

## 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

#### MATCHA PALEO GRANOLA (vg/gf/df) \$15.0

Mixed seeds, nuts and dried fruits coated in Japanese green tea powder,  
served with seasonal fruits, coconut yoghurt and chia seeds

#### PORRIDGE (vg/df) \$16.0

Oats and black rice porridge cooked in almond milk, served with rhubarb compote,  
banana, poached rhubarb and cinnamon spiced coconut yoghurt

#### MUSHROOMS (v/gf/df) \$19.0

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

#### BBQ PORK BENEDICT \$19.0

Filipino BBQ pulled pork on brioche toast, poached eggs, Asian herbs hollandaise  
and wonton crisps

#### UBE WAFFLE (v) \$18.0

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

#### KAYA FRENCH TOAST (v) \$18.0

Brioche toast with coconut spread, mixed berry mascarpone, pistachio crumbs,  
banana and peanut butter caramel sauce

#### CITRUS CURED SALMON (gf) \$20.0

With tapioca and polenta croquettes, yuzu dressing, compressed cucumber, fresh tomatoes  
wasabi mayonnaise, pickled beetroot, and poached egg

#### JAPANESE OPEN OMELETTE (df) \$18.0

With smoked flake, pickled ginger, cucumber, radish, tare sauce, toast,  
seaweed and bonito furikake

#### 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 cauliflower and coconut puree 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	
BEEF BRISKET RENDANG <small>(gf)</small>	\$24.0
Slow cooked beef brisket in coconut milk and spices, served with potato puree, broccolini, charred cabbage and potatoes	
PAN FRIED BARRAMUNDI <small>(gf/df)</small>	\$23.0
On rice cake served with prawns, okra, roasted tomatoes, mushrooms and seafood 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	
CHILLI SOFT SHELL CRAB <small>(df)</small>	\$22.0
Tempura battered soft shell crab served with zucchini noodle, Singapore chilli crab sauce and toasted ciabatta	

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\*(v) Vegetarian  
(vg) Vegan  
(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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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

PEANUTELLA \$6.0

EARL GREY WHITE CHOCOLATE \$5.0

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

ALMOND MILK +\$1.0

TEA \$4.0

English breakfast / earl grey / chamomile / green / peppermint

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### COLD DRINKS

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ICED FILTER COFFEE \$4.5

BLURPLE ICED TEA \$6.0

Jasmine green tea, blue pea tea, elderflower and spice mulled orange

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

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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>	\$9.0/43.0
Shadowfax Minnow Rose, <i>Macedon, VIC</i>	\$10.0/48.0
Airlie Banks Pinot Noir, <i>Yarra Valley, VIC</i>	\$9.0/43.0
Glaetzer Wallace Shiraz Grenache, <i>Barossa Valley, SA</i>	\$11.0/50.0

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SAMPLE BREW 330ml <i>Pale Ale (Collingwood, VIC)</i>	\$9.0
NAPOLEONE 330ml <i>Apple Cider (Coldstream, VIC)</i>	\$9.0