



BREAKFAST

ACAI | v | 18
Acai Berry, House Granola, Banana, Chia, Roasted Pistachio, Vanilla Bean Coconut Flakes & Fresh Berries

GRANOLA | v | 17
Honey Roasted Granola, Spiced Nut Crumble, Pepitas, Compote, Goji Berry, Greek Yoghurt & Seasonal Fruits

Dairy Free on request.

AVOCADO DISH | v | 20
Smashed Avocado, Feta, Poached Eggs, Heirloom Tomato, Balsamic Glaze, Pistachio Dukkah, Lemon, Radish, Sourdough

BENEDICT 23
House Croissant Waffle Rolled with Ham & Shallot, Poached Eggs, Bacon, Hollandaise, Sautéed Kale & Grilled Asparagus,
SWAP Bacon to Haloumi

SWAP Bacon to Miso Mushroom

SWAP Bacon to Smoked Salmon 3

CHILLI SCRAMBLED EGGS | v | 19
Creamy Scrambled Eggs, House Chilli Jam, Fried Shallots, Fresh Chilli, Rocket & Chives, Butter Croissant

DELUXE BREAKFAST CROISSANT 18
Bacon, Swiss Cheese, Avocado, Bacon Jam, Fried Egg, Hash Brown, House Aioli
SWAP Bacon to Haloumi | v |

SOFT-SHELL CRAB 25
Panko Fried Crab, Poached Eggs, Salmon Roe, Crispy Potato, Grilled Asparagus, Chilli Hollandaise, House Croissant Waffle rolled with Ham & Shallot, Lemon

MISO MUSHROOM | v | 20
Mixed Mushroom, Feta, Poached Eggs, House Miso Sauce, Fried Enoki Chips, Beetroot Hummus, Greens, Lemon, Chives Served w. Bakerie@ Sourdough & Pepesaya Butter

BAKER'S BREAKFAST 27
Eggs, Bacon, Smashed Avocado, Chorizo Sausage, Miso Mushroom, Grilled Tomato, Spinach, Hash Brown, Served w. Bakerie@ Sourdough & Pepesaya Butter

EGGS YOUR WAY | v | 14
Free Range Eggs on Bakerie@ Sourdough w. Pepesaya Butter
Poached, Fried, Scrambled
No Bread?. We will include spinach. (gf)

BACON & EGG 12
Bacon, Fried Egg, Rocket & Smoked BBQ sauce w. House Brioche

LUNCH

PUMPKIN & HALOUMI SALAD | v . gf | 22
Roast Pumpkin, Avocado, Haloumi, Quinoa, Spiced Cashew, Spinach, Beetroot Hummus, Zaatar & House Green Dressing

BIBIMBAP RICE BOWL | gf | 25
Marinated Beef, Fried Egg, Edamame, Red Radish, Miso Mushroom, Cucumber, Brown Rice, Kimchi, Citrus Chilli Dressing, Lemon

GRILLED EEL DON 29
100g Grilled Eel fillet, Poached Egg, Brown Rice, Pickled Ginger, Furikake, Cucumber, Edamame, Fish Roe, Teriyaki Glaze, Shallot

FRIED CHICKEN BURGER 23
Korean Fried Chicken Thigh, Lettuce, Slaw, American Jack Cheese, Avocado, House Sauce w. Bakerie@ Brioche & Chips

WAGYU & BACON BAGEL 25
House Wagyu Beef Patty, Bacon, American Jack Cheese, Caramelised Onion, Lettuce, Pickles, House Aioli w. Bakerie@ Bagel & Chips

TOM YUM PRAWN LINGUINI 27
Thai Style Hot & Sour Tom Yum Sauce Linguini, Prawn, Lemongrass Mixed Seafood, Fish Roe, Mushroom, Cherry Tomato, Lime

XO SEAFOOD SPAGHETTI 27
Black Squid-Ink Spaghetti, Prawns, Mixed Seafood, House Xo Seafood Sauce, Salmon Roe, Heirloom Tomato, Rocket, Borito Flakes

TO SHARE | gf |
POTATO CHIPS & HERB AIOLI 9

ADD TO YOUR MEAL

Hash Browns(2)		Smoked Salmon		Bacon	6
Chorizo Sausage		Haloumi.		Avocado	5
Miso Mushroom		Kimchi		Free Range Eggs(2)	4.5
Sourdough (1)		Roasted Tomato (2)		Spinach	3.5

**Please see our display cabinet for our full range menu*

Please note, our dishes are seasoned with Sea Salt & Pepper, please specify if you would like your dish without. Please make us aware of any allergies you may have

COFFEE

'We serve our coffee ready to drink, if you would like it hotter please ask our friendly staff'

Milk Based 4.5 | 5

Tasting notes: Milk Chocolate, Caramel, Toffee

Origin: Colombia, Sumatra, Papua New Guinea

Black

Long Black 4.7 | 5.2

Espresso 4

**Please See Blackboard for Today's Single Origin*

EXTRA

| Soy | Almond Milk | Oat Milk + 1

Caramel | Vanilla | Hazelnut | Extra Shot | Decaf + 0.5

FILTER COFFEE

Batch Brew 5.5

**Please See Blackboard for Today's Filter Coffee*

Cold Brew 6

**Please See Blackboard for Today's Cold Brew*

NOT COFFEE

Prana Sticky Organic Chai 5.8

Hot Chocolate 4.8 | 5.3

Origin: Venezuelan, Black Gold Cacao

Matcha Latte 5 | 5.5

Origin: Shiznoka, Japan, Matcha Matcha

Taro Latte 5 | 5.5

Honey Masala Chai Latte 4.8 | 5.3

TEA

Organic Tea by Mayde Tea, Byron Bay

English Breakfast Earl Grey

Green Sencha & Rose Papaya & Lemongrass

Peppermint Rooibos Turmeric Chai

HOUSE SPARKLING 'From the tap' 6.5

Lychee | Green Grape

CHILLED DRINKS

Iced Masala Chai 6.9

Iced Long Black 6.3

Iced Latte 6.8

Iced Coffee 7.3

Iced Mocha 7.8

Iced Matcha by Shiznoka, Japan, Matcha Matcha 7.5

Iced Chocolate by Venezuelan, Black Gold Cacao 7.5

Iced Taro 7.5

Blue Lemonade 6.8

Handcrafted Kombucha 7.5

ICED TEA 6.8

Yuzu Matcha | Lemon | Lychee

FRESH SMOOTHIE & MILKSHAKE

Real Fruit Smoothie 8.5

Mixed Berry | Banana

Raw Green Smoothie 8.5

Baby Spinach, Mango, Banana, Almond,

Classic Milkshake 7

Chocolate | Vanilla | Caramel

COLD PRESSED JUICE 'Pressed in house' 8

Pure Orange

Green Detox

Spinach, Kale, Celery, Apple, Lemon, Ginger

Immunity

Green Apple, Lime, Ginger, Carrot, Beetroot

Hydrate

Watermelon, Strawberry, Apple, Lime

SODAS

Coke | Coke No Sugar 4.8

Lemon Lime Bitter 4.8

Ramune Soda 4.5

Organic Lemon Squash 4.8

Double Ginger Beer 4.8

San Pellegrino Mineral Water 4