

ALL DAY MENU

FRENCH TOAST Brioche w/cream cheese mousse, fresh berries, compote w/maple syrup &Briscoff +Maple baked bacon 5.5 +Icecream 3.0	20.5
SMASHED AVOCADO (V, VO, GFO) Danish fetta, house-made chili jam, on toast w/beetroot cream fraiche & lemon + A poached egg 3.0 + Bacon 3.0	22.0
CHILI SCRAMBLED EGGS (GFO) Chili scramble eggs w/bacon, fresh chili, mixed herbs & pecorino cheese on sourdough	22.5
SUPER GREEN SALAD (V, VO, DFO, GFO) Sautéd quinoa kale, broccoli w/garlic, red cabbage, sprouts, radish, crumbed Meredith Goat cheese, sliced avocado & a poached egg +Fried Tofu 4.5 +Chicken Tederloin 5.5 +Smoked salmon 6.0	23.5
MUSHROOM MEDLEY (V, VO, GFO, DFO) Sautéd forest mushroom mix, spinach, portobello mushroom, kale, broccolini, parmesan cheese with truffle oil on toast with a poached egg	23.5
SWEET POTATOES FRITTERS (V,DFO) House-made sweet potatoes fritters, spinach, avocado, mango chutney, w/ a poached egg	24.0
FERGUS BENEDICT Grilled bacon (or smoke salmon) w/ spinach, poached eggs, apple, pomegranate, hollandaise sauce, toasted pepita on home made potato rosti	24.0/26.0
CALAMARI SALAD Salt & pepper lemons clamari w/ rockets, radish, apple & apple cider vinegar dressing & tartare sauce	25.0
POKE BOWL (V, VO, DFO, GFO) Brown rice, sliced avocado, edamame beans, pickled carrots, baby corn, cabbage, cucumber, pickled ginger w/a poached egg & miso dressing +Fried Tofu 4.5 +Chicken Tederloin 5.5 +Smoked salmon 6.0	23.0
WAGYU BEEF BURGER (Veggie Option Available) Premium wagyu beef patty, Dijon mustard, caramelised onion, aged cheddar cheese, tomato, lettuce, relish & pickles, chips on side	27.0

TOAST Sourdough multigrain Gluten Free (Strawberry Jam, peanut butter, vegemite, Nutella)	9.5
FRUIT TOAST OR BANANA BREAD (V) Serve w/ Strawberry Jam & butter	10.0
HAM CHEESE TOMATO TOASTIE Free range ham, Australian cheddar cheese, fresh tomato on sourdough, multi-grain, croissant, rye or gluten free toast	10.0
DAILY FRESH MADE WRAPS & SANDWICHES Please see our display on the front counter	13.0
EGGS YOUR WAY Poached Scrambled Fried on toast	14.0
SIDES Homemade chili jam Extra egg Extra Toast Spinach Tomatoes Hash brown Tofu Bacon Chorizo Roasted mushrooms Goat cheese Smashed avo Sliced avo Chicken tenderloin Chicken Mix Smoked salmon Halloumi cheese	3.5 4.5 5.0 5.5 6.5

SPECIAL

SWEET CHILI CHICKEN BAO Fried sweet chili chicken w/Asian coleslaw in steamed bao bun	23.0
SOUP OF THE DAY Daily soup w/ toast	14.0
MIMOSA COCKTAIL	15.0
V - Vegetarian VO - Vegan option DFO - Dairy free option GF - Gluten Free GFO - Gluten Free Option Allergen Info: If you have very serious food allergies, please choose carefully we cannot guarantee 100% they may come into contact during transportation to food allergies.	

DRINKS

COFFEE BY INGLEWOOD

Espresso	4.5
Latte Long Black Cappuccino Flat White	5.0
Mocha Hot Chocolate Matcha Latte	5.5
Soy Almond Oat Milk Lactose Free	0.9
Chai Latte Chai Tea By Calmer Chai	5.5
Dirty Chai Batch Brew	6.5

ICED DRINKS

Iced Coffee Iced Chocolate Iced Mocha w.ice cream Cold Brew	7.5
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TEA BY LARSEN & THOMPSON

English Breakfast Earl Grey Peppermint Chamomile Lemongrass & Ginger Green Tea	5.5
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SOFT DRINKS

Mineral Water Blood Orange Orange Passionfruit Lemon Lime Bitters Lemonade	5.5
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COLD PRESS JUICE

Orange Juice Apple Juice	8.0
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Ginger Ninja | Carrot, apple, ginger, tumeric

Summer Green | Cucumber, apple, celery, pineapple, spinach, kale

Jack Rose | Apple, lemon, strawberry, mint

MILKSHAKES

Chocolate Strawberry Vanilla Caramel	8.0
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SMOOTHIES

Mango Smoothie	9.5
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Mango, mango nectar, coconut milk, honey

Berry Acai smoothie	9.5
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Acai, mixed berries, banana, almond milk

Banana Smoothie	9.5
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Banana, low fat milk, honey

Kale detox smoothie	9.5
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Kale, apple, pineapple, banana, & cucunut water

CATERING menu

FRUIT PLATTER

60.0

Seasonal freshfruit, including watermelon, apples, orange, rock melon, honeydew & strawberries

SANDWICH OR WRAP PLATTER

75.0

A variety of selected freshly made sandwiches made on 4 point bread and wraps.

MORNING TEA PLATTER

65.0

Mini Croissants filled with ham & cheese, tomato , assorted mini muffins and mini Danishs

SCONES PLATTER

60.0

A sweet buttermilk scone with jam and cream

CHEESE PLATTER

75.0

Variety of cheeses served with crackers, long sticks, dry fruits

MINI CROISSANTS

75.0

Mini Croissants filled with fried egg & bacon | Scrambled eggs w/ tomato & Lettuce
| Boiling egg with smoke salmon & baby spinach

PARTY PLATTER

75.0

Spring Roll Vegetable | Dim Sims | Cocktail Samosas | Crispy Fish
10Pcs For Each

HOT FINGER FOOD PLATTER

85.0

Grilled chicken skewer | Asian chicken skewers | fried salt & pepper calamari
grilled prawn skewers | sausage rolls or beef pretty pies

MINI BROCHE BURGERS

85.0

Home made beef wagyu | Fried Chicken | Ham cheese

TACO MIXED BOX

75.0

Grilled Prawn and Chorizo With Herbs Drizzled in Herbed,Lime
Mayo with Traditional Salsa

PANKO PRAWN MINI HOTDOG ROLL

70.0

Fried Panko Prawn and Lettuce with Mayonnaise Peri Peri Dressing

SOUTHERN FRIED CHICKEN BAO

80.0

Coleslaw,Peri Mayonnaise,brioche burger linseed sesame