

## WAKE-UP CALL

### ALL DAY MENU

...

#### 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

#### 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, with compressed pineapple, strawberries, banana, coconut milk crumbs, palm sugar syrup and matcha coconut cream

#### SMOOTHIE BOWL (v/df)

\$15.0

Maple baked oats, mango and passionfruit smoothie and fresh fruits

#### BBQ PORK BENEDICT

\$19.0

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

#### MATCHA WAFFLES (v)

\$18.0

Japanese green tea waffles, with saffron poached stone fruits, white chocolate sauce, seasonal fresh berries and green tea 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 compressed cucumber, wasabi mayonnaise, pickled beetroot, fresh tomatoes and poached egg

#### ASIAN STYLE OMELETTE (df)

\$19.0

With prawns, minced chicken, Vietnamese mint and bean sprout salad, fish sauce and rice vinegar dressing, prawn crackers 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

...

#### 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

...

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	
ROASTED PUMPKIN <small>(v/gf/df)</small>	\$19.0
With spiced cashew puree, zucchini, tempeh, okra and mixed nuts vinaigrette	
FIVE-SPICE DUCK LEG <small>(df)</small>	\$23.0
With plum sauce, roti prata, and radicchio salad in sesame dressing	
BEEF BRISKET <small>(df)</small>	\$23.0
Glazed with coconut and sweet soy sauce, served with sauteed vegetables, carrot ginger puree, and steamed rice cake	
FISH BURGER	\$22.0
Grilled barramundi on black charcoal bun, with laksa mayonnaise, cos lettuce, sour cream, served with pickled cucumber and plantain chips	
GRILLED CHICKEN	\$21.0
Tandoori marinated grilled chicken with naan bread, burghul salad and honey cumin yogurt	
SOFT SHELL CRAB <small>(df)</small>	\$22.0
Tempura battered soft shell crab with rice flake noodles on tom yum broth, herb salad, baby corn, enoki mushrooms, and rice crackers	

---

\*(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

...

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 POUR OVER POA

MOCHA / HOT CHOCOLATE / CHAI LATTE \$4.0

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

SOY MILK / LARGE +\$0.5

ALMOND MILK / LACTOSE FREE MILK +\$1.0

TEA \$4.0

English breakfast / earl grey / chamomile / green / peppermint

...

### COLD DRINKS

...

ICED FILTER COFFEE \$4.5

COFFEE SPRITZER \$7.0

Iced filter coffee, tonic water and peach puree

BLURPLE ICED TEA \$6.0

lavender, oolong rose tea, blue pea tea, honey with lemon

ICED LATTÉ \$5.0

Add coffee jelly +\$2

ICED COFFEE / ICED MOCHA / ICED CHOCOLATE \$6.0

AVOCADO COFFEE \$8.0

Avocado smoothie, espresso, chocolate sauce with vanilla ice cream

ICED PEANUTELLA \$7.0

Peanut butter, Nutella and chocolate milk, with banana foam and popping candy

FRESH JUICE \$7.0

Orange / Apple / Carrot / Mixed

HEPBURN NATURAL JUICE \$4.5

Apple spirulina wheatgrass / Banana mango passionfruit

ORGANIC SOFT DRINKS \$4.5

Cola / Lemonade

HEPBURN SPARKLING WATER 500ml \$6.0

## LAST CALL

### ALCOHOL

—

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

—

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