

# brunch 7am - 2pm

## HOUSEMADE GRANOLA 20 [V]

thick yoghurt, poached doris plums with almond butter

## EGGS YOUR WAY 15 [D] [NGA] [N] [V]

poached, fried or scrambled eggs on grilled sourdough with housemade chutney

## BUTTERNUT ON TOAST 24 [D] [NGA] [N] [V] [V+]

roasted butternut, buffalo curd, herbs, dukkah on grilled sourdough

## SMASHED AVO 25 [D] [NGA] [N] [V] [V+]

smashed avocado, feta, fresh herbs on grilled sourdough  
add poached egg + 4

## MINCE ON TOAST 27 [NGA] [N]

slow cooked mince, pecorino and a poached egg on grilled sourdough

## BRULEED CUSTARD LOAF 24 [V]

bruleed custard soaked brioche with poached pear, macadamia and vanilla mascarpone  
add a slice of bacon + 4

## BENE 25 [NGA] [N] [V]

two poached eggs & hollandaise on grilled sourdough with your choice of bacon, halloumi or citrus cured salmon gravlax

## THE DUO 30 [D] [NGA] [N]

two poached eggs on grilled sourdough with bacon, mergeuz sausage, mushrooms, avocado, crispy potatoes & housemade chutney

## ADD ONS

poached or fried egg 4

scrambled egg 6

salmon gravlax / mergeuz sausage 9

halloumi / bacon 8

mushrooms / crispy potatoes / avocado 6

dusties' sourdough / housemade GF loaf 5

hollandaise / chutney / aioli 3



## RAW FISH ON TOAST 27 [D] [NGA] [N]

market fish tartare with horseradish mayo on grilled sourdough

## RAW WAGYU BEEF ON TOAST 29 [D] [NGA] [N]

raw wagyu beef tartare with mac sauce on grilled sourdough

## SPICY 'NDUJA HASH 25 [D] [NGA]

crispy potatoes, spicy 'nduja, romesco & herbs with a fried egg

## WELLNESS SALAD 27 [D] [NGA] [V] [V+]

your choice of salmon gravlax, halloumi or confit mushrooms on garden leaves, herbs with avocado, pickled radish, quinoa, za'atar & cashew cream

## CLOUDY BAY CLAM MAFALDINE 30 [N]

Cloudy Bay clams, preserved lemon, espelette butter sauce & housemade mafaldine pasta

## SMASH BURGER 30 [N]

wagyu smash patty, cheese, iceberg, McClures bread & butter pickles, secret sauce, housemade milk bun & fries

## SIDES [D] [NGA] [N] [V] [V+]

salt & pepper fries with aioli 13

garden leaves with verjus dressing 11

## ALLERGENS

Let us know if you have any allergies, while we do our best to cater for allergies, traces may be present

D [no dairy added only on request]

NGA [no gluten added only on request]

N [nut free]

V [vegetarian]

V+ [vegan option only on request]

# drinks

## COFFEE SUPREME

BLACK 4.8

### WHITE

SMALL 5.0

MEDIUM 5.5

LARGE 6

SINGLE ORIGIN FILTER 5.0

FLUFFY 2

HOT CHOCCY 5.5

CHAI / MATCHA LATTE 6

ICED BLACK COFFEE 6

ICED CHOCOLATE/MOCHA/LATTE 7

OAT / SOY / COCONUT MILK + 1 DECAF + 0

NOBLE & SUNDAY LOOSE LEAF TEA 6

english breakfast / earl grey / strawberry plum / peppermint / jade sencha / jasmine pearl

## COLD DRINK

P.H SODAS 6.5

meyer lemonade / kawakawa fruit / passionfruit /  
gingerale / agrodolce cola

HOMEGROWN COLD PRESSED JUICE 5

orange / apple

## SMOOTHIES 12

ONE [V+]

raw cacao, peanut butter, banana, date & coconut

THREE [N] [V+]

kale, spinach, apple, mango & pineapple

EIGHT [N]

strawberry, banana, greek yoghurt & chia

## BREKKY COCKTAILS

MIMOSA 15

orange juice, prosecco

BLOODY MARY 17

vodka, tomato juice, spices, celery

CHERRY BELLINI 16

cherry, cherry soaked vermouth, prosecco

ESPRESSO MARTINI 22

vodka, coffee supreme, mr black, vanilla

*\*full wine list available on request*

