



BREAKFAST ALL DAY TILL 3PM

TOAST (V) (GFO) 6.9 <i>With jam, honey, peanut butter, vegemite or nutella</i>
SWEET TOAST (V) 7.9 <i>Fruit toast or banana bread with butter & honey</i>
EGGS ON TOAST 11.9 <i>Cooked your way with house relish on toast</i>
TOASTED CROISSANT 5 <i>With butter & jam</i>
HAM & CHEESE CROISSANT 7.9 <i>With ham, tomato & cheese</i>
AVOCADO (VB) (GFO) 14.9 <i>Roasted red pepper hummus, avocado, pomegranate, almond and pistachio dukkah on toast Add poached egg 4.5 Add bacon 5</i>
HASH BENEDICT (GF) 17.9 <i>Bacon, smoked salmon or halloumi with spinach, poached eggs, tumeric hollandaise on potato hash Add avocado 5</i>
SAUTEED MUSHROOM (V) (VGD) (GFO) 17.9 <i>Poached eggs, sauteed mixed mushrooms, truffle oil, kale & goat cheese on brioche</i>
NUTRIENT BOWL (GF) (V) (VGD) 16.9 <i>Roasted sweet potato, cauliflower, edamame, pickled ginger, avocado, raw kale, poached egg, creamy sesame dressing, almond & pistachio dukkah Add falafel 4.5 Add smoked salmon 7 Add poached egg (1) 2.5</i>
OMELETTE (GF) (VD) 17.9 <i>Smoked salmon, cheddar cheese, rocket salad with creamy sesame dressing & chipotle Labneh Add toast (1) 2.5</i>
BRIOCHE FRENCH TOAST (V) 18.9 <i>Mascarpone, pink pitaya powder, white chocolate crumble, coconut sugar, walnuts, mixed berry compote & vanilla bean ice cream</i>
BIRCHER MUESLI (VG) 14.9 <i>Mango & coconut bircher, coconut COYO yoghurt & seasonal fruits</i>
BIG BREAKFAST (GFO) 21.9 <i>Bratwurst German sausage, halloumi, poached eggs, apple relish, honey seeded mustard, roasted cherry tomatoes, chilli gaucamole & toast Add massaman beef cheek 7 Add bacon 5 Add potato hash 5</i>
MEXICAN MINCE (GF) (VD) 21.9 <i>Mexican mixed baked beans, savoury beef mince, poached egg, sweet corn, chilli gaucamole, chive sour cream & soft tortilla Add poached egg (1) 2.5 Add halloumi 5</i>

LUNCH FROM 11AM

SWEET POTATO PAD THAI (VO) (VGD) (GF) 17.9 <i>Chicken, sweet potato glass noodles, tofu, egg, beansprout & ground peanuts</i>
ROTI CANAI (VB) (GFO) 17.9 <i>Roasted pumpkin, sweet potato, eggplant, yellow curry, paprika yoghurt & roti bread Add jasmine rice 2.5</i>
LEBANESE CHICKEN SANDWICH (GFO) 12.9 <i>Grilled chicken breast, lettuce, tomato, pesto, cheddar cheese & sumac aoli Add fries 4-5</i>
DUCK SALAD 17.9 <i>Roasted duck, mint, coriander, red onion, cherry tomato, cucumber, laab spices, rocket, lime dressing, quinoa & red rice</i>
BEEF CHEEK BURGER (GFO) 18.9 <i>Signature slow cooked Massaman beef, slaw, lettuce, cucumber pickle, sumac aoli, pecorino cheese on a milky bun. Served with fries (Want it lighter? Ask for our bun-less burger) Add bacon 5</i>
CRISPY FISH TACO 14.9 <i>Two soft shell tacos, crumbed barramundi, slaw, sambal & mayo Add extra taco 7 each Add avocado 5</i>
GOURMET FRIES 8.9 <i>Potato or sweet potato fries with ketchup</i>
CHILLI POPCORN CHICKEN 12.9
VEGAN SPRING ROLLS 10.9
LAMB CURRY PUFFS 12.9
KIDS UNDER 12 6.9 <i>Your choice of ham & cheese toastie scrambled eggs on toast French toast with vanilla ice cream</i>

ALL DAY SIDES

TUMERIC HOLLANDAISE HOUSE MADE RELISH SUMAC AOLI MAYO ROASTED RED PEPPER HUMMUS HOUSE MADE SAMBAL 1.5
EXTRA TOAST (1 PIECE) POACHED EGG (1) 2.5
EGGS ON YOUR WAY (2) ROASTED CHERRY TOMATOES SPINACH 4.5
BACON HALLOUMI GRILLED HAM FALAFEL AVOCADO CHILLI GAUCAMOLE SAUTEED MUSHROOM POTATO HASH LEBANESE CHICKEN 5
SMOKED SALMON MASSAMAN BEEF CHEEK SAVOURY MINCE 7



