

ALL DAY MENU

Toast	\$9
Sourdough, rye, gluten free Choice of strawberry jam, peanut butter, vegemite & honey	
Eggs on Toast	\$13
Free Range Poached, scrambled or fried	
Norman's Vegemite Avo Toast	\$17
Butter, vegemite, avocado and crumbled feta on rye (VG, GFO)	
Indulgent Brownie	\$12
70% dark chocolate, peanut butter, pure maple brownie topped with berries, coconut yoghurt (V, GF)	
Acai Bowl	\$18
Organic acai, apple, berries, banana + superfood crunch (V, GF) + peanut butter \$2 + coyo \$2	
Toasted Superfood Granola	\$19
Walnut, cashew, almond, coconut granola, mango pana cotta pineapple, berries, lychee + lemon balm (V, GF)	
Smashed Avo	\$21
Seasoned avo, target beetroot, cucumber ribbons, togarashi whipped miso butter on charcoal sourdough + shiso (V, GFO) + poached eggs \$4 + cold smoked salmon \$7	
Creamed Porridge	\$18
Chai spiced almond porridge, granola crunch, berries + apple (V)	
Chilli Scrambled Eggs	\$22
Crispy chilli sambal, meredith feta, black sesame, chorizo crumble parmesan snow on white toast (GFO) + avocado \$5 + hash brown \$4	
Crab Benedict	\$22
Tempura soft shell crab, poached eggs, yuzu hollandaise papaya slaw on matcha milk bun	
Brekky Burger	\$19
Spinach, avocado, bacon, fried egg, hash brown, swiss cheese, relish & mayo on potato bun + Chips \$5	

Ingredients are all locally sourced & may change due to season & availability. All items may contain nut products or traces of nuts. While we try our best, not all changes to the menu can be accommodated.
Service charge 10% Saturday & Sundays & 15% public holidays.
1.65% surcharge for all EFT transactions

COFFEE BY ZEST

Latte	\$4.5
Flat White	\$4.5
Cappuccino	\$4.5
Double Espresso	\$4.5
Long Black	\$4.5
Piccolo	\$4.5
Mocha	\$5
Magic	\$4.5
Tonic Spritz	\$4.5
Filter	\$5.5
Cold Brew	\$5.5
+ almond / soy / oat	\$0.5

HOT BEVERAGES

Prana Chai Latte	\$5.5
Mörk Hot Chocolate	\$5.5

TEA

English Breakfast	\$4.5
Earl Grey	\$4.5
Peppermint	\$4.5
Lemongrass Ginger	\$4.5

FRESH JUICE

Orange or Apple	\$7.5
Orange, Carrot, Ginger + Turmeric	\$8.5
Green	\$8.5
Apple, cucumber, spinach, lemon, giniger + mint	

SMOOTHIES

Green	\$12
Coconut water, spinach, kale, frozen banana, cucumber + date	
Banana	\$12
Banana, dates, oats, peanut butter cinnamon + almond milk	
Berry	\$12
Coconut water, banana, frozen berries yoghurt + honey	
+ protein \$2	
+ collagen \$2	

SHAKES

Chocolate Thick Shake	\$12
Strawberry Thick Shake	\$12
Vanilla Thick Shake	\$12
+ protein \$2	
+ collagen \$2	

COLD BEVERAGES

Almighty Yuzu + Lime Sparkling Water	\$5
Almighty Peach + Ginger Sparkling Water	\$5
Almighty Blood Orange Sparkling Water	\$5
Mount Franklin Water	\$4
Soft drink	\$4
Coca Cola, Diet Coke, Sprite	

COCKTAILS

Espresso Martini	\$19
Bloody Mary	\$17
Aperol Spritz	\$16
White Chocolate & Passionfruit	\$19
Mimosa	\$12

SPARKLING + WINE

NV Bandini	\$10/\$55
Prosecco, Veneto Italy	
NV Bandini	\$12/\$65
Rosé Prosecco, Veneto Italy	
Motley Cru	\$11/\$50
Pinot Grigio, Victoria	
Finge Societe	\$11/\$50
Chardonnay, Pays d'Oc France	
Rameau D'or	\$11/\$50
'Petit Amour' Rosé, Provence France	
Motley Cru	\$11/\$50
Shiraz, Victoria	
Red Claw	\$11/\$50
Pinot Noir, Mornington Victoria	
BEER	
Peroni Red	\$10
Stone & Wood Pacific Ale	\$10

LUNCH MENU

Beef Rib Ragù	\$27
Pappardelle pasta with slow braised beef rib ragù, finished with grana padano + lemony pangrattato	
Sushi Bowl	\$22
Brown rice, edamame, avocado, cabbage, pickled ginger, cucumber, carrot ponzu dressing + black garlic mayo (V, GF) + sous vide chicken breast \$7 + miso mushrooms \$5 + cold smoked salmon \$7	
Soba Noodle Salad	\$23
Soba noodles with pan fried broccolini, asparagus, edamame sugar snap peas, roasted cashews, tofu + mojo dressing (V, GF) + sous vide chicken breast \$7	
Katsu Chicken Sando	\$23
Thick cut shokupan bread, panko crumbed chicken, apple slaw tonkatsu sauce, mayo + proper crisps	
Beef Spare Rib Burger	\$27
Slow cooked beef spare rib, red cabbage slaw, pickle + swiss cheese potato bun with bulgogi sauce + chips	
TOASTIES	
Chicken Avocado	\$18
Poached chicken breast, walnut, celery, apple, avo herbed mayonnaise + chips	
Cauliflower Cheese	\$17
Roasted cauliflower with miso béchamel, vegan cheddar pickles + chips (V)	
Classic Reuben	\$18
24 hour slow cooked corned beef, sauerkraut, swiss cheese, pickles + chips	
KIDS	
Kid's Dippy Eggs	\$12
With cheesy soldiers	
Fruit Salad + Yoghurt	\$10
SIDES	
Relish / chilli sambal / mayo / tomato sauce / yuzu hollandaise / fresh chilli \$2	
Feta / egg / black garlic mayo \$3	
Spinach / hash browns \$4	
Free range bacon / miso mushroom / avocado / vine roasted tomato \$5	
Cold smoked salmon / sous vide chicken breast \$7	
Fries (bowl) \$8	

(V) = Vegan (VG) = Vegetarian (GF) = Gluten free (GFO) = Gluten free option