

WAKE-UP CALL

ALL DAY MENU

...

TOAST (v)

Two pieces of toast with Pepe Saya butter and your choice of spread
(Berry jam / nutella / honey / peanut butter / vegemite)

Sourdough / multigrain / fruit toast \$7.0

Dr Marty's crumpets / gluten free toast \$8.0

SMOOTHIE BOWL (vg/df)

Mango and passionfruit smoothie with oat clusters, strawberries and compressed seasonal fruits \$16.0

CHIA PUDDING (vg/gf/df)

Coconut milk chia pudding with palm sugar, seasonal fruits, nut crumble and mixed berry sorbet \$16.0

TERIYAKI MUSHROOMS (vg/gf/df)

Roasted mushrooms in teriyaki sauce, served with broccolini, polenta soldiers, \$19.0

rice puree and shaved macadamia

Add poached egg +\$2.0

CHAR SIU BENEDICT

Char siu glazed thick cut bacon on English muffins with poached eggs, \$20.0

hollandaise and herb apple salad

UBE WAFFLE (v)

Purple sweet potato waffle with jack fruits, coconut, ube chocolate sauce, \$19.0

black sesame ice cream, poached and fresh seasonal fruits

FRENCH TOAST (v)

Chocolate and cheese filled brioche served with condensed milk, \$19.0

berry coulis, crushed peanuts and peanut butter ice cream

SALMON ABURI (gf/df)

Torched Atlantic salmon on sushi rice with furikake, pickled ginger, \$21.0

radish, soy poached egg, tare sauce and Japanese mayo

CHILLI SCRAMBLED EGGS

Scrambled eggs with Balado chilli relish, smoked octopus, sourdough toast and herb oil \$20.0

EGGS ON TOAST (v)

Poached / sunny side up / scrambled

On sourdough / multigrain toast \$11.0

On Dr Marty's crumpets / gluten free toast \$12.0

...

EXTRAS

Substitute toast to gluten free \$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 | \$21.0 |
| Balinese marinated pork belly, fried egg, chilli mayo, fried shallots, coriander, cabbage and carrot slaw on brioche bun served with sweet potato fries | |
| MISO EGGPLANT <small>(vg/gf/df)</small> | \$20.0 |
| Miso glazed grilled eggplant served with Japanese pumpkin puree, roasted heirloom capsicum, sauteed seasonal vegetables and harissa | |
| SICHUAN DUCK LEG <small>(gf/df)</small> | \$23.0 |
| Crispy confit duck leg with hand cut chips, grilled baby cos and Sichuan jus | |
| JAPANESE BEEF SALAD <small>(df)</small> | \$24.0 |
| Beef skirt cooked to medium served with green tea soba, pickled vegetables, broccoli, soy and sesame dressing | |
| PAN FRIED BARRAMUNDI <small>(gf)</small> | \$23.0 |
| With cauliflower puree, coriander, clams, Chinese broccoli, Thai eggplant and chilli tamarind dressing | |
| FRIED CHICKEN BURGER | \$21.0 |
| Cornflake crumbed fried chicken on charcoal bun served with yuzu mayo, lettuce, tomato and potato crisps | |

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

Please advise us of any dietary requirements
No substitutions to the menu
No split bill on weekend and public holiday
10% surcharge on Sundays
15% surcharge on public holidays

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 CLEVER DRIP | POA |
| MOCHA / HOT CHOCOLATE / CHAI LATTE | \$4.0 |
| KAYA MATCHA LATTE / ICED | \$5.0 / \$6.0 |
| HQJICHA LATTE / ICED | \$5.0 / \$6.0 |
| LARGE / SOY MILK | +\$0.5 |
| ALMOND MILK / OAT MILK | +\$1.0 |
| TEA | \$4.0 |
| English breakfast / earl grey / chamomile / green / peppermint / chai / lemongrass ginger | |

...

COLD DRINKS

...

| | |
|---|-------|
| COFFEE SPRITZER | \$6.0 |
| Filter coffee, orange and passionfruit sparkling water | |
| ICED TEA | \$6.0 |
| French earl grey tea, mango puree, palm sugar and basil seeds | |
| ICED PEANUTELLA | \$7.0 |
| Peanut butter and nutella chocolate milk, malt 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 passion fruit | |
| ORGANIC SOFT DRINKS | \$4.5 |
| Cola / Lemonade | |
| HEPBURN SPARKLING WATER 500ml | \$6.0 |

LAST CALL

ALCOHOL

—

200ml Paul Louis Blanc de Blancs Brut, *Loire Valley - France* \$16.0
Make it to Mimosa \$20.0

375ml Rob Dolan Sauvignon Blanc, *Yarra Valley - Australia* \$24.0

375ml Yering Station Pinot Noir, *Yarra Valley - Australia* \$30.0

—

330ml SAMPLE BREW \$9.5
Pale Ale (Collingwood, VIC)

330ml NAPOLEONE \$9.5
Apple Cider (Coldstream, VIC)

10% surcharge on Sundays

15% surcharge on public holidays