

BREAKFAST MENU



Fresh Juices and Shots

Turmeric, Ginger, Cayenne, Lemon Shot	2.5
Carrot, Orange, Ginger, Turmeric, Lemon	4.5
Cucumber, Apple, Parsley, Spinach, Sorrel	4.5
Cold Pressed Apple/Orange/Grapefruit	4-

Milks and Blends

Banana, Peanut Butter, Date, Organic Cocoa, Almond Milk Add Vanilla Whey Protein +.50	6-
Berries, Acai, Chia Powder, Banana, Coconut Milk Add Vegan Hemp Protein +.50	6-

Grains/Fruit

Bowl of fresh fruit: banana, apple, berries, mango, grapes (pb, gf)	7-
Golden spiced yoghurt, fresh berries, maple sesame granola, toasted cashews (v,gf)	7-
Steel cut oat porridge, medjool dates, black sesame, tahini (pb)	6.5

On Toast

House spreads: berry jam, almond, sunflower seed butter (v) on sourdough (df) or gluten free (gf) toast	5.5
Smashed avocado, lemon, soy pumpkin seeds, chilli, sprouts, on sourdough toast (pb) - Add: poached egg:(v)	8.5 1.5
Eggs: poached, scrambled or fried on toasted sourdough (df) or gluten free (gf) toast	6.5

Plates

Fried jalapeño cornbread, fried egg, avocado, chipotle mayonnaise, green chilli, coriander, lime (v) - Add: chorizo	10- 2.5
Quinoa, edamame, buckwheat grain bowl, broccoli, pickled daikon, avocado, toasted chickpeas, mung beans, sesame soy (pb, gf)	14-
Hot-smoked salmon and scrambled eggs, toasted sourdough	10.5
Chorizo and potato hash, spinach, poached eggs, tomato fresca, saffron-buttermilk dressing (gf)	12.5
Baked eggs, spiced tomato, pepper and chickpea ragu, rose harissa, greek yoghurt, flatbread, parsley (v) - Add: merguez	10- 2.5
The fry: 2 eggs, thick cut bacon, pork sausage, slow roast tomatoes, roasted mushrooms, toast	12.5
Veggie fry: 2 eggs, slow roast tomatoes, roasted mushrooms, grilled halloumi smashed avocado, toast (v)	12.5

Sides

Thyme roasted field mushrooms (pb, gf)	3.5	Slow roasted tomatoes (pb, gf)	3.5
Smashed avocado, chilli, lemon (pb, gf)	4.5	Pork sausage (df)	4.5
Thick cut bacon (df, gf)	4-	Hot-smoked salmon (df, gf)	4.5
Grilled chorizo (gf)	5-	Grilled halloumi (v, gf)	5-

(v) vegetarian

(pb) plant-based

*(gf) without gluten
containing grains*

(df) dairy free

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free.
Some menu items marked with a GF, DF, V or PB have been cooked in our deep fat fryer which may contain traces of gluten, dairy or non plant-based matter.
For those who suffer serious allergies, please speak with a manager for further information. Personal electronic items used in restaurant at own risk.
A discretionary 12.5% service charge will be added to your bill.

DRINKS MENU

Ferments and Sodas

Passionfruit Kombucha, Jarr	3.5
Sparkling Mate Iced Tea, ChariTea	4-

Coffee



We are privileged to source, roast and serve specialty coffee from our producer relationships around the globe, whose hard work and innovation have been integral to our success over the past ten years. Our house espresso is a seasonal blend using coffee from our legacy partnerships, roasted for balance and sweetness and dialled into a recipe every time. Our filter coffees are selected for their unique flavour characteristics and exceptional quality. These special coffees showcase the best of the season and the vanguard of farming techniques and are roasted to highlight their complexity and terroir.

Free-Flowing Filter

Our team will keep you topped up - available Monday - Friday (until 4pm)
Special Brû - Panama/Rwanda: Caturra, Catuai, and Bourbon Varietals;
Fully Washed. Vibrant, red plum & lemon candy. Honey roast nuts and milk chocolate 3-

Espresso

House Blend: Daily Blend

Sourced and roasted with consistency and accessibility in mind, the Daily Blend is a response and re-boot of the traditional classic coffee. Sweet and clean with a low acidity

Single Origin: Boji Kochere - Kochere, Yirgacheffe, Ethiopia: Natural Process (add) 0.5
Notes of blue drink, melon gummies & milk tea

Espresso	2.3	Golden Spiced Milk	3-
Macchiato	2.5	<i>Almond, turmeric, clove, cinnamon</i>	
Piccolo	2.5	Turmeric, Ginger, Lemon Tea	2.8
Long Black	2.5	Mocha	3-
Flat White	3-	Hot Chocolate	3-
Cappuccino	3-	Salt-Caramel Hot Chocolate	3.5
Latte	3-	Soy, Almond, Oat Milk	(add) 0.5

Tea

Our loose-leaf teas are from Storm Tea Company

Earl Grey	Lemongrass & Ginger	3-
English Breakfast	Fresh Mint	3-
Jade Oolong	Camomile Blossom	3-
Rooibos Indian Chai		3-

Water

All profits donated to clean water charity 'Project Waterfall'

Filtered Still or Sparkling Carafe	1-
------------------------------------	----

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free.
Some menu items marked with a GF, DF, V or PB have been cooked in our deep fat fryer which may contain traces of gluten, dairy or non plant-based matter.
For those who suffer serious allergies, please speak with a manager for further information. Personal electronic items used in restaurant at own risk.
A discretionary 12.5% service charge will be added to your bill.