

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 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

RICE PUDDING (vg/gf/df)

\$16.0

Black and white rice cooked in coconut and almond milk,
served with seasonal fruits, oat clusters and palm sugar syrup

ROAST MUSHROOMS (v/gf/df)

\$20.0

Roasted mushrooms served on polenta cake, gluten free vegemite rice puree and poached egg

RENDANG BENEDICT

\$20.0

Pulled beef brisket rendang on brioche toast, poached eggs,
lime hollandaise and wonton crisps

UBE WAFFLE (v)

\$19.0

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

FRENCH TOAST (v)

\$18.0

Chocolate and cheese filled brioche served with condensed milk,
berry coulis and house made banana ice cream

TERIYAKI SALMON (gf/df)

\$21.0

Served with red and jasmine rice, pickled cauliflower, radish,
cucumber, soy poached egg and green tea broth

JAPANESE OPEN OMELETTE (df)

\$20.0

With octopus, pickled ginger, cucumber, radish, tare sauce,
furikake, mayo and and sourdough 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	\$21.0
Balinese marinated pork belly, fried egg, chilli mayo, fried shallots, coriander, cabbage and carrot slaw on brioche bun served with sweet potato crisps	
MISO GLAZED CAULIFLOWER <small>(vg/gf/df)</small>	\$20.0
With zucchini, tempeh, Japanese pumpkin puree and brussels sprouts	
THAI MARINATED DUCK LEG <small>(df)</small>	\$23.0
Marinated with red curry paste, served with roti prata, cabbage, snow peas, choy sum and sweet chilli cumquat sauce	
FLANK STEAK	\$24.0
Soy glazed beef flank steak cooked to medium served with grilled king mushroom, baby carrots, broccolini, bonito butter, warm potato and macaroni salad in onion dressing	
PAN FRIED BARRAMUNDI <small>(gf)</small>	\$23.0
Served with pipis, sauteed Asian greens, yuzu beurre blanc and glutinous rice gnocchi	
KOREAN FRIED CHICKEN BURGER	\$21.0
Fried chicken on black brioche bun, soy garlic sauce, butter lettuce, kimchi mayo, pickled radish and spiced potato crisps	
SOFT SHELL CRAB <small>(df)</small>	\$22.0
Tempura dusted soft shell crab served with egg noodles, bok choy, pickled vegetables and laksa broth	

*(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

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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

BEETROOT HOT CHOCOLATE \$5.0

HOT PEANUTELLA \$6.0

Peanut butter, Nutella and chocolate milk, peanutella bar

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

HOJICHA 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

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COLD DRINKS

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COFFEE SPRITZER \$7.0

Filter coffee, soda water and strawberry purée

FIZZY BLURPLE TEA \$6.0

Blue pea tea, soda water, mulled spices, yuzu and honey

ICED FILTER COFFEE \$4.5

ICED LATTE \$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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200ml	Paul Louis Blanc de Blancs Brut, <i>Loire Valley - France</i>	\$16.0
	Make it to Mimosa	\$20.0
375ml	Rob Dolan Sauvignon Blanc, <i>Yarra Valley - Australia</i>	\$24.0
375ml	Yering Station Pinot Noir, <i>Yarra Valley - Australia</i>	\$30.0
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330ml	SAMPLE BREW Pale Ale (Collingwood, VIC)	\$9.5
330ml	Feral Karma Citra Indian Black Ale (Baskerville, WA)	\$9.5
330ml	NAPOLEONE Apple Cider (Coldstream, VIC)	\$9.5