



# CHAPTERS

Seasonal experiments in curiosity, creativity, and craft.

006.

iced matcha with sesame oat milk,  
finished with black sesame-tonka brittle.  
silky, nutty, and brightly refreshing

10

007.

a spirit-free interpretation of the espresso martini.  
espresso shaken with olive caramel syrup,  
balsamic, verjus, and juniper berry.  
savoury, balanced, and quietly sweet  
(For here only)

12

008.

smoky hot chocolate with lapsang tea  
and 70% fleur de cao dark chocolate,  
finished with beef jerky.  
cozy, smoky, and lightly savoury

10

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## POUROVER

Bean in the moment curated from rotating roasters

### HAMASHO

sidama, ethiopia  
74158 | natural  
orange blossom, raspberry jam,  
sugar cane  
(By Pirates of Coffee)

9

### GASHARU

nyamasheke, rwanda  
red bourbon | anaerobic natural  
ripe kiwi, cola gummy, tootsie roll  
(By Pirates of Coffee)

9

### YUNNAN

yunnan, china  
catimor | double anaerobic natural  
dark chocolate Liqueur, black cherry,  
mangosteen  
(By Pirates of Coffee)

9

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## ESPRESSO

Espresso options and milk-based drinks

### DEFAULT

ethiopia x colombia x el salvador  
cherry jam, blood orange, hazelnut,  
brown sugar caramel

5

### DISTINCT

peru x colombia x el salvador  
red plum, pomegranate, dark chocolate,  
red wine

6

### DECAF

single origin  
pomelo, cocoa, marshmallow

6

ESPRESSO  
AMERICANO

+0

CAPPUCCINO  
FLAT WHITE

CORTADO

+1

LATTE  
MATCHA LATTE

+2

## COCKTAIL

2 OZ

### WHAT DO YOU SEE\*

bols melon, matcha cordial, lemon,  
cardamom distillate, edible art

19

### ÇA VA

croissant infused gin, baked apple  
cordial, cinnamon, mini croissant

21

### ARE WE THERE YET

cinnamon toast crunch, benromach  
10yr, peanut butter cream,  
strawberry jam cordial, peanut  
sesame crunch

21

### WHAT'S YOUR RED FLAG

rum, chai pineapple, coconut, lime,  
mango habanero cordial,  
rice lager foam

19

### SO WHAT ARE WE\*

empress elderflower rose gin,  
st germain, lemon, grapefruit, basil  
& strawberry cordial,  
rose air

19

### WHO CAME FIRST

tanqueray no. ten, fino sherry,  
ms better's bitters, mt fuji bitters,  
passionfruit & lemon egg

18

### WHAT'S THE TEA

today's secret.  
you'll have to ask.

18

### ...?

mezcal, ribena, lemon, lime leaf &  
ginger cordial, soda, lime leaf salt

19

## WINE

5 oz | Bottle

### FIOL PROSECCO

12 | 45

### VEUVE CLICQUOT BRUT

- | 175

### CAPOSALDO PINOT GRIGIO

12 | 45

### MINUTY 'M DE MINUTY' ROSÉ PROVENCE

16 | 70

### BATASIOLO LANGHE NEBBIOLO

15 | 60

### CECCHI STORIA DI FAMIGLIA CHIANTI

14 | 55

## BEER

16 OZ

### EAST VAN BREWING RICE LAGER

4.2%

9

### 33 ACRES OF SUNSHINE

5%

9

### SUPERFLUX COLOUR & SHAPES IPA

6.5%

9

\*Spirit-free available

Please drink responsibly

Taxes and gratuity not included.

# FOOD

## YOGURT BOWL 15

greek yogurt, house-made granola, local fruits, goldstrike honey

## ANCIENT GRAIN SALAD 17

farro, rye berries, purple barley, chickpeas, mint, daikon, kabocha puree

## MUSHROOM TOAST 20

soft egg, mushrooms, chili oil

## OMELETTE 18

3 farm eggs, confit garlic aioli, house hot sauce

## FRENCH TOAST 15

caramelized apples, brandy whip, maple syrup

## BURRATA 24

marinated beets, shaoxing vinaigrette, sea salt, house sourdough

## BRAISED DUCK & BEANS 28

braised duck leg, slow-cooked beans, soffritto, gremolata

## SIDES

side bread (brioche or sourdough) 4

local greens side salad 14

egg (marinated soft or fried) 2

# COCKTAIL

## IS IT TOO EARLY?

rotating brunch spritz or mimosa with  
seasonal flavour & bubbles

(Zero-proof available)

## DINNER

### BAR NUTS 8

roasted nuts, ellipsis spice blend

### HOUSE PICKLES 7

rotating local farm vegetables

### MARINATED OLIVES 8

spruce tips, szechuan pepper, chilli, garlic, lemon

### CHICKEN LIVER MOUSSE 18

toasted brioche, six spice, agrodolce shallots, olive oil

### MARINATED BEETS 16

heirloom beets, shaoxing vinaigrette, evoo

### TUNA CRUDO 24

citrus, light soy, fennel pollen

### BURRATA 24

squash puree, chilli crisp, grilled sourdough

### LAMB TARTARE 24

green flower pepper, mustard, pecorino sardo, scallion, crostini

### PAPPARDELLE 30

hand cut chestnut noodles, wild mushrooms, roasted chestnut, brown butter soy, grana padano

### SMOKED DUCK BREAST 35

szechuan honey, blood orange jus

### AAA STRIPLOIN 42

crispy potatoes, javanese pepper, jus

## DESSERTS

### HOUSE GELATO 12

rotating flavours

### MACAU STYLE EGG TARTS 15

caramelized vanilla egg custard

# BAR SNACKS

## BAR NUTS 8

roasted nuts, ellipsis spice blend

## HOUSE PICKLES 7

rotating local farm vegetables

## MARINATED OLIVES 8

spruce tips, szechuan pepper, chilli, garlic, lemon

## CHICKEN LIVER MOUSSE 18

toasted brioche, six spice, agrodolce shallots, olive oil

## BURRATA 24

squash puree, chilli crisp, sourdough



Please let us know about any allergies or dietary needs when you order.

**ELLIPSIS**