

CLASSIC

- BIRCHER** 15
apple-soaked oat muesli with marinated strawberry & banana, kiwi coulis topped with toasted coconut flakes // v
- SPRING PORRIDGE** 16
polenta & almond meal porridge, pomelo soaked in pomegranate syrup with fresh basil, pomelo confiture, berries & roasted almonds // gf v
*add yoghurt 2
*with soy 1 *with almond 3.5
- SMASHED AVOCADO** 16
edamame beans, garden peas, mint, crumbled feta on organic toast // gfo vo
*add egg 2.5 *add bacon 5
- FIG & ALMOND TOAST** 7
with butter & housemade jam
- ORGANIC TOAST** 6
with butter & a choice of housemade jam, vegemite, peanut butter or nutella // gfo
- JUST EGGS** 9
two eggs poached, scrambled or fried on organic toast // gfo

EXTRAS

- add an egg 2.5
hollandaise 3
avocado // mushroom // spinach 4
roasted tomato // sicilian beans 4
istra bacon // spanish chorizo 5
smoked salmon // prosciutto di parma 6
gluten free bread 1

SIGNATURE

- OKONOMIYAKI** 17
cabbage & spring onion vegetable pancakes, bacon, poached egg, herb salad, mayonnaise, okonomi sauce & katsuobushi shavings // veg-o
*smoked salmon instead of bacon 2
- CORNERSTONE BENEDICT** 19
poached eggs, spanish chorizo, guacamole & coriander served on toasted ciabatta with lime hollandaise // gfo
*add mushrooms 4
*smoked salmon instead of chorizo 2
- BENTO** 21
teriyaki chicken, shiritaki glass noodles, seasoned rice, poached egg in a ginger broth, smoked salmon with wasabi mayonnaise, sunomono wakame cucumber salad with avocado & japanese pickles // gf
- JAPANESE MACRO SET** 19
edamame & bean curd, seasoned rice, shirataki glass noodles, sunomono wakame cucumber salad with avocado, tofu dengaku & fried vegetables with ginger broth // gfo v
*add poached egg 2.5
- BAKED GNUDI EGG** 16
spinach & ricotta naked ravioli, napoli sugo, egg with toasted ciabatta // gfo
*add mushrooms 4 *add bacon 5
- RICOTTA HOTCAKE** 19
blueberries, strawberries, vanilla ice cream, green tea granola & sesame nougatine

LUNCH

- SHIITAKE & GRANA PADANO SPAGHETTI** 22
shiitake mushroom, pancetta, cream, selvatico & DOP vintage grana padano
- RATATOUILLE OMELETTE** 18
open style omelette with ratatouille, feta, olives & prosciutto served with toasted ciabatta // gfo veg-o
- TONKATSU PORK BURGER** 17
tonkatsu pork, japanese mayo, sweet miso sauce, coleslaw & mustard served with salted edamame
- TAKENOKO SALAD** 19
tuna, grilled bamboo shoots, baby corn, cauliflower, sugar snap peas, cherry tomato, radish, baby cos, rocket, capers with housemade anchovy aioli // vo

KIDS

- TOASTIE** 6
ham & cheese squares
- PASTA** 9
home-made Napoli sugo
- SOLDIERS** 5
semi boiled egg & soldiers
*extra egg 2.5

gf // gluten free
gfo // gluten free option
v // vegan
vo // vegan option
veg-o // vegetarian option
10% surcharge on public holidays

COFFEE & TEA

SYMMETRY COFFEE ROASTERS

small 3.8
large 4.5

bonsoy +0.5
almond milk co. sml +1.5 // lrg +2.5

LARSEN & THOMPSON TEA 4

good morning black
earl grey
peppermint
jasmine pearls
lemongrass & ginger

MILKY

chai latte 3.8
golden grind turmeric latte 4.5
chamellia fresh chai tea 4
hot chocolate 3.8
babycino 1

COLDS

ICY

iced latte 3.8
iced coffee // chocolate // chai 6

FIZZY

small mineral water 4
large mineral water 8
cola // blood orange // lemon // ginger 4

KOMBUCHA

original // lemon & ginger 5

SMOOTHIES

GREEN GLOW

kiwi fruit, mint, apple, banana, coconut
water with chia seeds & coconut 12

TROPIC THUNDER

mango, passionfruit, coconut water &
banana with coconut 10

TOUGH NUTTER

cacao, peanut butter, dates, banana, oats &
almond milk with coconut & nuts 12

BANANARAMA

banana, vanilla ice cream, honey, chia
seeds, cinnamon & coconut 9

JUICE & SHAKES

FRESH FRUIT JUICE

sml 4 // lrg 6
orange // apple // watermelon

IMMUNE BOOST

orange, lemon, ginger, watermelon, carrot 7

SHAKES

sml 4 // lrg 6
choc // strawberry // vanilla

ADULTS CLUB

VINO

NV Airlie Bank Sparkling Brut,
Yarra Valley, VIC 9/36

Domane Krems Gruner Veltliner,
Kremstal, Austria 9/36

Shadowfax, Sauvignon Blanc,
Adelaide Hills, SA 10/39

Punt Road, Chardonnay,
Yarra Valley, VIC 9/36

Pittnauer Rose,
Burgenland, Austria 10.5/40

Delta, Pinot Noir,
Marlborough, NZ 11/42

Heartland Spice Trader, Shiraz,
Langhorne Creek, SA 11/42

BEER

Kirin 9
Sapporo 9

SHAKEN OR STIRRED

G&T

gin and tonic 8

SPRITZ

aperol, prosecco, orange & sode 12

ESPRESSO MARTINI

espresso, liqueur, vodka & sugar 12

BLOODY MARY

classic style, made spicy 12