toast **7**

toasted sourdough + 2 preserves

- vegemite
- honey
- jam
- peanut butter *

(GF toast from Bastion ADD **+2**)

oatmeal (V | GF) * **14.5**

miso steel cut oats, compressed honeycrisp apples, tahini buckwheat granola, walnut & cranberry agrodolce*, orange almond whip*

tiramisu french toast **18.75**

bread pudding french toast, orange crème anglaise, dark chocolate soil, espresso crème diplomat, pop rocks, candied orange, cocoa powder, mint

piña colada ricotta hotcake **19**

pineapple, whipped coconut cheesecake, lil' coconut meringues, lime shortbread crumble, toasted coconut flakes, and pineapple syrup

avo toast **16.5**

poblano marinated avocado, fire roasted corn, heirloom tomato, salsa macha, watermelon radish, queso fresco, cilantro, tajín kissed lime, crema, on sourdough (ADD poached egg **+3**) **

fried chicken sandwich **18**

crispy breaded & fried thigh, spicy pepper jelly, roasted garlic aioli**, fennel cabbage slaw, celery vin, brioche bun, served with house made chicken salt chips

mushrooms on toast **18.5**

maitake, shiitake, enoki, portobello, daikon, scallion, black trumpet xo sauce, ginger-whipped tofu, tamari & maple sauce, sesame, two poached eggs**, on sourdough

good for the soul (V | GF) **18.5**

mirin soaked brown rice bowl with miso glazed eggplant, edamame, shredded carrot, cukes, radish, sliced avocado, pickled ginger, furikake, sesame wasabi vinaigrette (ADD poached egg **+3**) **

turkish eggs * **18**

garlic labneh, turkish ezme, castelvetrano olives, pistachio almond dukkah*, fine herbs, za'atar, two poached eggs**, served with a side of warm pita

steelhead trout curry (GF) **19.75**

steelhead trout**, coconut-tomato curry, tamarind, mango, papaya, red chiles, fresh coconut, pickled mustard seeds, fried curry leaves,basmati rice, cilantro, nigella seeds

the potato hash (GF) **19.5**

hash, smoked pork belly bacon, poached egg**, greens & herb salad, bagna cauda sauce (contains anchovy), and aleppo

sausage roll **11.5**

pork & fennel sausage in a buttery pastry crust, served with tomato relish, & side salad

eggs on toast **12**

free-range eggs** 'your way' on buttered toast: poached OR scrambled OR fried

lil' battler's brekky **10.5**

kids scramble** with cheese on toast served with yoghurt (SUB vegan yoghurt +**1**) & berries

sides & add ons

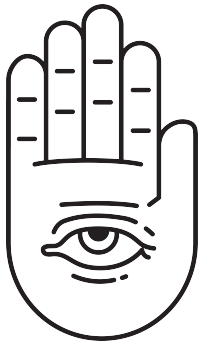
extra egg ** (GF)	**3**
bacon ** (GF)	**4**
belly bacon ** (GF)	**6**
side salad (V & GF)	**3.5**
mixed berries (V & GF)	**4**
avocado (V & GF)	**4.5**
side hash (GF)	**5.5**
side toast	**3**
chicken salt chips & aioli**	**6**

cakes & cookies

banana bread	**4.5**
chocolate chip cookie	**4**
coconut berry muffin	**5.5**
raspberry pistachio cake (GF) *	**6**
carrot cake (GF) *	**6**
coconut cake (V)	**6**

GF	GLUTEN-FREE
V	VEGAN
*	CONTAINS NUTS

** Contains raw/undercooked meats, seafood, or eggs; the consumption of undercooked or raw foods can cause food borne illness.



teas *by SOMAGE*

English Breakfast	**4**
Earl Grey	**4**
Chinese Sencha	**4.5**
Lemongrass & Ginger	**4.5**
Peppermint	**4.5**
Jasmine Dragon Pearl	**6**

specialty teas *by SOMAGE & SPIRIT TEA*

hong cha (assam) **7**
Rounded fruity sweetness, cherry aroma

korean balhyocha (black tea) **9**
Nutmeg, pomegranate seed, hyacinth

gaba (oolong) **11**
Rich in antioxidants, slow stewed fruits

milk alternatives

Almond Milk	(+ add) *	**+1**
Oat milk	(+ add)	**+1**

hot drinks

Babycino	**2**
Kids Hot Chocolate	**4**
Turmeric Chai Latte	**5**
Magic Mocha	**6**
Hot Chocolate	**5**
Matcha Latte *by Matcha Freak*	**6**

cold drinks

Soda Water	**3**
Coconut Water	**4.5**
Kombucha	**8**

juices, shrubs, & tonics

immunity shot **5**
fresh turmeric, ginger, lemon, honey, black pepper, & cayenne

suzi q **8.5**
pineapple, orange, lemon & fennel

kermit **8.5**
kale, cucumber, green apple, celery, & lemon

livin' on a pear **9.5**
pear, oolong, lemon, & champagne vinegar

***please note...** an automatic gratuity of 20%. will be added to checks for parties of 6 or larger.

aussie-style iced drinks

iced coffee (with ice cream) **8**
iced chocolate (with ice cream) **7.5**
iced mocha (with ice cream) **8.5**

smoothies

hot date **10**
Banana, date, tahini, miso, maple, oat milk, & black sesame seeds

green is groovy **11**
Kale, avocado, cucumber, apple, orange, & hemp seeds

razzle dazzle **11**
Raspberry, ginger, mango, banana, orange, coconut water

earl grey milkshake **10**
Vanilla ice cream, earl grey tea by *Somage*, milk, & fruity pebbles

cocktails

coffee boulevardier **13**
Bourbon, cold drip coffee, campari & sweet vermouth

boozy suzi **11**
Prosecco with house made suzi q juice

proud bloody mary **13**
Vodka, house bloody mix, pickle, olive, coffee salt rim (ADD candied bacon **+1**)

sunrise spritz **12**
Curacao, orange, cognac, grenadine, lemon, soda water