



# ALL DAY MENU

## Small plates

Steamed edamame, sea salt (pb, gf)	4.5
Marcona almonds and nocellera del belice olives (pb, gf)	5-
Prawn crackers, nori salt (df)	4-
Jalapeno cornbread, chipotle butter, coriander, lime (v)	6-
Garam masala labneh, fenugreek-chilli butter, spiced chickpeas, flatbread (v)	8.5
Burrata, caponata, pine nuts (v, gf)	9-
Crisp chilli salt tofu, ong choi, salted black beans, sesame (pb)	9-
Braised puy lentils, green beans, avocado, pecans, pomegranate, tahini (pb, gf)	8-
Seabass and cod dumplings, sambal, soy, crispy shallot, coriander cress (df)	8.5
Crispy fried cod, 3 flavour sauce, thai herbs, salted cucumber, lime (gf, df)	8.5
Broken lamb meatballs, chermoula, aubergine, tahini, labneh, pickled red onion	9-
Jamon and smoked san simon croquettes, saffron aioli	8-

## Grains and bowls

Quinoa, edamame, buckwheat grain bowl, broccoli, pickled daikon, avocado, toasted chickpeas, mung beans, sesame soy (pb, gf)	14-
- Add: grilled chicken	3.5
Burnt stem broccoli, charred sweet potato, spiced black bean salsa, green chutney, coconut yoghurt, curry leaf oil (pb, gf)	14-
Seasoned rice, hot-smoked salmon, avocado, miso mayonnaise, mung beans, pickled ginger, furikake (df, gf)	15.5
Chicken larb, polished rice, pickles, sambal, romaine lettuce, peanuts (df)	15.5
- Add: fried egg	1.5

## Large Plates

Grilled halloumi, spiced freekeh, pickled oyster mushrooms, kalamata olives, oregano, preserved lemon, cumin (v)	15-
Pan-fried seabass, coconut red curry, daikon, carrot, squash, peanuts (df)	19-
Roasted salmon, nori puree, miso cream, crushed jersey royals	20-
Dingley dell pork schnitzel, fried egg, mustard dill cream, pickles, sage	19-

## Sides

French fries, rosemary salt (pb, gf)	4-
Wedge salad, buttermilk dressing, dill, radish, sprouts (v, gf)	4-
Seasoned rice (pb, gf)	3.5

## Pudding

Vanilla ice cream, espresso salt-caramel sauce (v, gf)	5.5
Boiled orange and almond cake, miso caramel, mascarpone (v, gf)	6.5

*(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

## Fresh Juices and Shots (Until 4pm)

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 (Until 4pm)

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

## Ferments & 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

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

## Espresso

### House Blend: Market Blend

*Our signature espresso blend since 2010, sourced from our legacy relationships. Intensely sweet and smooth, balanced by a light and zesty 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
	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-
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