

WAKE-UP CALL

ALL DAY MENU

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TOAST (v)

With Pepe Saya butter and your choice of spread

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

Sourdough / multigrain / fruit toast

\$7.0

Dr Marty's Crumpets / gluten free

\$8.0

COCOA PALEO GRANOLA (vg/gf/df)

\$16.0

Mixed seeds, nuts and dried fruits coated in chocolate powder,
served with seasonal fruits, vanilla coconut yoghurt and chia seeds

AVOCADO SMOOTHIE BOWL (vg/df)

\$16.0

Maple toasted oats, matcha and avocado smoothie, banana and seasonal fruits

ROAST MUSHROOMS (v/gf/df)

\$20.0

Roasted mushrooms on vegemite rice puree, fried egg, sauteed kidney beans,
crispy enoki, buckwheat and chia toast

PULLED PORK BENEDICT

\$20.0

Korean BBQ pulled pork on brioche toast, poached eggs,

Kimchi hollandaise and wonton crisps

UBE WAFFLE (v)

\$19.0

Purple sweet potato waffle with white chocolate sauce, poached peach, jack fruits,
seasonal fruits, coconut and black sesame ice cream

KAYA FRENCH TOAST (v)

\$18.0

Brioche toast with coconut spread, strawberry ice cream, pistachio crumbs,
banana and peanut butter caramel sauce

GRILLED MISO SALMON (gf/df)

\$21.0

On a bed of sushi rice, served with pickled cauliflower, radish, cucumber,
wasabi mayo and soy poached egg

JAPANESE OPEN OMELETTE (df)

\$20.0

With octopus, pickled ginger, cucumber, radish, tare sauce, furikake, mayo and toast

EGGS ON TOAST (v)

Poached / sunny side up / scrambled

On sourdough / multigrain

\$11.0

On Dr Marty's Crumpets / gluten free

\$12.0

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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 brioche bun served with sweet potato crisps	
TWICE COOKED CAULIFLOWER <small>(vg/gf/df)</small>	\$19.0
On carrot purée served with tempeh, brussel sprout, fennel and cumin spiced oil	
THAI MARINATED DUCK LEG <small>(df)</small>	\$23.0
Marinated with red curry paste, served with roti prata, bok choy, and sweet chilli cumquat sauce	
FLANK STEAK	\$24.0
Beef flank steak cooked to medium served with grilled king mushroom, bonito butter, miso soy glaze and lettuce salad in onion dressing	
PAN FRIED BARRAMUNDI <small>(gf/df)</small>	\$23.0
With lemongrass salsa, rice cake, pippies, mushrooms, diced tempeh and light curry broth	
SWEET AND SOUR CHICKEN ROLL	\$21.0
Fried chicken strips with sweet and sour sauce on brioche roll, iceberg lettuce, mayo, onion, capsicum and pineapple salsa, served with potato crisps	
SOFT SHELL CRAB <small>(df)</small>	\$22.0
Crispy soft shell crab served with soba and zucchini noodle salad, ponzu sauce, cucumber, edamame, radish and fried enoki mushroom	

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

Please inform us of any dietary requirements.
No substitutions to the menu
No split bill on the weekend
10% surcharge on public holidays

ALL THE BUZZ

HOT DRINKS

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COFFEE BY CODE BLACK \$4.0

Black – espresso / long black / filter batch brew

White – macchiato / piccolo / flat white / cafe latte / cappuccino

Single origin +\$1

FILTER CLEVER DRIP POA

MOCHA / HOT CHOCOLATE / CHAI LATTE \$4.0

KAYA MATCHA LATTE / ICED \$5.0 / \$6.0

HOJICHA LATTE / ICED \$5.0 / \$6.0

EARL GREY WHITE CHOCOLATE / ICED \$5.0 / \$6.0

LARGE / SOY MILK / LACTOSE FREE MILK +\$0.5

ALMOND MILK +\$1.0

TEA \$4.0

English breakfast / earl grey / chamomile / green / peppermint / chai

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COLD DRINKS

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COFFEE SPRITZER \$7.0

Iced filter coffee, tonic water and strawberry puree

BLURPLE ICED TEA \$6.0

Jasmine green tea, blue pea tea, honey, lemon

ICED PEANUTELLA \$7.0

Peanut butter, Nutella and chocolate milk, coconut foam, peanutella bar

ICED FILTER COFFEE \$4.5

ICED LATTÉ \$5.0

Add coffee jelly +\$2

ICED COFFEE / ICED MOCHA / ICED CHOCOLATE \$6.0

FRESH JUICE \$7.0

Orange / Apple / Carrot / Mixed

HEPBURN NATURAL JUICE \$4.5

Pineapple / Banana mango passionfruit

ORGANIC SOFT DRINKS \$4.5

Cola / Lemonade

HEPBURN SPARKLING WATER 500ml \$6.0

LAST CALL

ALCOHOL

200ml	Paul Louis Blanc de Blancs Brut, <i>Loire Valley - France</i>	\$16.0
	Make it to Mimosa	\$20.0
375ml	Seresin Sauvignon Blanc, <i>Marlborough - New Zealand</i>	\$26.0
375ml	Yering Station Pinot Noir, <i>Yarra Valley - Australia</i>	\$30.0
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330ml	SAMPLE BREW <i>Pale Ale (Collingwood, VIC)</i>	\$9.5
330ml	Feral Karma Citra <i>Indian Black Ale (Baskerville, WA)</i>	\$9.5
330ml	NAPOLEONE <i>Apple Cider (Coldstream, VIC)</i>	\$9.5