

GRANOLA BOWL (gf, V) /18.8

Enjoy a crunchy, golden house-made granola layered with silky Greek yogurt, whipped berry mascarpone, and a medley of fresh seasonal fruits with a touch of honey for a sweet finish.

VERDANT AVOCADO TOAST (V) /18.8

Creamy smashed avocado on sourdough, paired with marinated feta, fresh cherry tomato salad, garnished with fragrant mint and parsley.

Make it Gluten-free for an extra +3

Make it Vegan by swapping marinated feta with roasted mushroom

Add a house-made hashbrown for an extra +6

BREADS & SPREADS (df, vg, V) /7.8

Two slices of toasted sourdough with a choice of white or rye, served with butter and your favourite spread. Choose from Vegemite, house-made berry jam, or peanut butter.

Make it Gluten-free for an extra +3

Add a house-made hashbrown for an extra +8

CHASHU PORK RAMEN (df) /19.8

broth, garnished with nori, crisp spring onions, earthy black fungus, and a soft ajitsuke tamago egg.

Add a portion of noodle or egg or Chashu pork for an extra +4

FOCACCIA SMOKED BACON & EGGS /18.8

Creamy folded eggs, crispy Blackforest bacon, onion jam, smashed avocado, Swiss cheese, barbecue sauce on soft homemade Focaccia.

Add a house-made Hashbrown for an extra +6

Make it Vegetarian by swapping bacon with haloumi

Make it Gluten-free for an extra +3

BACON HASHBROWN BENEDICT (gf) /24.8

Lake Macquarie free-range soft poached eggs, elevated by smoked hollandaise sauce and salsa verde, all resting atopour signature homemade hashbrown.

Swap bacon for smoked Ora King Salmon for an extra +4

DELUXE BREAKFAST /28.8

A hearty plate of baked black beans, spicy chorizo, toasted sourdough, sautéed mushrooms, juicy cherry tomatoes, smoky Black Forest bacon, and fried Lake Macquarie free range eggs.

Make it gluten-free for an extra +3

Add a house-made Hashbrown for an extra +6

SAKURA CHICKEN KATSU (df) /24.8

Tender crumbed chicken adorned with delicate Sakura mentaiko mayo, served alongside a vibrant Japanese slaw and crispy potato chips.

WAGYU STEAK SANDWICH /32.8

Premium MB 5-6+ Wagyu Scotch fillet perfectly accompanied with onion jam, Swiss cheese, radicchio, pickled cucumber, and aioli, nestled in toasted dark rye.

TODAY'S MARKET FISH /35.8

Ask about today's freshly grilled fish, served with a Mediterranean blend of cherry tomatoes, briny olives, herbs, which are drizzled with olive oil. Accompanied by our house-made focaccia bread.

Make it Gluten-free for an extra +3

PASTA CARBONARA /30.8

Rich and comforting Mezza Manica pasta enveloped in a creamy egg sauce with sharp pecorino, nutty parmesan, and crispy guanciale.

WAGYU SCOTCH FILLET (gf,df) /46.8

Superior 250g MB5-6+ Wagyu Scotch fillet, served with herb-infused house-made sauce, creamy mash potato, roasted shallots, and tender asparagus spears.



Let us know about any allergies or food requirements.

V: Vegetarian, vg: Vegan, df: Dairy Free, gf: Gluten Free

EXTRAS

EGG /4

Sunnyside / soft poached / scrambled (portion)

LOAD IT UP /6

Smashed Avo/ mushroom / bacon/ haloumi/ chorizo/ confit tomato/ house-made hashbrown/ ham &cheese

SIDES

CRISPY POTATO FRIES (V) /12.8

Served with tomato sauce

SMOKED ORA KING SALMON (100g) /12.8

GREEN SALAD (V,gf) /14.8

Mixed leaves, quinoa, halloumi, dried cranberries, aged balsamic dressing

Make it Vegan by swapping halloumi with hashbrown

KIDS

KARAAGE CHICKEN & CHIPS /12.8

Japanese fried chicken and crispy potato fries

SPAGHETTI BOLOGNESE /12.8

Served with Parmesan cheese

SWEET

BUTTERED BANANA BREAD /6.8

CHEESECAKE OF THE DAY /12.8

DARK OWL TIRAMISU /12.8

COFFEE & FRIENDS

OUR HOUSE BLENDS

Dark Owl – full body, milk chocolate, roasted nuts, cacao, brown sugar

Blueberry Jam – malted milk, blueberry, white chocolate, french earl grey, blackcurrant

MILK-BASED COFFEE /4.5

ESPRESSO SINGLE /4 DOUBLE /4.5

LONG BLACK /4.5

BATCH BREW /4.5

STICKY CHAI /6

BELGIAN HOT CHOCOLATE /6

MATCHA / HOJICHA LATTE /6

BLACK SESAME LATTE /6

ICED LATTE / MOCHA /6

ICED CHAI /7

ICED CHOCOLATE /7

ICED MATCHA / HOJICHA /7

ICED BLACK / SESAME /7

+ DECAF /1

+ EXTRA SHOT /1

+ ALTERNATIVE MILK /1

POUR OVER

KENYA MAGUTA ESTATE

Peaberry Supernatural

Notes of black currant, cherry, red apple

Per Serve 6 / Retail Bag 19.50

ECUADOR FINCA SOLEDAD

Typica Washed

Notes of lime, passion fruit, honey

Per Serve 6 / Retail Bag 19.50

BRAZIL IPANEMA PREMIER CRU

Yellow Bourbon Dry Anaerobic Fermentation

Notes of black currant, sugar cane, Sweet.

Per Serve 12 / Retail Bag 29.50

COLOMBIA JESUS AND ROSA BARAHONA

Gesha Natural

Notes of white flowers, Sugar, Mango

Per Serve 12 / Retail Bag 29.50



COLD BREW /6

SEASONAL COLD BREW /9

TEA

4 FLOWERS /5

Chrysanthemum, jasmine, lily, rose

GOLDEN LOTUS /5

Dried chrysanthemum leaves

ORIENTAL BREAKFAST TEA /5

Rose black tea

CITRUS MINT /5

Dried mandarin peel, white tea

NATURE'S GREEN /5

Jasmine tea and flowers

COLD PRESSED JUICE

VALENCIA ORANGE /7

Australian Oranges

LOVE BEETS /7

Beetroot, Green Apple, Carrot, Ginger, Lime

SUBLIME PINE /7

Pineapple, Pear, Green Apple, Lemon, Mint

WATERMELON+ /7

Watermelon, Green Apple, Strawberry, Lime

SMOOTHIE

BE BERRY SMOOTHIE /11

Mixed Berries, Forest Berries Ice cream, Apple Juice

HEY GREEN SMOOTHIE /11

Green Apple, Mango, Kale, Baby Spinach, Ginger, Coconut Water

MISC MANGO SMOOTHIE /11

Mango, Passionfruit, Mango & Passionfruit Ice cream, Soy Milk

MILKSHAKE

VANILLA MILKSHAKE /9

BELGIAN CHOCOLATE MILKSHAKE /9

OTHER

SODA BY ORDINARY SODA /5

Natural Cola/ Yuzu Lemon/ Mandarin/ White Grapefruit

COCONUT WATER /5

SPARKLING WATER (PER PERSON) /3