

TOASTED ARTISAN BREAD 9.5

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

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

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

TOASTED BANANA BREAD 12

Salted French butter, pure canadian maple syrup, toasted seeds **V**

ROCKMELON & CHIA BIRCHER 22

Chia & oat bircher muesli, native honey yogurt, rockmelon, raspberry, almond & macadamia crunch **V GF**

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

BLUEBERRY & RICOTTA HOTCAKES 26.5

Fresh blueberries, cultured lemon butter, cinnamon infused maple syrup **V**

Add: Smoked bacon **8**

Best shared after meal - **Please allow 15 mins**

TOMATO & BURRAIA TOAST 26

Toasted sourdough, heirloom cherry tomatoes, eggplant & date relish, balsamic, basil & pistachio pesto, house dukkah, soft herbs & burratina **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 **7**

Swap: Bacon for halloumi

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

EDAMAME & SWEET CORN FRITTERS 29

Miso cashew butter, heirloom cherry tomatoes, green papaya, beans & wild mix herb salad, chili caramel dressing, sliced avocado & paprika oil **N**

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

MORNING GLORY 30

Poached eggs, house dukkah, grilled bacon, layered potato hash, kale, persian feta, smoked tomato relish, pickled onions, charred corn salsa, smashed avocado, toasted sourdough

Add: Salted french butter **0.8**, Halloumi **8**

Sweets

Bite. Cookies from **9**

Selection of Gluten free sweets **GF 6**

House made muffins - ask for today's flavour! **6**

MEDITERRANEAN CHICKEN BOWL 34.5

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

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

MISO SALMON POKE BOWL 34.5

Seared miso salmon, warm black rice salad w/ cabbage, edamame, coriander & shallots dressed with wasabi & yuzu soy, kimchi mayo, pickled radish, sesame & crunchy rice cracker

SALAD NOVA 23

Red salanova leaves, cucumber, charred corn, smashed avocado, persian feta, pickles red cabbage, butternut pumpkin, soft herbs, sesame crunch, maple balsamic dressing **V GF**

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

CHICKEN KAISU SANDO 25

Seeded crumbed schnitzel, ginger & dashi shallots, fresh cucumber, cabbage, yuzu mayo, tonkatsu, shichimi seasoning, on soft white bread

Add: Rosemary chips w/truffle mayo **7**, Gluten free bun **4**

CHILLI CHEESE SMASH BURGER 23

Two Wagyu smash patties, burger cheese, mustard aioli, chili relish, iceberg, Westmont pickles, on a toasted milk bun

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

SUGO & BURRAIA PASTA 34

Calamarata pasta, tomato sugo, burratina, confit chili oil, basil **V**

GRILLED WESTERN AUSTRALIAN OCTOPUS 39

Chermoula, crispy potatoes, romesco, wild leaves, grape, smoked almonds **GF**

HOUSE CRUMBED SCHNITZEL 36

Seeded crumbed chicken breast, seasonal beans & greens, basil & watercress aioli, flakes almonds, radicchio & rocket salad, honey mustard dashi dressing, fresh chives, shaved pecorino **N**

Add: Umami Chilli Oil **4**

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 **0.8**

Scrambled Eggs (3 Eggs) **13**

Persian Feta **5.5** / Grilled Cypriot Halloumi **8** / Burratina **11**

Heirloom cherry tomatoes w/ white balsamic **6.5**

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

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

Edamame & Sweet corn Fritters (2pc) **8.5**

Chickpea Falafels **VE 8.5**

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

Smoked Salmon **11** / Smoked Bacon **8** / Salmon Filet (160g) **18**

Moroccan grilled Chicken **11** / Chicken Schnitzel **12**

Breakfast Cocktails

MIMOSA 14

Prosecco, orange

BLOODY MARY 19

Ketel One, tomato, sriracha, spice mix, lemon

BREAKFAST CLUB MARTINI 20

Tanqueray, Mandarin, ginger, Yuzu Marmalade, lemon, whites

MANDARIN FIZZ 14

Mandarin, Lemon, Mandarin Soda

NORTHSIDE SPRITZ 23 / NON- ALC 16

Tanqueray, elderflower liqueur, fresh cucumber, ginger, lemon, soda

Drinks

HOT

Short black/ Long Black (house blend or single origin) 5
White 5/6

Batch brew 6

Hot chocolate / mocha 4.8

Masala chai latte 6.5

Matcha latte w oat milk 6

Biscoff latte w oat milk 7

* Make me Iced +1

* Make it Dirty +0.5

Large 1

Extra shot .5

Decaf 5

Alternative milks (Almond, Soy, Oat) .60

CHILLED

Iced Latte 6

Add: Raspberry cloud +4

Iced Mocha 6

Iced Chai 6

Cold brew 6

Iced Matcha w oat milk 7

Add: Raspberry cloud +4

SPECIALITY CHILLED

Iced milo cold foam w espresso 9

Strawberry Iced Matcha w oat milk 10

Iced Tiramisu Latte 10

House-made iced tea 7.5

Earl grey, Basil, Yuzu marmalade & Peach

TEA BY THE TOTALER

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

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

FRESHLY SQUEEZED JUICES 12

STRAIGHT UP - Orange

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

PINK PASSION - Watermelon, Pineapple, Passion Fruit, Mint

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

RANGA - Orange, granny smith, carrot

ADD Ginger, Lemon or Turmeric 0.5

CLEANSING SHOT 6

Digestion & Inflammation

Turmeric, lemon, cayenne pepper, carrot

SMOOTHIES

MANCRUSH - Mango, pineapple, lychee, lime, mint 13

GLOW UP - Strawberry, Blueberry, Banana, Almond milk, Vanilla Bean yogurt, Collagen Boost, Almond Protein, Chia Seeds 15

PEACHES & CREAM - Peach, Banana, Vanilla bean yogurt
Almond Protein, Almond Milk 15

MILKSHAKES 10

Chocolate, strawberry, caramel, vanilla, biscoff (+2)

* Make it Thick +2

COLD DRINKS

Jiva Kombucha 6.5

ask for seasonal flavour

Acqua Panna Still water 4.5

San Pellegrino Sparkling water 4.5

Coke / Coke No Sugar/ Lemonade / LLB 5

Cadence Hydration - Citrus 5.5

Kids

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 HOT CAKE 14

Plain hotcake with maple syrup

Add: Blueberries 2

KIDS APPLE SNACKS 4

KIDS JUICE 6 (Orange, Apple, Watermelon)

KIDS MILKSHAKE 5.5

Chocolate, strawberry, caramel, vanilla

- + V vegetarian / VE vegan / DF dairy free / GF gluten free / N contains nuts
- + 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.
To encourage a social relaxed atmosphere we kindly ask to keep laptop use to a
- + minimum
Please note seating time is limited to 75 minutes to ensure availability for all guests
- + 1.5% surcharge for mastercard & visa payments, 2.5% for amex.
10% surcharge applies on Weekends
20% surcharge applies on public holidays.