

TAKE AWAY

BREAKFAST UNTIL 12PM

JUICES

freshly squeezed orange juice 4.50
+ ginger shot 1.00

granger greens - apple, celery, ginger,
cucumber, chia and coconut water 7.00

immunity shot - pineapple, cucumber,
ginger, turmeric, lemon, aloe vera, cayenne 3.50

SMOOTHIES, SHAKES

bills raw - homemade almond milk, lsa,
raw cacao, banana and agave 6.20

sunrise - berries, banana, apple juice,
orange juice and yoghurt 5.50

matcha and vanilla ice cream 6.50

espresso, avocado and
vanilla ice cream 6.75

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.00
+ soy, oat milk or our almond milk .60
+ extra shot .60

single origin cold drip 3.50

tea by rare tea company
breakfast, chamomile, peppermint, rooibos 3.00
jasmine silver tip, china green leaf, genmaicha
lemongrass, earl grey, lemon verbena 3.50

fresh mint tea 3.00

spiced almond milk chai 4.50

matcha latte, iced matcha latte 4.85

black sesame oat latte 4.85

our hot chocolate with callebaut 3.85

FRUITS, GRAINS, CEREALS

vegan granola, coconut yoghurt and
blueberry and hibiscus compote 8.20

miso and brown rice porridge,
coconut yoghurt and mango 9.00

almond chia seed and black sesame pot,
mango and raspberry 6.80

CLASSICS

ricotta hotcakes, banana
and honeycomb butter 13.40

toasted coconut bread and butter 6.50

scrambled eggs and toasted st john
sourdough 8.50

fresh aussie - jasmine tea hot smoked
salmon, poached eggs, greens, furikake,
avocado and cherry tomatoes 13.80
+ toast 1.50

sweet corn fritters, roast tomato, spinach
and bacon 13.80 + avocado salsa 2.95

EGGS, BAKERY

seeded breakfast blueberry muffin 3.00

chocolate chip cookie 1.50

toasted st john rye, avocado, chilli, lime
and coriander 7.50 + poached egg 2.00

toasted st john sourdough, rye or
our gluten-free bread 1.50

chilli fried egg in our brioche,
baby spinach and spiced mango chutney
with bacon or halloumi 8.50

grilled cheese and our green kimchi
open sandwich 9.50

ADD

avocado - avocado salsa -
our green kimchi - roast tomato 2.95
grilled halloumi 3.20
grilled wiltshire bacon - garlic mushrooms -
chipolatas - seasonal greens 3.80
jasmine tea hot smoked salmon 4.80

BIG PLATES

courgette fritters, buckwheat, quinoa
and parsley salad, tahini and zhoug 13.80
+ grilled halloumi 3.20

soft shell crab, chorizo and
kimchi fried rice, poached egg,
pickled cucumber 16.50

* cashless payments only at this time, thank you *

some of our dishes contain unpasteurised cheese. please inform
your waiter if you are allergic to any food items before you
order - we cannot guarantee the absence of allergens in our
dishes, due to being produced in a kitchen that contains allergens.

TAKE AWAY

ALL DAY 12-10PM

SMALL PLATES

marcona almonds 4.00
nocerella olives 4.00
courgette chips, nigella seed
and tahini yoghurt 7.50
crispy chicken, peanut, iceberg
and gochujang 10.50

CLASSICS UNTIL 5PM

ricotta hotcakes, banana
and honeycomb butter 13.40
scrambled eggs and toasted st john
sourdough 8.50
fresh aussie - jasmine tea hot smoked
salmon, poached eggs, greens, furikake,
avocado and cherry tomatoes 13.80
+ toast 1.50
sweet corn fritters, roast tomato, spinach,
and bacon 13.80 + avocado salsa 2.95
grilled cheese and our green kimchi
open sandwich 9.50

ADD

avocado - avocado salsa -
our green kimchi - roast tomato 2.95
grilled halloumi 3.20
grilled wiltshire bacon - garlic mushrooms -
chipolatas - seasonal greens 3.80
jasmine tea hot smoked salmon 4.80

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dishes, due to being produced in a kitchen that contains allergens.

consuming burgers cooked less than well done may increase the risk
of foodborne illnesses, particularly for those who are very young,
elderly, pregnant or anyone with a weaker immune system

GRAINS, SALADS

soft shell crab, chorizo and
kimchi fried rice, poached egg 16.50
avocado and tuna poke, brown rice, cherry
tomatoes, samphire and sesame seeds 17.00
grilled turmeric chicken, cabbage and lime
slaw, peanut and green nam jim 16.00
courgette fritters, buckwheat, quinoa and
parsley salad, tahini and zhoug 13.80
+ grilled halloumi 3.20
chopped salad - edamame, courgette,
cabbage, crunchy chickpeas, beetroot,
corn and citrus sesame dressing 10.50

ADD

avocado 2.95 - grilled halloumi 3.20
jasmine tea hot smoked salmon 4.80
grilled chicken breast 6.00

MAINS

grass fed beef burger, green tomato, pickled
shallots, smoked ancho chilli, fries 14.00
+ gruyère 1.50
crispy chicken burger, gochujang glaze,
peanut, kohlrabi and mint slaw 13.50
shrimp burger, shaved radish, iceberg,
lemongrass dressing, aioli, fries 16.00
chilli miso salmon, hot and sour
aubergine 17.00
parmesan crumbed chicken schnitzel,
creamed corn and shredded fennel 16.50
coconut curry, choy sum
and holy basil, brown rice
+ fish and prawn 17.00
+ tofu and squash 16.00
sticky chilli pork belly, peanut, spring
onions, herbs and crispy shallots 17.80

SIDES

green salad, yuzukoshu and
fresh ginger dressing 3.95
blistered green beans,
garlic and chilli 3.95
fries 3.95
steamed brown rice 3.00

SWEET

dark chocolate pistachio fudge 3.50
peanut brittle 3.50
white chocolate and pistachio pavlova,
blueberry, blackberry and bergamot
compote, yoghurt cream 7.80