

THE MENU

Eggs & Toast \$13

eggs your way | the ground bread

Bacon & Egg \$13

streaky bacon | scrambled egg | bbq sauce | potato bun

Eggs Benedict

poached eggs | sourdough | orange reduction hollandaise
salmon \$25 or jamon serrano \$23

Egg White Scramble on Toast \$21

egg white | cherry tomato | citrus vinaigrette | toast

Scramble Egg Chorizo \$23

runny scramble egg | chorizo | toast | romesco sauce

Would you like sides with that?

poached egg | fried egg \$3

scramble egg \$5

hasbrowns | gluten free bread | extra toast \$3

avocado | mushroom | grill tomato \$5

sausage (chorizo, rodriguez bros) \$6

bacon | prosciutto | halloumi \$6

house made cured salmon \$8

sauces \$3

Poke Bowls

brown rice | pickled seaweed | avocado | corn kernel |
shredded beetroot | cucumber | tobiko | ponzu vinaigrette
cured salmon \$25 or tofu \$22

Mango Chia Pudding \$15

chia seed | oat milk | berries | coconut lime yogurt | coconut
cream | sonoma spice granola

Crispy Kale Smashed Avo \$21

cherry tomato | crumble feta | crispy kale | togarashi
+ poached egg 3

Chicken Katsu Burger \$21 (nf)

butter milk spice chicken katsu | american cheese | iceberg
green goddess sauce | potato bun | fries

French Toast \$22

hazelnut crumb | seasonal fruit | orange curd | icing sugar

Wagyu Cheese Burger \$23 (gf,nf)

cooked medium wagyu patty | pickles | american cheese
"Big Mac" sauce | potato bun | pickle | tomato
lettuce | fries

Croque Monsieur/Madame \$21/\$24

jamon serrano | gruyere | bechamel | smoked mozzarella
dijon | truffle paste

Champignon on the Bed \$25

mushroom medley | 63°C egg | toast | chili oil
whipped feta | cream fraiche

Salmon Gravlax \$25

house cured salmon | marinated red onion | tobiko
whipped goat cheese | radish | slice cucumber

Sides

Fries \$7

kombu salt

+ parmigiano reggiano 2

Mac & Cheese \$12

macaroni | 3 cheeses

truffle bechamel

chestnut porcini crumbs

Desserts

Affogato \$8

espresso | ice cream

Chef Kimi's Crème Brûlée \$18

chef kimi's secret
custard | burnt sugar

COCKTAILS

Summer mimosa \$13
orange juice | prosecco

Butterfly Gimlet \$16
infused butterfly pea gin | lemon

Frangelico Sour \$18
frangelico hazelnuts | lemon | hazelnuts crumbed

Peanut Butter Highball \$18
peanut butter whisky | lemon | soda

Yuzu Daiquiri \$21
pampero bianco | lime | yuzu juice

Tiramisu Martini \$22
kahlúa | fresh espresso | frangelico

Mandarin Sour \$25
mandarin | four pillars rare dry gin aperol | lemon | honey

Rambutan Sour \$26
rambutan | grey goose vodka | st germain elderflower liquor | lemon (v)

MOCKTAILS

Yuzu Spritz \$13
yuzu juice | tonic water | lemon

Watermelon Breeze \$14
watermelon juice | tonic water | lime

Peachy Bubbly \$15
peach puree | earl grey tea | lemon | soda

Mojito Amigos \$16
passion fruit | mint | lime | soda

WINE & SPARKLING

Prosecco GLS / BTL
2021 Corte Giara Prosecco DOC 14 / 75
Veneto, Italy

Rosé
2021 Triennes Rosé IGP 16 / 75
Mediterranee
Provence, France

Red
2021 Barringwood Estate 18 / 89
Pinot Noir
Tasmania

White GLS / BTL
2022 Bleasdale Adelaide Hills 14 / 65
Pinot Gris
Adelaide Hill

2022 Jim Barry the 15 / 70
Atherley Riesling
Clare Valley, AU

BEERS / \$10

Asahi

Pacifico

THE MAYFLOWER COLD PRESS JUICE (ALLIE'S) / \$7

Valencia Orange
100% australian seasonal orange juice

Watermelon
watermelon | green apple
strawberry | lime

Gingered Apple
apple | ginger | lemon

Sublime Pine
pineapple | pear | green apple
lemon | mint

Daily Greens
green apple | celery | pear | silverbeet
lemon | ginger

COFFEE & TEA

	REG		REG
black coffee	4.5	cold brew	6
milk coffee	4.5	filter	5
ice coffee	6	hot chocolate	5
vietnamese ice coffee	6	masala chai	6

Additional 80c
shot | almond | soy | oat | large

Loose Leaf Tea \$6
english breakfast / earl grey /
lemongrass & ginger /
jasmin green / chamomile