

toast **7**
 toasted sourdough + 2 preserves
 • vegemite
 • honey
 • jam
 • peanut butter *
 (GF toast from Bastion ADD **+2**)

granola parfait (GF) * **14.5**
 lemon ricotta parfait, tahini pepita granola*
 (contains almonds & walnuts), compressed
 honeydew melon, orange marmalade, mint
 (SUB vegan coconut yogurt **+1**)

pavlova **15**
 crisp meringue shell with marshmallow like
 center, blonde peach cream, roasted
 peaches, lemon verbena, salted coconut &
 sesame cookie crumble

piña colada ricotta hotcake **19.5**
 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

hamachi crudo (GF) **24**
 fresh yellowtail amberjack**, pickled chayote,
 aji amarillo sauce, carrot gel, cilantro oil,
 cucumber ribbon, radish, and jalapeños

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

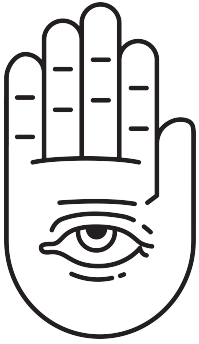
lil' battler's brekky **10.5**
 kids scramble** with cheese on toast served
 with yoghurt & berries

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 <i>by Matcha Freak</i>	6

cold drinks

Soda Water	3
Coconut Water	4.5
Kombucha	8

juices, shrubs, & tonics

immunity shot	5
fresh turmeric, ginger, lemon, cayenne, & salt	
suzi q	8.5
pineapple, orange, lemon & fennel	
kermit	8.5
kale, cucumber, green apple, celery, & lemon	
peachy keen	9
peach, honey, 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, early 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	