ALL DAY BREAKFAST

Toast · 8.5 Sourdough or multigrain with your choice of conserve. Fruit Toast +1.0 Gluten Free +1.0

Free Range Eggs Your Way · 12.5 Served with sourdough or multigrain. *Gluten Free +1.0*

Chai Spiced Porridge · 19.0 Maple glazed figs, rhubarb, toasted almond flakes. (VO) (VGO) (DFO) Add Almond Milk +1

Brioche French Toast · 21 Cinnamon coated brioche loaf with raspberry compote, lemon curd, fresh berries, mango & hazelnut crumble.

Acai Smoothie Bowl ·19 Acai smoothie with chia, homemade granola, coconut Yoghurt, medley of fruits, hazelnut, passionfruit pulp

Green Glow Bowl · 20.5 Broccoli, green beans, crispy kale, cauliflower, spinach, asparagus, pumpkin, hummus with dukkah pomegranate & pepita seeds. *Add eggs + 2.5*

Egg & Bacon Roll · 17.5 Scrambled eggs, bacon, rocket & chutney on a brioche bun. *Add potato rosti +4.0*

Avocado Smash · 21 Balsamic confit, cherry tomatoes resting on avocado toast with whipped feta chimichurri & dukkah. *Add eggs +3.0* **Prawn Chilli Scramble** · 24.5 Prawn chilli scramble with gourmet chilli oil, cherry tomatoes, parmesan, coriander, crispy shallot, Sriracha Kewpie on bread of choice.

Chimichurri Shakshouka 22.0 Baked eggs with chickpeas cooked in a chunky tomato sauce with chimichurri, labneh & za'atar. Served with toasted Turkish bread. (VG) Add haloumi +4.0 Add chorizo + 4.0

Black Pork Benny · 24.5
Pandan potato rosti, marinated slow cooked pork with lime hollandaise. Served with cucumber, cabbage & apple salad topped with sumac.

SIDES

Chorizo / Bacon 6.0
Rosemary portobello
mushrooms 6.0
Roasted tomatoes 5.0
Haloumi 6.0
Potato rosti 6.0
Avocado & whipped feta smash 5.5
Extra egg / Hollandaise 3.0
Sautéed spinach / Feta 4.0
Smoked salmon 6.0
Chutney 3.0
Side / Bowl of fries 6.0 / 10

ALL DAY LUNCH

Corn Haloumi Fritters · 22.5 Kaffir lime infused corn fritters with smashed avocado, tomato salsa, coriander, spring sour cream with chilli jam and poached eggs. Add salmon +5.0

Braised Mushroom · 21.5 Rosemary infused portobello mushroom on feta spread. Served with a choice of bread with poached eggs and chilli maple drizzle.

Lemongrass Grill Chicken Salad • 22.5

Shredded cabbage, kale, bean shoot, cherry tomatoes, green beans with toasted cashew, Nam Jim dressing topped with sesame and coriander.

Burrito Bowl · 22.5

Slow cooked beef mince with lime rice, cucumber. smashed avocado, tomato salsa, grilled corn, black beans with sour cream.

Chicken Karaage Burger · 23.0 Karaage chicken thigh served on a milk bun with spicy kewpie, shredded cabbage with melted cheese.

KIDS

- Banana Nutella Toast 9
- Chicken Tenders & Chips 12.5
 Served with ketchup
- Ham, Cheese & Tomato Toastie 10.50
- Bowl of Fries 10.0
 Served with ketchup

COFFEE & BEVERAGES MENU

COFFEE BY INGLEWOOD COFFEE ROASTERS

- Espresso: \$4.0
- Long Black: \$4.5
- House Blend with Milk: \$4.5

FILTER COFFEE

- Batch Brew: \$5.5
- Cold Brew: \$5.5
- Cold Drip: \$5.5
- Hot Chocolate (GF): \$4.5
- Mocha: \$4.7
- Brewed Prana Chai: \$5.5
- Dirty Chai: \$6.0
- Soy Matcha Latte: \$5.0
- Turmeric Coconut Latte: \$5.0
- Babyccino, Baby Hot Chocolate: \$1.5

TEA BY MALIBU

- English Breakfast, Earl Grey, Chamomile, Lemongrass & Ginger, Peppermint, Green, Chai: \$4.5
- Mug: +\$1.0
- Decaf: +\$0.5
- Soy/Almond/Oat/Coconut Milk: +\$0.7

SYRUPS

- Vanilla, Caramel, Hazelnut: +\$0.2

ICED DRINKS

- Iced Latte: \$6.0
- Iced Coffee w/ Ice Cream: \$6.5
- Iced Chocolate w/ Ice: \$6.0
- Iced Chocolate w/ Ice Cream: \$6.5
- Iced Turmeric Coconut Latte: \$6.0
- Iced Matcha Latte w/ Soy Milk: \$6.0
- Iced Prana Chai: \$6.0

SMOOTHIES

- Cacao & Peanut Butter: \$10.5 (with banana, dates & almond milk)
- Mango & Turmeric: \$10.5 (with coconut water & honey)

SHAKES

- Regular: \$7.0 (Strawberry, Caramel, Chocolate, Vanilla)
- Kids Size: \$5.0

SAN PELLEGRINO

- \$4.5 (Limonata, Blood Orange, Natural Sparkling)

JUICES

- Cold Pressed Orange Juice: \$6.5
- Cold Pressed Cloudy Apple Juice: \$6.5
- Mango Juice: \$7.0

SOFT DRINKS

- Coke, Coke Zero, Lemonade: \$4.0

