



### GULA AREN MACCHIATO

GULA AREN (PALM SUGAR),  
OAT MILK, ESPRESSO, CREAM,  
TOPPED WITH GULA AREN BITS

\$8.00



### GINGER NUTCRACKER

ESPRESSO, OATLY MILK,  
TOFFEENUT & GINGERBREAD SYRUP,  
MARSHMALLOW, CINNAMON POWDER

\$8.00



### SILENT NIGHT LAMB STEW

BRAISED LAMB, SOURDOUGH,  
CARROTS, POTATOES, HERBS,  
CRANBERRY SAUCE

\$18.00



### SANTA'S LOADED NACHOS

SPICED BEEF, TORTILLA CHIPS,  
TOMATO & PEPPER SALSA,  
MINT SAUCE

\$12.00



### NOT-YOUR-USUAL TIRAMISU

ESPRESSO INFUSED NAPLES BISCUIT,  
CREAM CHEESE, MOCHA SOIL,  
STRAWBERRIES, BERRIES COULIS,  
RED CURRANT, 40% CHOCOLATE

\$10.00

*Merry Christmas*

&  
HAPPY NEW YEAR!

# COFFEE BAR

## FILTER

**AQUIARES ESTATE** A 2% 8.0  
COSTA RICA

PROCESS	NATURAL
VARIETAL	CATURRA
REGION	TURRIALBA, AQUIARES
ALTITUDE	800 - 1400 METRES
NOTES	CARAMELISED PINEAPPLE, PEACH, HONEY MELON.

**AB KHATIMA #082** A 2% 8.0  
KENYA

PROCESS	FULLY WASHED
VARIETAL	RUIRU 11, SL28, BATIAN
REGION	EMBU TOWN
ALTITUDE	1500-1800 METRES
NOTES	JUICY APPLE, RHUBARB, GOJI BERRY, RED BERRIES.

**ESTEBAN PILLIMUE** A 2% 8.0  
COLOMBIA

PROCESS	FULLY WASHED
VARIETAL	CHIROSÓ
REGION	CAUCA
ALTITUDE	1800 METRES
NOTES	LEMON CANDY, YELLOW KIWI, PINEAPPLE KIWI.

## ESPRESSO-BASED

### HOT

ESPRESSO	A 2% 3.8	FLAT WHITE	C 2% 5.9	BLACK	A 2% 6.0
MACCHIATO	C 2% 4.4	CAFFE LATTE	C 2% 5.9	LATTE	C 2% 6.9
PICCOLO LATTE	C 2% 4.8	CAPPUCCINO	C 2% 5.9	CAPPUCCINO	C 2% 6.9
LONG BLACK	A 2% 5.0	CAFE MOCHA	D 1% 6.2	MOCHA	D 1% 7.2

ESPRESSO FLIGHT	Espressos from each of the origin/blend	A 2% 7.2
BLACK & WHITE FLIGHT	Espresso & cappuccino of the same origin/blend	C 2% 8.8

### EXTRAS

SKINNY **FREE** LARGE **+1.0** SOY MILK **+1.0** OAT MILK **+1.0** ADD SHOT **+0.5** ADD CHOC **+1.0** ADD CHAI **+1.0** DECAF **+1.0**

## SIGNATURES

COCO BREW	Coconut water, cold brew cubes, sour plum juice	B 4% 7.8
EASY TONIC	Espresso, strawberry, yuzu reduction, tonic water	D 3% 8.0
LYCHEE LEMONGRASS SPRITZER	Lychee, lemongrass, soda, lime leaf	C 10% 8.0
CITRUS CHAI SPRITZER	Organic chai, soda water, lime	D 1% 7.8
HONEY LEMON MINT TEA	Dutch Breakfast tea, honey, lemon, mint leaves	C 10% 7.8
CRIMSON SUNSET	Hibiscus & strawberry cream, melon syrup	D 20% 7.8
R&R	Raspberry & rosemary reduction, soda water, lime	D 3% 7.8
HONEYSUCKLE HOJICHA	Hojicha, milk, honey	C 10% 7.8

## ALTERNATIVES

### HOT

BABYCINO	D 1% 2.5	CHOCOLATE	D 1% 6.8
CHOCOLATE	D 1% 5.8	CHAI LATTE	D 1% 6.8
CHAI LATTE	D 1% 5.8	MATCHA LATTE	C 2% 7.5
MATCHA/HOJICHA TEA	A 2% 5.8	HOJICHA LATTE	C 2% 7.5
MATCHA/HOJICHA LATTE	C 2% 6.5	COLD BREW	A 2% 7.5
BEETROOT LATTE	E 2% 6.8	BEETROOT LATTE	B 2% 6.8
TURMERIC LATTE	E 1% 6.8	TURMERIC LATTE	B 2% 6.8

### COLD

## BOTTLED / CANNED

DALSTON'S SPARKLING WATER	E 4% 2.9
SAN PELLEGRINO SPARKLING WATER	A 2% 4.2
ACQUA PANNA STILL WATER	A 2% 4.2
NOAH'S CREATIVE JUICE	E 4% 5.8

## SHAKES

VANILLA / CHOCOLATE / STRAWBERRY	D 1% 8.5
COFFEE / MATCHA	

## TEA 7.5

● BLACK TEA ● GREEN TEA ● HERBAL/TISANES ● YELLOW TEA ○ WHITE TEA

### HOT

● <b>DUTCH BREAKFAST</b>	A dark and rich superb Assam black tea with malty undertones for a satisfying start to the day.
● <b>COLONIAL EARL GREY</b>	A timeless expression of robust Assam leaves with an aromatic liquoring of citrus bergamot.
● <b>TROPICAL PARADISE</b>	Silver-Award winning exceptionally aromatic blend of black tea, dreamy florals and tropical fruits, balanced with a light touch of lemon peel.
● <b>CHOCOLATE CHIP</b>	Award winning dessert-worthy black tea punctuated by hints of chocolate, vanilla, and chestnut.
● <b>LYCHEE GREEN</b>	Classic green tea reimagined with soft hints of lychee and rose.

