

BRUNCH MENU

Available 8-3pm. No swaps sorry. Please inform staff of any allergies



Chia Coconut Yoghurt Bowl with maple glazed apricot seed muesli & mango compote V GF* 17

Eggs on Toast - poached, scrambled or fried eggs on ciabatta or five grain GF* 15

Swap eggs for **vegan eggs on toast**: fried tofu 'egg' & yolk sauce on ciabatta V GF* 15

add hollandaise GF NF 2

add vegan hollandaise V GF NF 2

Korean Scramble - spicy gochujang scrambled eggs, spring onion, sesame, chilli crisp & sriracha on ciabatta NF 22

Vegan Korean Scramble - spicy gochujang scrambled tofu, spring onion, sesame, chilli crisp & sriracha on ciabatta V NF 22

Biscoff Pancakes - banana, Biscoff cookie, Biscoff mascarpone, Biscoff maple V NF 23

The OG Pancakes - banana, facon, maple syrup, mascarpone, cookie crumb V GF NF 23

The Bot Bennie - herbed potato rostis, portobellos, spinach, poached eggs, hollandaise GF NF 25

Vegan Bot Bennie - herbed potato rostis, portobellos, spinach, fried tofu 'egg' & yolk sauce, vegan hollandaise V GF NF 25

Shakshuka - skillet-baked rich tomato, feta, onion & red pepper sauce, topped with fried egg, with souvlaki bread & labneh GF* NF 26

Vegan Shakshuka - skillet-baked rich tomato, feta, onion & red pepper sauce, topped with fried tofu 'egg' & yolk sauce, with souvlaki bread & labneh V GF* NF 26

The Big Lyall - free-range eggs, hash brown, wilted spinach, chilli beans, plant based sausage, roasted tomato, battered jalapeños, hollandaise, toasted ciabatta NF 26

Veganise Me - smashed avocado, facon, hash brown, fried tofu 'egg' & yolk sauce, wilted spinach, chilli beans, plant based sausage, roasted tomato, battered jalapeños, vegan hollandaise, toasted five grain V NF 26

Quesadilla with refried beans, feta, corn, pepper & jalapeño salsa & cheese sauce, with herbed slaw V GF* 22

Facon & egg pie - creamy tofu 'egg', onion & facon puff pastry pie with German potato salad V NF 24

Edamame Avocado Toast - ciabatta with avocado & edamame smash with crumbled feta, pickled red onion & cucumber, pickled ginger, balsamic reduction, miso mayo V GF* 24
add poached eggs or fried tofu 'egg' & yolk sauce 8

Avo Toast - ciabatta with smashed avocado, labneh, pickled red onion & cucumber, toasted seed pistachio dukkah, balsamic reduction V GF* 24

add poached eggs or fried tofu 'egg' & yolk sauce GF* NF 8

Thai Chicken Salad - sautéed plant based 'chicken', Asian slaw, edamame, broccoli, crispy shallots, fresh herbs, salad greens, spicy Thai dressing V NF 25

SHARING SIDES

Cajun fries with aioli V GF NF 12

Poutine - fries with gravy, feta & shallots V NF 18

BURGERS

Breakfast Burger - hash brown, fried egg, facon, tomato, BBQ & hollandaise in an English muffin, with fries & aioli GF* NF 23

Vegan Breakfast Burger - hash brown, crispy tofu egg, yolk sauce, facon, tomato, lettuce, BBQ, vegan hollandaise, in an English muffin, with fries & aioli V GF* NF 23

Dirtyburger - plant based 'beef' patty, cheese sauce, pickles, caramelised onions, jalapeños, dirty burger sauce, in a brioche bun, with fries & aioli V GF* NF 26
double beef / double cheese 5

Kiwi Burger - Plant based 'beef', fried tofu 'egg', yolk sauce, cheese, beetroot, pickles, pickled red onion, tomato, ketchup, yellow mustard & lettuce in a sesame bun, with fries & burger sauce GF* NF 28

The Nashville Burger - buttermilk fried oyster mushrooms, miso mayo, Gochujang & sriracha maple sauce, pickled cucumber & slaw, in a brioche bun, with fries & aioli V NF 26

Hawaiian Burger - sriracha maple glazed plant based 'chicken' patty, facon, cheese, grilled pineapple, lettuce, ranch mayo in a brioche bun, with fries & aioli V GF* NF 25

SIDES

Eggs as you like (2) 8

Facon V GF NF 6

Ciabatta/5 grain (2) V NF 7

GF bread (1) V GF NF 4

Smashed avocado V GF NF* 7

Plan*t sausage (1) V GF NF 4

Wilted spinach V GF NF 7

Scrambled tofu V GF NF 8

Halloumi GF NF 8

Fried tofu 'egg' & yolk sauce V GF NF 8

Hash browns (2) V GF NF 7

Portobello mushroom V GF NF 7

V = Vegan; GF = gluten free; GF* = gf bread for \$2.5 extra; NF = nut free; * = on request

For soy or allium free, please ask staff to check our allergens chart