 22

Coconut milk & oat porridge, pecan butter, rhubarb &
strawberry compote, chair cream **V N**

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

TIRAMISU FRENCH TOAST 28

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

TRUFFLED CHILLI SCRAMBLED EGGS 27.5

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

Add: Smoked Bacon **8** Smoked Salmon **11** Halloumi **8**

PUMPKIN STRACCIATELLA TOAST 25

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

Add: Poached Egg **4.5** Smoked Bacon **8** Smoked Salmon **11**

MISO AVO 22

Toasted sourdough, avocado, miso & cashew butter,
lime, chilli, black sesame, coriander **VE N**

Add: Poached Egg **4.5** Grilled Halloumi **8** Smoked Bacon **8**

SMASHED AVO 23

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

Add: Poached Egg **4.5** Smoked Salmon **11** Smoked Bacon **8**

EGGS YOUR WAY ON TOAST 17

Free range eggs on sourdough toast: poached, scrambled
or fried, salted French butter **V**

Add: Your favourite sides / Umami chilli oil **4** /
Smoked Tomato Relish **4**

SPICY BAE ROLL 18

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

Add: Double-Up on Egg, Bacon & Cheese **8**

House Made Hash (2pc) **7**

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, bacon, house made hash,
kale, Persian feta, smoked tomato relish, pickled onions,
avocado & lime, fresh truss tomato, toasted sourdough

Add: Halloumi **8** Salted French butter **1**

PRAWN POKE BOWL 34.5

Black rice, avocado, ginger, pickled beetroot, miso &
cashew butter, edamame, cucumber, mixed leaves, fried
shallots, sriracha & lime mayo **Add:** Fried Egg **4.5**

N DF GF*Please let us know if you are coeliac

MEDITERRANEAN CHICKEN BOWL 34.5

Grilled chicken, labneh, za'atar roasted cauliflower,
pickled beetroot, smoked almonds, fregola, cucumber &
cherry tomato salad with toasted pita **N**

Add: Grilled Halloumi **8** Extra Grilled Chicken **11**

BABY GEM SALAD 23

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

Add: Poached Egg **4.5** / Grilled Moroccan Chicken **11** /
Halloumi **8** / Fritters **8.5** / Smoked Salmon **11** / Falafels **8.5**
/ Crispy Prawns w/ sriracha & lime mayo **12**

CEASAR SCHNITZEL SANDO 25

House crumbed schnitzel, Ceasar dressing, cos lettuce,
crispy bacon & shaved parmesan, on a garlic Turkish
bread

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

UMAMI WAGYU BURGER 24

Seared Wagyu smash patty, American cheese, lettuce,
fresh tomato, Westmont pickles, onion, house umami
burger sauce, all on a toasted milk bun

Add: Double Protein & cheese **12** Bacon **4** Fried Egg **4.5**
Rosemary fries w/ truffle mayo **7**

BEEF RAGU PASTA 35

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

CRISPY SKIN BARRAMUNDI 39

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

ROSEMARY TRUFFLE CHIPS 12

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

ADD YOUR FAVOURITE SIDES

Truffled chilli sauce **4** / Umami chilli oil **4** /
Smoked Tomato Relish **4** / Salted French butter **1**

Scrambled Eggs (3 Eggs) **13**

Fresh Sliced Truss Tomato, Basil, EVOO **6.5**

Avocado & lime **6.5**

Kale w/ garlic & chilli **6.5**

Roasted Mushroom w/Herbs & Pecorino **8**

Roasted Pumpkin, Hot Honey, Crispy Mint **8**

Maple Roasted Broccoli **8**

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

Chickpea Falafels **8.5**

House Made Hash (2pc) **7**

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

Smoked Salmon **12** / Smoked Bacon **8**

Grilled Moroccan Chicken **11** / Chicken Schnitzel **12**

Crispy Prawns w/ sriracha & lime mayo **14** /

Wagyu Beef Patty 160g **11**

Breakfast Cocktails

MIMOSA 12

Prosecco, orange

BLOODY MARY 18

Ketel One, tomato, sriracha, spice mix, lemon, tajin rim

BREAKFAST CLUB MARTINI 20

Tanqueray, orange, ginger, yuzu, lemon, egg whites

Drinks

HOT

Short black (house blend or single origin) 5.2

Long black (house blend or single origin) 5.2

Flat white/Cappuccino/Latte/ Mocha 5.2

Batch brew 6

Hot chocolate 5

Masala chai latte 6.5

Sticky date masala chai latte 8

Biscoff latte w/ oat milk 7

Matcha latte w/ oat milk 6

Make it dirty .7

CHILLED

Iced latte 7 / Iced mocha 7

Iced long black 7 **ADD:** Coconut Water +2

Iced Matcha latte w/ oat milk 8

Iced chocolate 7/ Iced chai 7

Cold brew 7

Large 1 Extra shot .7 Decaf .7 Alternative milk .8 (almond, soy, oat)