### COLD

● <b>HIBISCUS &amp; STRAWBERRY CREAM</b>	An exquisite blend of hibiscus, rosehip, apple pieces, blackberry leaves, orange peel, strawberry slices.
● <b>HALIA PYRUS</b>	Delicate white tea blended with the sweet taste of juicy orchard fresh pear and the tingle of spicy ginger.

TEA BY THE POT

# KITCHEN

## BREAKFAST

### HEARTY BREAKFAST PLATTER 22.0

Local artisanal chicken sausage, turkey bacon, baby potatoes, confit mushrooms, avocado, tomato, mesclun salad, house dressing, sourdough toast, eggs.

### WAFFLES WITH ICE CREAM 18.0

Vanilla Ice Cream, mixed berries, peaches, almonds, coffee caramel.

### BLACKBERRY & FETA TOAST 14.0

Sourdough, blackberries, feta cheese, pickled onion, smashed avocado, black pepper, maple syrup.

### PBA TOAST 13.0

Sourdough, peanut butter, smashed avocado, pomegranate.

### TRUFFLED EGG MAYO CROISSANT 13.0

Smashed hard-boiled eggs, truffle oil, mayo, mesclun salad, house dressing.

## PASTAS

### SEAFOOD MARINARA LINGUINE 20.0

Tomato sauce, mussels, squid, prawns, cherry tomatoes, arugula, parmesan cheese.

### SEAFOOD AGLIO OLIO LINGUINE 20.0

Mussels, squid, prawns, cherry tomatoes, chilli flakes, arugula, parmesan cheese.

### CHICKEN PESTO LINGUINE 19.0

House-made pesto cream sauce, grilled chicken thigh pieces, cherry tomatoes, sous vide egg, parmesan cheese.

### CARBONARA LINGUINE 17.0

Turkey bacon, cream, butter, sous vide egg, parmesan cheese.

### SPINACH & RICOTTA RAVIOLI 17.0

Tomato sauce, mozzarella, basil, parmesan cheese.

## MAINS

### AUSTRALIAN SIRLOIN STEAK 26.0

Pan seared 200g sirloin, baby potatoes, roasted cherry tomatoes, mesclun salad, house dressing, brown sauce.

### MEDITERRANEAN SALMON 23.0

Pan seared fillet, baby potatoes, tomato sauce, capsicum, onion, olives, oregano, feta cheese.

### CHICKEN PARMA 22.0

Parmesan crumbed chicken, tomato sauce, mozzarella, baby potatoes, mesclun salad, house dressing.

### FISH & CHIPS 20.0

Tempura battered halibut fillet, shoestring fries, tartare sauce, lemon, mesclun salad, house dressing.

### CHICKEN & WAFFLES 18.0

Belgian waffles, fried chicken, maple glazed turkey bacon, sunny side up egg. Choice of chilli maple syrup or maple syrup.

### HAM & CHEESE CROISSANT 13.0

Turkey ham, mozzarella, cheddar, cheese sauce, mesclun salad, house dressing.

### BACON & EGG ROLL 13.0

Turkey bacon, fried eggs, mayo, ciabatta. Choice of tomato ketchup or smoky bbq sauce.

### GRANOLA BOWL 15.0

Granola, yogurt, chia pudding, mixed berries, peach, matcha powder.

### BREAKFAST YOUR WAY

Build your breakfast the way you like it. Simply add 3 or more add-on items to get your day started!

ADD

SOUP	+\$5.0	TURKEY BACON	+\$4.0
TOAST	+\$3.0	SAUSAGE	+\$4.0
EGG	+\$3.0	GRILLED CHICKEN	+\$4.0
MUSHROOM	+\$3.0	FETA CHEESE	+\$3.0
SALAD	+\$3.0		
AVOCADO	+\$4.0		

## SPECIALS

### ANGUS BEEF BURGER 22.0

Local artisanal Angus beef patty, turkey bacon, aioli, cheese sauce, lettuce, tomato, caramelised onion, sweet potato fries.

### CHICKEN BURGER 17.0

Chicken thigh, smashed avocado, lettuce, tomato, slaw, aioli, sweet potato fries.

### FISH TACOS (2pcs/3pcs) 14.0/18.0

Soft tortilla, tempura battered halibut fillet, guacamole, slaw, sriracha mayo, lemon.

### STEAK SANDWICH 20.0

Ciabatta bread, 100g Australian sirloin, arugula, tomato, caramelised onion, horseradish mayo, shoestring fries.

## SALADS

### PUMPKIN & FETA SALAD 14.0

Mesclun salad, slaw, spiced edible seeds, honey lemon vinaigrette.

### KALE & QUINOA SALAD 14.0

Cherry tomato, slaw, radish, almond, grapes, dijon truffle dressing.

## SIDES

### SOUP OF THE DAY 8.0

Served with sourdough.

### PARMESAN TRUFFLE FRIES 12.0

Shoestring fries, truffle oil, parmesan cheese, chives.

### PAPRIKA SWEET POTATO FRIES 12.0

Sweet potato fries, paprika lime, parmesan cheese, chives.