

## COFFEE

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

**Milk Based** 4.5 | 5  
 Cappuccino, Flat White, Latte, Mocha, Piccolo  
 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 Chai Latte** 5.8  
 Loose Leaf Organic Chai by Prana Chai

**Hot Chocolate** 4.8 | 5.3  
 Origin: Venezuelan, Black Gold Cacao

**Matcha Latte** 5 | 5.5  
 Origin: Shiznoka, Japan, Matcha Matcha

**Taro Latte** 4.8 | 5.5

**Honey Masala Chai Latte** 4.8 | 5.5

## TEA 5

### 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 | Grape Fruit

## 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 7.3  
 Iced Chocolate by Venezuelan, Black Gold Cacao 7.3  
 Iced Taro 7.5  
 Blue Lemonade 6.8

## ICED TEA 6.8

Yuzu Matcha | Grape Fruit | Lychee

## FRESH SMOOTHIE & MILKSHAKE

**Real Fruit Smoothie** 8.5  
 Mixed Berry | Banana

**Raw Green Smoothie** 8.5  
 Baby Spinach, Mango, Banana, Almond, Raw Honey

**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  
 Yuzu from Japan 4.8  
 Ramune Soda 4.5  
 Organic Lemon Squash 4.8  
 Double Ginger Beer 4.8  
 San Pellegrino Mineral Water 4



B R E A K F A S T

**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, Lime, Balsamic Glaze, Pistachio Dukkah, Radish, Bakerie Sourdough

**BENEDICT** 23  
House Croissant Waffle, Poached Eggs, Bacon, Hollandaise Sauce, Sautéed Kale, Grilled Asparagus, Lime  
*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, Bakerie Croissant

**DELUXE BREAKFAST CROISSANT** 18  
Bacon, Swiss Cheese, Avocado, Bacon Jam, Rocket, Fried Egg, Hash Brown, House Aioli, BBQ Sauce, Bakerie Croissant  
*SWAP Bacon to Haloumi | v |*

**SOFT-SHELL CRAB** 25  
Panko Fried Crab, Poached Eggs, Salmon Roe, Crispy Potato, Grilled Asparagus, Chilli Hollandaise, Rocket, Lime, House Croissant Waffle

**MISO MUSHROOM** | v | 20  
Mixed Mushroom, Feta, Poached Eggs, House Miso Sauce, Fried Enoki Chips, Beetroot Hummus, Shallots, Lime, Chives, Bakerie Sourdough

**BAKER'S BREAKFAST** 27  
Eggs, Bacon, Smashed Avocado, Chorizo Sausage, Miso Mushroom, Grilled Tomato, Spinach, Hash Brown, 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. Bakerie Milk Bun

L U N C H

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

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

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

**FRIED CHICKEN BURGER** 23  
Buttermilk Fried Chicken Thigh, Lettuce, Slaw, American Jack Cheese, Avocado, House Sauce w. Bakerie Milk Bun & 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, Prawns, Mixed Seafood, Fish Roe, Lemongrass, Mushroom, Cherry Tomato, Basil, 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*