

MENU

SOURDOUGH & PRESERVES (V) (P) * 4.50
Sourdough w/ rhubarb & citrus jam, peanut butter OR vegemite

FRUIT SOURDOUGH (V) (P) * 4.50
Seven seeded fruit sourdough and preserves: jam or peanut butter

EGGS ON TOAST (GFO) (V) *
Poached eggs on sourdough 8.25
Scrambled eggs on sourdough 9.35

BRULEE BANANA BREAD (GFO) (V) (N) 10
Brulee banana bread, ginger spiced poached banana, chocolate creme diplomat, walnut praline

TOMATO ON TOAST (Ve) (N) * 12.50
Black Iberian tomatoes on toast, cashew ricotta, red wine vinaigrette, chives

FOO-CACCIA SANDWICH * 11.55
Smoked Streaky Bacon – or Halloumi (+1.50) – or Smoked Tofu (Ve) with baby gem lettuce, mustard butter, tomato, sriracha mayo

CILBIR (V) * 12.50
Poached eggs, citrus labna, vegan nduja butter, smoked eggplant, dill, toasted focaccia — add halloumi (+6)

CARROT LOX (V) * 12
Marinated carrot ribbons, creme fraiche, caper salsa, boiled egg, smoked pickles sourdough toast

BURRATA AND BEETS (V) 15
Burrata, heritage beetroots, buckwheat, herb oil, basil, rye cracker

CELESTIAL GREENS SALAD (Ve) (N) (GF) 13.50
Tenderstem, sugar snap peas, wild garlic & pea cashew cream, sea grapes, nori crisps, watermelon radish, mixed herbs & frisse salad

CRAB CAKE BENEDICT 16.50
Crab & XO sauce cake, samphire, poached egg, yuzu hollandaise

BEEF RIB BAP 20
Glazed beef rib, fried egg, smoked pickles, cafe de paris, crispy chilli, potato bap

SIDES

Halloumi, hot honey (V) 6
Lamb merguez (GF) 6.50
Streaky bacon 4
Hashbrowns, fermented chilli, manchego (V) * 5.50
Hashbrowns, fermented chilli, 5.50
vegan cheese sauce (Ve) *
Charred broccoli, whipped yuzu feta, walnuts (V) 6.50
Extra sourdough toast / Poached egg / Scrambled egg + 2.50

FRENCH TOAST

Baked French toast, brulee passionfruit, yuzu mascarpone, passionfruit & ginger gel, habanero & passionfruit leather, black sesame tuille (V)

15



(V) = VEGETARIAN

(Ve) = VEGAN

(P) = CONTAINS PEANUTS

(N) = CONTAINS NUTS

(GF) = GLUTEN-FREE

* = GLUTEN-FREE OPTION AVAILABLE

Where applicable, our meat is Halal.

Please inform your server of any allergens before ordering. Be advised that we handle allergens with care, but cross-contamination may occur.

During peak times, we may request the return of your table after 90 mins. During busy periods food may take up to 30 mins.

12.5% discretionary service charge

FRIENDS OF OURS ROASTED COFFEE

ALL COFFEES AVAILABLE ICED

Espresso	3.20
Piccolo / Machiato	3.50
Cortado	3.50
Flat White	3.80
Latte / Cappuccino	4.00
Long Black / Americano	3.30
Mocha	4.40
Hot Chocolate	4.20
Matcha	4.50
Chai	4.20
Filter Coffee	3.40
Cold Brew	3.60
OAT / ALMOND / COCONUT MILK	+ 0.5
DECAF / EXTRA SHOT	+ 0.5

TEA

Breakfast Tea	3.60
Earl Grey	3.60
Rooibos	3.60
Jasmine	3.90
Jade	3.90
Lemon Verbena	3.90
Hibiscus	3.90
Fresh Mint	3.90

WATER BOTTLED, 500ML

Acqua Panna — STILL	3.5
Vichy Catalan — SPARKLING	4.25

BRUNCH COCKTAILS

Mimosa	9
Bloody Mary	12

WINE

Chin Chin — VINHO VERDE	7 / 28
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Montresor Urban Park Appassimento — CORVINA BLEND	9 / 35
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Durello Spumante — PROSECCO STYLE	8 / 32
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PLEASE ASK YOUR SERVER
FOR OUR FULL WINE LIST

BEER

DRAUGHT

Hofmeister Helles 5% — PINT	8.40
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East London Brewing — 440ML CAN PLEASE ASK FOR CHOICES	5.80
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Lucky Saint 0% — 330ML BOTTLE	6.40
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SOFT DRINKS

LEMONAID

Blood Orange	4.5
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Passionfruit	4.5
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LIVING THINGS SODA

Watermelon & Lime	4.5
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Raspberry & Pomegranate	4.5
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DAILY DOSE JUICES

Apple	4
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Orange	4
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Dulce Verde (300ml) Apple, Cucumber, Spinach, Kale, Lemon	6
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Bramble Smoothie (250ml) Apple, Strawberry, Banana, Raspberry, Blueberry, Blackberry	6
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Daily Dose Hot Shot Ginger, Lemon, Agave, Cayenne pepper	3.2
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