

ALL DAY MENU

CIABATTA OR RYE SOURDOUGH (V) 10

House Jam - Butter

FIG FENNEL & DATE TOAST (V) 11

House Jam - Butter

GLUTEN FREE TOAST (V) 11

House Jam - Butter

COCONUT GRANOLA (VN) 19

Rolled Oats - Coconut Yogurt - Seasonal Fruit

LEMON MERINGUE PANCAKES (V) 25

Meringue - Lemon Curd - Mascarpone - Freeze dried Raspberries - Seasonal Fruit

CROQUETTES (V) 24

Smoked Salmon - Leek Cream - Chives - Smoked Cheddar - Add **Egg 3**

CHICKEN WAFFLES 27

Buttermilk Tenders - Bacon - Fried Egg - Pure Maple

CRAB OMELETTE 26

Crab Omelette - Side Salad - Turkish Bread

EGGS ON TOAST (V) 16

Locally Sourced - Poached, Fried or Scrambled

SMASHED AVO (V) 24

Poached Eggs - Feta - African Rafiki - Preserved Lemon - Toast

BRUSCHETTA (V) 22

House Jam - Butter - Add **Bacon 4**

EGGS BLACKSTONE 25

Poached Eggs - Bacon Crumb - Grilled Tomato - Hollandaise - Ciabatta

POTATO HASH (GF) 25

Crispy Potato - Poached Eggs - Bacon - Rocket - Parmesan - Mustard

TURKISH EGGS (V) 24

Poached Eggs - Roast Cherry Tomato - Garlic Labneh - A1 Chilli oil - Dill - Turkish Bread-
Add **Chorizo Crumb 5**

FULL BREAKFAST 29

Locally Sourced Eggs - Bacon - House Potato Cake - Pork & Fig Sausage - Field
Mushroom - Pesto - Tomato - Ciabatta

EXTRAS

EGG - WILTED SPINACH 3

GRILLED TOMATO - POTATO CAKE - BACON - AVOCADO - SIDE FRIES 4

ROAST FIELD MUSHROOM 5

PORK & FIG SAUSAGE 6

CHICKEN - SMOKED SALMON - DUCK 8

Sistas

MINDARIE

ALL DAY MENU

BAO BUNS (3) 26

Crispy Pork - Hoisin - Lettuce - Kewpie Slaw - Fried Shallots - Coriander - Cucumber

VEGAN BOWL (VN) (GF) 25

Brown Rice - House Kimchi - Tempeh - Kale - Dukkah - Cucumber - Beetroot - Cherry Tomato

ROAST BEETROOT SALAD (V) (GF) 23

Beetroot - Rocket - Goats Cheese - Fennel - Hazelnut - Maple & Lime dressing - Add **Duck 8**

VIETNAMESE NOODLE SALAD 25

Vermicelli - Mango - Cucumber - Rocket - Edamame - Peanut - Coriander - Mint - Vietnamese dressing - Add **Chicken 8**

MALAYSIAN CHICKEN CURRY 26

Chicken thighs - Coconut - Turmeric - Lemongrass w/roti - Jasmin Rice - Pineapple Achar

TWICE COOKED DUCK 28

Duck Leg - Bearnáise - Frites - Jus

CHEESEBURGER 25

Angus Pattie - Double Cheese - House Pickle & Onion - Ketchup - American Mustard - Chips

KOREAN CHICKEN BURGER 26

Fried Thigh - Wasabi Slaw - Cheese - Special KO Sauce - Milk Bun -Chips

GNOCCHI 29

House Gnocchi - Asparagus - Burnt Butter - Spinach - Prosciutto - Hazelnut

CALAMARI 23

Cajun Spice - Rocket - Red Onion - Aioli

FISH & CHIPS 30

Beer Battered Fish - Fries - Green Salad - Tartare - Lemon

BOWL OF CHIPS (V) 12

Chips - Ailoi

PLEASE PLACE ALL ORDERS AT THE COUNTER INSIDE.

PLEASE NOTIFY STAFF OF ANY ALLERGIES & DIETRY REQUIREMENTS.

(GF) GLUTEN FREE. (V) VEGETARIAN. (VN) VEGAN.

COFFEE / JUICE

COFFEE

Flat White, Latte, Cappuccino, Long Black, Chai Latte, Hot Chocolate 4.5
Short Black/Espresso 3.8
Babycino w Marshmallow 2.5
Short Macchiato, Piccolo 4
Long Macchiato, Dirty Chai 5
Mocha 4.7
Batch Brew (filtered coffee) 5
Affogato, Vienna Black/White 5.0
Flavoured Syrups 1
Specialty Milks/Decaf 1

TEMPLE TEA - SINGLE POTS

English Breakfast, Earl Grey 4.4
Chamomile, Green Sencha, Peppermint, Lemongrass & Ginger, 4.8

COLD PRESS JUICES

Valencia Orange 9
Granny Smith Apple 8.5
Traditional Lemonade 8.5
Watermelon Strawberry 9
Kale, Apple and Lemon 9

SMOOTHIES

Mango Unchained 9

Mango, Papaya, Passionfruit, Orange & Mango Juice

Blind Date 9

Banana, Cinnamon, Oats, Honey, Dates, Milk

Tropic Blunder 9

Pineapple, Strawberry and Passionfruit Orange and Apple Juice

Please Place all Orders at the Counter Inside.