

BRUNCH MENU



Plates

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| Smashed avocado, lemon, soy pumpkin seeds, chilli, sprouts, on sourdough toast (pb) | 8.5 |
| - add fried or scrambled egg: (v) | 1.5 |
| Vanilla pancakes, greek yoghurt, date molasses, stewed apple, pecan (v) | 11.5 |
| Fried jalapeño cornbread, fried egg, avocado, chipotle mayonnaise, green chilli, coriander, lime (v) | 10-2.5 |
| - add chorizo | |
| 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) | 10-2.5 |
| - add merguez | |
| 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 |

(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

| | |
|---|-----|
| 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- |

Coffee



We are privileged to source, roast and serve specialty coffee from our producer relationships around the globe, whose hard work and innovation are integral to our success. Our house espresso is a seasonal blend, 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; showcasing the best of the season and the vanguard of farming techniques.

Filter

3-

Special Brü – Panama/Rwanda: Caturra, Catuai, and Bourbon Varietals; Fully Washed. Vibrant, red plum & lemon candy. Honey roasted nuts and milk chocolate

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
Notes of blue drink, melon gummies & milk tea 0.5

| | | | |
|------------|-----|--|-----|
| 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 |

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