

MENU

SOURDOUGH & PRESERVES (V) (P)	4.50
Sourdough w/ rhubarb & citrus jam, peanut butter OR vegemite	
FRUIT SOURDOUGH (V) (P)	4.50
Seven seeded fruit sourdough and preserves: jam or peanut butter	
BRULEE BANANA BREAD (GFO) (V) (N)	10
Brulee banana bread, ginger spiced poached banana, chocolate creme diplomat, walnut praline	
FOO-CACCIA SANDWICH	11.55
Smoked Streaky Bacon – or Halloumi (+1.50) – or Smoked Tofu (Ve) with baby gem lettuce, mustard butter, tomato, sriracha mayo	
CILBIR (V)	12.50
Poached eggs, citrus labna, vegan nduja butter, smoked eggplant, dill, toasted focaccia — add halloumi (+6)	
BEEF RIB BAP	20
Glazed beef rib, fried egg, smoked pickles, cafe de paris, crispy chilli, potato bap	
CARROT LOX (V)	12
Marinated carrot ribbons, creme fraiche, caper salsa, boiled egg, smoked pickles sourdough toast	
CRAB CAKE BENEDICT	16.50
Crab & XO sauce cake, samphire, poached egg, yuzu hollandaise	
TOMATO ON TOAST (Ve) (N)	12.50
Black Iberian tomatoes on toast, cashew ricotta, red wine vinaigrette, chives	
BURRATA AND BEETS (V)	15
Burrata, heritage beetroots, buckwheat, herb oil, basil, rye cracker	
EGGS ON TOAST (GFO) (V)	
Poached eggs on sourdough	8.25
Scrambled eggs on sourdough	9.35

SIDES

Halloumi, hot honey (V)	6
Lamb merguez (GFO)	6.50
Streaky bacon	4
Hashbrowns, fermented chilli, manchego (V) (GFO)	5.50
Hashbrowns, fermented chilli, vegan cheese sauce (Ve) (GFO)	5.50
Charred broccoli, whipped yuzu feta, walnuts (V)	6.50
Extra sourdough toast / Poached egg / Scrambled egg	+ 2.50

FRENCH TOAST

White chocolate & rhubarb baked french toast, fermented strawberries, lemon chantilly, macadamia

(V) (N)



16.50

(V) = VEGETARIAN

(Ve) = VEGAN

(P) = CONTAINS PEANUTS

(N) = CONTAINS NUTS

(GFO) = GLUTEN-FREE OPTION AVAILABLE

Where applicable, our meat is Halal.

Please inform your server of any allergens before ordering. Be advised that we handle allergens with care, but cross-contamination may occur.

During peak times, we may request the return of your table after 90 mins. During busy periods food may take up to 30 mins.

12.5% discretionary service charge

FRIENDS OF OURS ROASTED COFFEE

ALL COFFEES AVAILABLE ICED

Espresso	3.20
Piccolo / Machiato	3.50
Cortado	3.50
Flat White	3.80
Latte / Cappuccino	4.00
Long Black / Americano	3.30
Mocha	4.40
Hot Chocolate	4.20
Matcha	4.50
Chai	4.20
Filter Coffee	3.40
OAT MILK / ALMOND MILK	+ 0.5
DECAF / EXTRA SHOT, COCONUT MILK	+ 0.5

TEA

Breakfast Tea	3.60
Earl Grey	3.60
Rooibos	3.60
Jasmine	3.90
Jade	3.90
Lemon Verbena	3.90
Hibiscus	3.90
Fresh Mint	3.90

WATER BOTTLED, 500ML

Acqua Panna – STILL	3.5
Vichy Catalan – SPARKLING	4.25

BRUNCH COCKTAILS

Mimosa	9
Bloody Mary	12

WINE

Chin Chin – VINHO VERDE	7 / 28
Montresor Urban Park Appassimento – CORVINA BLEND	9 / 35
Durello Spumante – PROSECCO STYLE	8 / 32

PLEASE ASK SERVER
FOR OUR FULL WINE LIST

BEER

DRAUGHT

Hofmeister Helles 5% – PINT	8.40
East London Brewing – 440ML CAN PLEASE ASK FOR CHOICES	5.80
Lucky Saint 0% – 330ML BOTTLE	6.40

SOFT DRINKS

LEMONAID

Blood Orange	4.5
Passionfruit	4.5

LIVING THINGS SODA

Watermelon & Lime	4.5
Raspberry & Pomegranate	4.5

DAILY DOSE JUICES

Apple	5.7
Orange	5.7
Dulce Verde Apple, Cucumber, Spinach, Kale, Lemon	6
Bramble Smoothie Apple, Strawberry, Banana, Raspberry, Blueberry, Blackberry	6
Daily Dose Hot Shot Ginger, Lemon, Agave, Cayenne pepper	3.2