

MY OH MY

MAKERS OF MAGIC

MADE OF MAGIC

OAT PORRIDGE w Coconut, vanilla bean, blueberries & roasted almond crumble N / PB	19.5
STRAWBERRIES & CREAM SHOKUPAN French toast w fresh berries, compote, vanilla mascarpone & meringue	23.5
BREAKFAST BURGER Fried egg, bacon, hash brown & cheese w relish, chipotle mayo & avocado on a toasted bun GFO / PBO / DFO	18.0
AVOCADO TOAST w pickled jalapeno, fresh herbs, roasted seeds & marinated feta on multigrain toast GFO / PBO / DFO + Egg	21.0 4.0
CHILLI SCRAMBLED EGGS Lightly folded eggs on toasted Shokupan w Crispy Chilli oil, spring onion & furikake S / V / GFO + Avocado + Bacon	24.0 6.0 7.0
CHEESY BAKED BUTTER BEANS in tomato fondue w toasted sourdough GF / V + Egg	23.0 4.0
FRY UP Pan-fried streaky bacon, mushroom, kale, potato & cherry tomatoes w eggs & feta on grilled flatbread GFO / VO	24.5

FREE RANGE EGGS ON TOASTED SOURDOUGH w/ butter 2 poached or fried eggs 3 eggs scrambled	13.5 15.0
CONFIT ORA KING SALMON w Fromage blanc, crisp potatoes, green beans, baby cucumber, shallot, dill & a soft egg GF / DFO	28.0
BEEF BRISKET BUN Slow-cooked beef brisket, cabbage remoulade & a dill & caper mayo on a milk bun w fries & jus DF / GFO	24.0
PORK BELLY TORTA Crisp roasted pork belly w tomatillo salsa, crema, fresh herbs & pink pickled onions in a crusty bread roll w fries GFO / DFO	24.0
HEIRLOOM TOMATOES w marinated Sardinian anchovies, baby cucumber, nigella seeds, shallot, fromage blanc, dill oil & red elk lettuce V / GF	23.0
CHICKEN SCHNITZEL w cos lettuce, crisp bacon, parmesan, marinated anchovies, croutons & a soft egg w fries V – VEGETARIAN GF – GLUTEN FREE / GFO – GLUTEN FREE OPTION DF – DAIRY FREE / DFO – DAIRY FREE OPTION PB – PLANT BASED / PBO – PLANT BASED OPTION N – CONTAINS NUTS	27.0
MORE OTHER MORSELS	

Extra condiments	+3.0 ea
Gluten free toast	+3.0
Extra egg	+4.0
Avocado / Mushrooms / Hash Browns Sautéed Kale / Roasted Cherry Tomatoes	+6.0 ea
Bacon / Marinated Feta	+7.0 ea
Confit Ora King Salmon	+10.0
Side of seasonal greens w vinaigrette	+9.0
Side of fries	+6.0
Bowl of fries w sauce	+12.0

MUDDLED OR MIXED?

MIMOSA The simple pleasure. Orange juice & Prosecco	12.0
NEGRONI Beefeater, Campari, Sweet Vermouth	12.0
APEROL SPRITZ Aperol, Prosecco, Soda & Fresh Orange	16.0
BLOODY MARY Grey Goose, Tomato, Lemon, Spice	18.0
ESPRESSO MARTINI Sophisticated, edgy and unexpectedly strong	18.0
WATERMELON MARTINI Beefeater, Aperol, Watermelon, Lime	18.0
APPLE COOLER Sailor Jerry, Cointreau, Lime, Cloudy Apple Juice	18.0
BERRY COLLINS Grey Goose, Berry Syrup, Lemon Soda	18.0
ALMOST PINA COLADA 1800 Coconut, Pineapple, Cream of Coconut	18.0
SPICY MARGARITA El Jimador Blanco, Cointreau, Lime, Chilli	18.0

FINE PRINT

No split bills on weekends or during busy times
10% surcharge on weekends
15% surcharge on public holidays
All policies in place are aligned with government guidelines and requirements

Please ask about our vegan, gluten free + dairy free options.

Not all ingredients are displayed on the menu.
Please notify our staff if there are any strong preferences.

MIND

OPENING

MEALS

MORE

OUTSTANDING

MADE OF MELLOW (COFFEE)

SPECIALTY COFFEE

Beans sourced from CODE BLACK COFFEE

MUG / CUP 6.0 / 5.0

EXTRA SHOT +0.50c

MILK OPTIONS

MilkLab Almond Milk, MilkLab Coconut Milk, BonSoy, Oatly Oat Milk, Milk Lab Lactose Free

+1.0

SYRUPS

Caramel, Hazelnut or Vanilla

+0.50c

DECAF

+1.0

BATCH BREW

6.5

ICE LATTE or MOCHA

7.0

COLD BREW

7.0

MEEK OR MILD (NOT COFFEE)

CHAI LATTE

6.5

PRANA CHAI LATTE

7.5

BOUNTY HUNTER

Coconut milk with organic cocoa powder

7.5

NUTELLA DELIGHT

Hazelnut syrup and organic cocoa powder

7.5

MATCHA LATTE

7.0

COCOA JACKSON HOT CHOCOLATE

Velvety smooth hot chocolate served with giant marshmallow. + frangelico

7.5

+5.0

TEA DROP LOOSE TEA

English Breakfast, Spring Greens, Chamomile Blossoms, Earl Grey, Lemongrass & Ginger, Peppermint

6.0

ICE CHAI

7.5

ICE CHOCOLATE

7.5

MAKING OTHER MOMENTS

TASTY & CHEEKY

Chocolate, Peanut Butter, Banana, Almond milk, Coconut

13.9

+ protein

3.0

MUSCLE GROWTH

Salted caramel, banana, oats, coconut milk, cocoa, dates, protein

16.9

BANANA BERRY BANG

Mixed berries, Banana, Greek yoghurt & Maple syrup

13.9

+ protein

3.0

TROPICAL KISS

Mango, Apricot, Strawberry & Watermelon

13.9

WATERMELON ZINGER

Watermelon, Orange, Ginger and Ice

10.9

FRESHLY SQUEEZED JUICE

Apple, Watermelon or Orange

9.9

+ Ginger

1.0

FEELING FRESH

Strawberries, Watermelon & Apple

10.9

MEAN GREEN MACHINE

Spinach, Cucumber, Green apple & Ginger

10.9

BEER

ALL AMERICAN DRAUGHT

10.0

PERONI RED

Authentic Italian lager brewed with the finest malts for richness.

11.0

LITTLE CREATURES PALE ALE

11.0

SPARKLING

GLASS BOTTLE

Alpino Prosecco, Alpine Valley, VIC

10.0

42.0

La Prova Barbera Pet-Nat, Adelaide Hills, SA

50.0

WHITE WINE

GLASS BOTTLE

Montevento Pinot Grigio, Veneto, Italy

11.5

45.0

Spider Bill Chardonnay, Adelaide Hills, SA

52.0

Crittenden Geppetto Sauvignon Blanc, Northern Victoria

12.0

45.0

RED WINE

GLASS BOTTLE

Guthrie Syrah, Adelaide Hills, SA

52.0

Crittenden Estate Geppetto Pinot Noir, Northern Victoria, VIC

12.0

52.0

Pandolfa Sangiovese, Emilia Romagna, Italy

50.0

La Prova Aglianico Rosato, Adelaide Hills, SA

52.0

MERRIMENT