Syrup .7 (vanilla, caramel, hazelnut) Extra Matcha 1

SPECIALITY CHILLED

Strawberry Matcha Iced latte w/ oat milk 11

Banana Bread Iced Matcha w/oat milk 12

Banana Bread Iced Latte 12

Iced Milo Cold Foam w/ espresso 10 **ADD:** Extra coffee shot .7

TEA BY THE TOTALER

Immunity Tea 5.5

House blend of ginger, lemon, honey

English Breakfast 5.5

golden tipped black tea, medium body

French Earl Grey 5.5

black tea, rose petals, hibiscus, marigold, blue corn flowers, bergamont

Organic Unwind 5.5

lemongrass, passionflower, peppermint, lavender, lemon myrtle

Oolong Rose 5.5

blend of pure oolong tea and fragrant rose buds

Ginseng Gin 5.5

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

Prana Masala Black Chai 5.5

black tea, cinnamon, star anise, cloves, honey

Australian Green Gum 5.5

Australian grown blend of sencha, strawberry gum, gulbarn leaf

+ V vegetarian / VE vegan / DF dairy free / GF gluten free / N nuts

+ Please inform your waiter if you are allergic to any food items - all dish ingredients are not listed.

+ Please no substitutions unless for dietary needs. GF available on request.

+ 1.5% surcharge for mastercard & visa payments

+ 10% surcharge on Saturdays and Sundays / 20% surcharge on public holidays.

+ No split bills on weekends or public holidays

FRESHLY SQUEEZED JUICES 12

STRAIGHT UP - Orange

APPLE ALOE - Granny smith, cucumber, aloe vera, mint

RANGA - Orange, granny smith, carrot

ROSIE - Strawberry, watermelon, pink lady, rosemary

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

ADD Ginger, Lemon or Turmeric 0.8

VITALITY SHOTS 7

CLEANSING SHOT Digestion & Inflammation

Turmeric, lemon, cayenne, carrot

RESCUE SHOT Vitamin C Booster

Orange, ginger, lemon, cinnamon

SMOOTHIES

CLUB TROPICANA - Mango, pineapple, coconut, lime, blue

spirulina DF 13

HOT DAIE - Banana, housemade sticky date, almond milk,

vanilla bean yoghurt, True Protein WPI 90 Salted Caramel N

(31.5g Protein) 15

MILKSHAKES 10 (MAKE IT THICK + 2)

Chocolate, strawberry, caramel, vanilla, banana

BANANA & BISCOFF THICKSHAKE 13

This sh*t is bananas - Banana, ice cream, milk, Biscoff

COLD DRINKS

House-Made Strawberry Iced Tea 7.5

Strawberry, hibiscus, marigold petals, liquorice

Cadence Hydration Drink - Citrus 5.5

San Pellegrino Sparkling water / Capi Still water 4

Coke / Coke No Sugar / Lemonade / LLLB 5

Kids (only for kids 12 years and under)

EGG, BACON, TOAST & BUTTER 14.5 (Poached, scrambled or fried)

HOUSE CRUMBED CHICKEN SCHNITZEL & ROSEMARY FRIES 15

PASTA POMODORO 14.5 (ADD: grated cheese +3)

KIDS APPLE SLICE SNACK 4 BABY CUPCAKE 4.7

KIDS JUICE 6.5 (apple, watermelon or orange)

KIDS HOT CHOCOLATE 5 BABYCCINO 2.5

KIDS MILKSHAKE 6 (choc, strawberry, caramel, vanilla or banana)

Sweet

ButterBoy Chocolate Chip Cookie 9.5

ButterBoy Salted Caramel Macadamia Cookie 9.5

ButterBoy Triple Choc Fudge Brownie Cookie 9.5 GF

ButterBoy Muesli Cookie 9.5

Paleo muffin/ Paleo Cookie GF/DF 6.5

Blueberry & Lemon Muffin GF 6.5

Pear & Hazelnut Tart GF 6.5

Banana Bread & Dulce de Leche Cookie GF 6.5

Mini Iced Cupcake 4.7