

## DRINKS

### HOMEMADE KOMBUCHA

enquire for flavours

### PINEAPPLE JUICE

### WATERMELON JUICE

### ORANGE JUICE

## ENERGY BOOSTERS

### MORNING VIBES

orange, apple, carrot, celery

### FRESH SLINGSHOT

cucumber, pineapple, orange, lemon, honey

### RISE & SHINE

orange, pineapple, turmeric

## FREE FLOW BOOZE PACKAGES

### EASY DOES IT

bira blond, house red, white, rosè wine

### WE'LL BE HERE AWHILE

prosecco, bira blond, house red, white, rosè wine, mimosa, bloody mary

### HOLD THE CHECK

champagne, prosecco, bira blond, house red, white, rosè wine, mimosa, bloody mary, bellini, aperol spritz

7

7

7

7

8

8

8

70

85

120

## MOCKTAILS

### AMBARELLA FIZZ

kedondong juice, aloe vera, lemon juice, lemongrass syrup

### ANTI INFLAMMATORY

tumeric ginger syrup, grapefruit juice

### COCO ISLAND

coconut lychee mix puree, salted caramel, pandan syrup, coconut cake

### KAFFIR LIME PUNCH

passion fruit juice, pineapple juice, orange juice, lemongrass syrup, passion fruit pulp, kaffir lime

### STRAWBERRY BLUSH

orange juice, strawberry juice, lemon juice, jasmine syrup

### LYCHEE LEMONADE

lychee juice, orange juice, lime juice, sprite

## ALCOHOL

### BELLINI

### MIMOSA

### APEROL SPRITZ

### BLOODY MARY

12

12

12

12

12

12

16

16

16

17

BRUNCH DRINKS (SAT-11AM-230PM | SUN-11AM-3PM)

## BRUNCH

<b>ACAI BOWL</b>	16
homemade granola, seasonal fruits, peanut butter	
<b>GRILLED CHEESE TOASTIE</b>	18
spicy tomato jam	
<b>GUACAMOLE TOAST</b>	19
sourdough, cotija cheese	
<b>FRENCH TOAST</b>	21
coconut ice cream, berry compote, maple syrup	
<b>CHORIZO HUEVOS RANCHEROS</b>	21
corn tortillas, sunny side up, salsa ranchera	
<b>SMOKED SALMON OPEN FACE</b>	22
scottish salmon, spicy avocado goodness, crème fraîche	

## SWEETS

<b>CHEWY CHOCOLATE CHIP COOKIE</b>	6
<b>WARM STICKY DATE PUDDING</b>	14
chantilly cream, sherry caramel & orange zest	

## BRUNCH

<b>SHAKSHOUKA</b>	24
grilled bread, labneh, dukkah	
<b>BBQ GRILLED THICK BACON</b>	24
curried scrambled eggs, potato tostones	
<b>THE BIG VEGAN</b>	26
quinoa fritters, grilled zucchini, tempeh & mushroom fricassee	
<b>CATALAN BREAKFAST</b>	26
homemade butifarra sausage, cannellini beans, tomato bread & allioli (add on sunny-side up egg @ \$2)	
<b>FRIED CHICKEN &amp; WAFFLES</b>	28
hot sauce, maple syrup, butter	

## DIY BRUNCH

<b>UNSALTED BUTTER</b>	3	<b>SALSA RANCHERA</b>	6
<b>SEASONAL JAM</b>	4	<b>GRILLED ZUCCHINI &amp; DUKKAH</b>	6
<b>CORN TORTILLA</b>	4	<b>TEMPEH &amp; MUSHROOM FRICASSEE</b>	7
<b>MAPLE SYRUP</b>	4	<b>GRILLED SAUSAGE</b>	8
<b>QUINOA FRITTER</b>	4	<b>PAN SEARED SMOKED CHORIZO</b>	8
<b>POACHED EGGS</b>	4	<b>BEER GLAZED BBQ BACON</b>	8
<b>SUNNY SIDE UP</b>	4	<b>CURRIED SCRAMBLED EGGS</b>	8
<b>SOURDOUGH TOAST</b>	6	<b>GUACAMOLE</b>	9
<b>POTATO TOSTONES</b>	6	<b>SMOKED SALMON</b>	9
<b>SHAKSHOUKA</b>	6		

**COFFEE**

ESPRESSO	4.5
LONG BLACK	4.5
DOUBLE ESPRESSO	4.5
LATTE	5.5
CAPPUCCINO	5.5
extra 0.50 for iced coffee	

**TEA**

CHAMOMILE	6
MINT	6
EARL GREY	6
JASMINE	6
ENGLISH BREAKFAST	6
OSMANTHUS SENCHA	6