

WAKE-UP CALL

ALL DAY MENU

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TOAST (v)

With Pepe Saya butter and your choice of spread

(Berry jam/kaya jam/nutella/honey/peanut butter/vegemite)

Sourdough or multigrain

\$6.0

Fruit toast or gluten-free

\$7.0

Dr Marty's crumpets

\$8.0

PALEO GRANOLA (v/gf/df)

\$14.0

Mixed seeds, nuts and dried fruits with coconut yoghurt and seasonal fruits

CHIA PUDDING (v/gf/df)

\$15.0

Tapioca and chia seeds pudding in soy milk, palm sugar syrup, compressed rock melon, banana, strawberries, coconut milk crumbs and matcha coconut cream

CINNAMON PORRIDGE (v)

\$15.0

Oat and flax seeds porridge with apple, poached rhubarb, almond flakes and black sesame mascarpone

BBQ PORK BENEDICT

\$19.0

Filipino BBQ pulled pork on brioche toast, poached eggs, kafir lime hollandaise, wonton crisp and watercress

MATCHA WAFFLES (v)

\$18.0

With raspberry poached pears, strawberries, maple syrup and boysenberry ice cream

DRUNKEN CHICKEN CONGEE (df)

\$19.0

Rice porridge cooked in dashi stock served with drunken chicken, sous vide egg, pickled ginger and lotus crisp

CITRUS CURED SALMON (gf)

\$20.0

With tapioca and polenta croquette, yuzu compressed cucumber, black sesame mayonnaise, fresh tomatoes and poached egg

JAPANESE OPEN OMELETTE

\$19.0

With smoked octopus, tare sauce, spring onion, wakame, bonito flakes and miso buttered toast

EGGS ON TOAST (v)

\$10.0

Poached/sunny side up/scrambled

on sourdough/multigrain

on Dr Marty Crumpets +\$2

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EXTRAS

Substitute to gluten-free toast

\$1.0

Poached egg/fried egg

\$2.0

Roasted tomatoes/wilted spinach

\$3.0

Scrambled eggs/roasted mushroom

\$4.0

Avocado/pork and fennel sausage/thick cut bacon

\$5.0

House cured salmon

\$6.0

MUSIC TO YOUR EARS

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BALINESE PORK BURGER	\$20.0
Balinese marinated pork belly, fried egg, chilli mayo, fried shallots, coriander, cabbage and carrot slaw on black charcoal bun served with sweet potato crisps	
ROASTED PUMPKIN <small>(v/gf/df)</small>	\$19.0
With spiced cashew puree, zucchini, tempeh, okra and mixed nuts vinaigrette	
FIVE SPICED DUCK LEG	\$23.0
With plum sauce, roti prata, baby corn, snow peas and sautéed mixed mushrooms	
INDIAN SPICED LAMB	\$23.0
Curried lamb cooked to medium with turmeric mashed potato, fried baby capsicum, baby carrots, lamb jus and papadum	
PAN FRIED BARRAMUNDI <small>(df)</small>	\$22.0
With white bean purée, grilled bok choy, broccoli, edamame, confit garlic, baby king mushrooms and medley tomatoes	
GLAZED CHICKEN BURGER	\$20.0
Deep fried chicken thigh with sweet and spicy soy glazed on brioche bun served with bean shoot and cabbage slaw in yoghurt dressing	
SOFT SHELL CRAB	\$22.0
Tempura battered soft shell crab with enoki and soba salad, rice paper crisp, laksa sauce	

* (v) Vegetarian
(gf) Gluten-free
(df) Dairy-free

Please inform us of any dietary requirements.
No substitutions to the menu and no split bills please.
We apologise for any inconvenience.

ALL THE BUZZ

HOT DRINKS

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BLACK COFFEE Short black / long black	\$4.0
WHITE COFFEE Macchiato / piccolo / flat white / café latte / cappuccino	\$4.0
BATCH BREW	\$3.5
MOCHA / HOT CHOCOLATE / CHAI LATTE	\$4.0
KAYA MATCHA LATTE / ICED	\$5.0 / \$6.0
PEANUTELLA Hot peanut butter and nutella milk, with peanutella bar	\$6.0
TEA English breakfast / earl grey / chamomile / green / peppermint	\$4.0
SOY / LARGE	+\$0.5
ALMOND MILK	+\$1.0

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COLD DRINKS

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ICED FILTER COFFEE	\$4.5
BLURPLE ICED TEA Lavender tea, blue pea tea, ginger, honey with lemon	\$6.0
ICED LATTÉ	\$5.0
ICED COFFEE / ICED MOCHA / ICED CHOCOLATE	\$6.0
AVOCADO COFFEE Avocado smoothie, espresso, chocolate sauce and vanilla ice cream	\$8.0
FRESH JUICE Orange / Apple / Carrot / Mix	\$7.0
HEPBURN NATURAL JUICE Apple spirulina wheatgrass / Banana mango passionfruit	\$4.5
ORGANIC SOFT DRINKS Cola / Lemonade	\$4.5
HEPBURN SPARKLING WATER 500ml	\$6.0

LAST CALL

DRINKS

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WINE

Paul Louis Blanc de Blancs Brut, <i>Loire Valley, France (200ml bottle)</i>	\$16.0
Tatou Sauvignon Blanc, <i>Marlborough, NZ</i>	\$8.0/38.0
Yering Station Village Chardonnay, <i>Yarra Valley, VIC</i>	\$9.0/45.0
Spring Vale Pinot Noir, <i>Freycinet Coast, TAS</i>	\$9.0/45.0
Kangarila Road Shiraz, <i>McLaren Vale, SA</i>	\$9.0/45.0

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BEER & CIDER

SAMPLE BREW 330ml <i>Pale Ale (Collingwood, VIC)</i>	\$9.0
PIPSQUEAK 330ml <i>Apple Cider (Yarra Valley, VIC)</i>	\$8.5