DINNER FROM 5.30PM WED - SUN

NIBBLE

STEAMED BAO (VGD) 15.9 <i>2 piece roasted pork belly, soft shell crab or vegan with crispy basil, apple & ginger relish. mayo & steamed buns</i>
LAMB CURRY PUFFS 14.9 <i>Rendang curry, lamb shank, potato & paprika yoghurt</i>
DIY DUCK PANCAKE 22.9 <i>Roasted duck, fresh vegies, hoisin & plum sauce</i>
CRISPY FISH TACO 14.9 <i>2 soft tacos with crumbed barramundi, asian slaw, sambal & mayo Extra tacos 7 each</i>
DIM SIMS 12.9 <i>Steamed wonton with pork & shitake mushrooms</i>
CHILLI POPCORN CHICKEN 13.9 <i>Thai laab spices, lime & mayo</i>
VEGAN SPRING ROLLS (VB) 10.9 <i>Shitake mushroom, carrot, cabbage & vermicelli</i>
GREEN PAPAYA SALAD (GF) (VGD) (V) 13.9 <i>With peanut, green beans, tomato & lime juice Add soft shell crab 8</i>
SATAY CHICKEN (GF) 13.9 <i>Grilled tumeric chicken, peanut sauce & Thai pickles</i>

LARGER

CRISPY BARRAMUNDI (GF) 29.9 <i>Fried whole boneless barramundi, green mango, apple, Asian herbs, cashew nuts, sweet chilli paste & coco lime dressing</i>
PAD THAI CHICKEN (VD) (GF) (VGD) 20.9 <i>Rice noodles, beansprouts, ground peanuts, tofu & crispy fried egg</i>
HOLY BASIL (VD) (GFO) (VGD) 22.9 <i>Chicken mince, eggplant, garlic, chilli, onion, thai basil, tofu & crispy fried egg</i>
MASSAMAN CURRY (GF) 27.9 <i>Slow cooked beef cheek, kipfler potato & peanuts</i>

RENDANG CURRY **23.9/28.9**

Lamb shank slow cooked in Indonesian spices with cherry tomato, naan & paprika yoghurt

WAGYU GREEN CURRY (GF) 26.9 <i>Wagyu beef, green apple, kafir lime, lychee, green peppercorn & basil</i>
RED CURRY (VO) (GFO) 23.9/28.9 <i>Chicken, duck or king prawns with pumpkin, capsicum & Thai basil</i>
YUM EGGPLANT (GF) (VGD) (V) 20.9 <i>Grilled eggplant, lemongrass, herbs, lime & chilli jam</i>
ROTI CANAI (V) (GFO) 23.9 <i>Roasted cumin pumpkin, sweet potato & eggplant in yellow curry, roti bread & paprika yoghurt.</i>
TAMARIND FISH (GF) 28.9 <i>Crispy barramundi fillets with tamarind sauce, fried ginger & shallot</i>
ISAN CRYING TIGER (GF) 25.9 <i>Char grilled wagyu beef, asian herbs, roasted ground rice, chilli & lime</i>
QUINOA NASI (VO) (VGD) (GF) 20.9 <i>Quinoa nasi goreng with pork belly, red curry paste beansprout, fried egg, basil & quinoa</i>
VEGAN GREEN CURRY (VB) (GF) 23.9 <i>With tofu, roasted pumpkin, eggplant, snow pea & basil</i>
CHICKEN & CASHEW (VD) (GFO) 22.9 <i>With snow pea, onion, broccoli, capsicum & sweet chilli jam</i>

SIDES

TURMERIC COCONUT RICE (VG) (GF) 4.5
JASMINE RICE (VB) (GF) 3 per serve
SEASONAL ASIAN GREENS (VB) 9.9
ROTI (2PCE) (VGD) 4.9
NAAN (1PCE) 3.5

VG V GF + O
 Vegan Vegetarian Gluten Free Option

All menu items are MSG free. No swapsies sorry, but our staff are very happy to accommodate your dietary requirements
 Please note that some menu items contain nuts, seeds and other aller-gens
 Due to the nature of restaurant meal preparation and possible cross contamination we are unable to guarantee the absence of traces of such ingredients

One bill per table | 15% surcharge on public holidays
 We accept Debit, Visa, & MasterCard