



V - Vegetarian
 VG - Vegan
 VGO - Vegan Option
 GFO - Gluten-Free Option

ALL DAY BREAKFAST 7am - 1:30pm

TOAST OR FRUIT TOAST	6.9/8.9	SAUTEED MUSHROOMS (V,GFO,VGO)	18.9
Choice of Jam/Nutella/Vegemite/Butter		Seasonal mushrooms, lemon pepper, kale, poached eggs and parmesan cheese	
EGGS ON TOAST (V, GFO)	10.9	PUMPKIN SALAD (V, GFO)	18.9
Poached, Fried or Scrambled on Sourdough, Tomato relish + Bacon (+ \$5)		Roasted pumpkin, spinach, quinoa, green peas, balsamic dressing and parmesan cheese	
SMASHED AVOCADO (V,GFO,VGO)	15.9	CHEF RECOMMENDS Potato hash (+ \$3.5)	
Smashed avocado, tomato, feta cheese, beetroot hummus and nut dukkha + poached eggs (+ \$4)		PANNA COTTA (V)	15.90
HASH BENNY (VO)	18.9	Mixed berry Panna cotta, house-made granola, berry coulis, berries	
The signature hash cake, choice of bacon, halloumi or smoked Salmon (+\$1), poached eggs, fried shallot, beetroot hummus and hollandaise		WAFFLE SANDWICH	18.9
QUINOA NASI GORENG (V)	18.9	Belgian Waffle, chocolate brownie, strawberry sorbet, cookie crumbs, strawberries and choc fudge	
Stir fry quinoa with eggs, broccoli, mushrooms and bean sprout, garlic cracker, chilli sauce, fried egg and cucumber		PEANUT BUTTER ACAI	15.9
CHEF RECOMMENDS grilled chicken (+ \$5)		Acai, peanut butter, granola, peanut butter choc brownie	
CORN FRITTER	18.9	STILL CAN'T DECIDE	23.9
Crispy , choice of bacon or halloumi, poached eggs, avocado, beetroot hummus, sriracha mayo		Sourdough topped with fresh mesclun, pumpkin, tomato, mushroom, haloumi, bacon, chorizo, avocado, feta cheese, poached eggs, hollandaise and fried shallots	

LUNCH FROM 10:30am

CHICKEN BURGER (GFO)	19.9	CUBAN SANDWICH	21.9
Marinated Chicken, mixed salad, tomato, pickle, honey mustard, brioche and fries		Pulled pork, ham, Swiss cheese, gherkin, mustard, pita bread and fries	
PORK BELLY TACO	17.9	GRILLED SALMON	22.9
Two tortillas filled with crispy pork belly, Asian slaw, avocado, fried shallots, coriander and Jalapeno		Atlantic Salmon, pumpkin puree, lemon garlic green beans and lemon	

SIDES

Hash cake	3.5
Eggs/spinach/pumpkin	4
Bacon/haloumi/avo/fries/mushrooms /chicken	5
Smoked salmon	6

KIDS MENU (under 12)

Bacon & Egg	8.9
1 egg and 1 pieces of bacon on toast	
Kids Waffle	8.9
1 waffle with strawberries, and vanilla ice cream	

Please note : All meals are prepared in one kitchen, therefore, unfortunately all Gluten-free products may contain traces of gluten. If you have any allergies please make our staff aware. No half serves on meals. ONE BILL PER TABLE



HOT DRINKS

<i>Babycino</i>	\$1.5	Loose Leaf Tea	\$4.5
<i>Espresso</i>	\$2.5	<i>EBT/ Earl Grey/China Green/Peppermint/</i>	
<i>Piccolo</i>	\$3.5	<i>Lemongrass and ginger/Chai</i>	
<i>Long black/Macchiato/Flat white</i>			
<i>Mocha/Cappuccino/Latte/Hot Choc</i>	\$3.8/\$4.8		
Extra	\$50c		
<i>Alternative milk/decaf/syrup</i>			

COLD DRINKS

ICED (Over Ice)	\$4.8	Milkshake	\$6.5
<i>Latte/Long black/Chai</i>		Thickshake	\$8
ICED (Ice cream & Cream)	\$6	<i>Strawberry/Chocolate/Caramel/Vanilla</i>	
<i>Coffee/Mocha/Chocolate/Chai</i>		OTHERS	\$4.5
KOMBUCHA	\$7	<i>Soft drinks/ Coconut Water</i>	
<i>Ginger / Blueberry</i>			

COLD PRESS JUICE **BY HRVST ST**

Orange Sky	\$7	Ruby Tuesday	\$7
<i>Orange , pineapple, lemon & turmeric</i>		<i>Watermelon, rhubarb, pink lady apple, pear & lime</i>	
Little Green	\$7	Endless Summer	\$7
<i>Kale, spinach, celery, lemon, cucumber, ginger & spirulina</i>		<i>Lemon, pineapple, cayenne pepper</i>	

SMOOTHIES

Banana	\$7.9	Bali Breeze	\$8.9
<i>Banana, ice, cinnamon, milk & honey</i>		<i>YOLO tropical, ice, mango, banana & passionfruit</i>	
Green Beast	\$8.9	Pink Pitaya	\$8.9
<i>Spinach, ice, mango, banana & cloudy apple juice</i>		<i>Dragon fruit, mango, banana, ice & coconut water</i>	

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