

MY OH MY

MAKERS OF MAGIC

MADE OF MAGIC

OAT PORRIDGE Coconut & Vanilla Oats, Rhubarb & Strawberry Compote, Fresh Berries & Pistachio Crumble N / PB	19.5
TIRAMISU FRENCH TOAST Baked Croissant, Coffee Caramel & Vanilla Mascarpone	24.0
BREAKFAST BURGER Fried Egg, Bacon, Hash Brown & Cheese w Relish, Chipotle Mayo & Avocado on a Toasted Bun GFO / VO	19.5
AVOCADO TOAST w Pickled Jalapeno, Fresh Herbs, Roasted Seeds & Marinated Feta on Multigrain Toast GFO / PBO / DFO + Egg	22.0 4.5
CHILLI SCRAMBLED EGGS Lightly Folded Eggs on Toasted Sourdough, w Crispy Chilli Oil, Spring Onion & Furikake V / GFO + Avocado + Bacon	24.0 6.0 7.0
CHORIZO BAKED EGGS w Feta, Soft Herbs & Toasted Sourdough GFO	25.5
HANGOVER CURE Poached eggs w Bacon, Hashbrown, Roasted Tomato & Relish on Toasted Sourdough GFO / VO + Scrambled + Chorizo	27.5 2.0 10.0

FREE RANGE EGGS ON TOASTED SOURDOUGH w/ Butter 2 Poached or Fried Eggs 3 Eggs Scrambled	14.5 16.5
KING SALMON Cured Ora King Salmon, Crisp Potato Pavé, Fromage Blanc, Chives, Poached Eggs, Pickled Beet GF / DFO	26.5
BEEF BRISKET BUN Slow-cooked Beef Brisket, Cabbage Remoulade & a Dill & Caper Mayo on a Milk Bun w Fries & Jus DF / GFO	26.0
CHICKEN PARMA CIABATTA Schnitzel, Ham, Tomato Sugo, Cheese w Dressed Rocket and Fries V / GF	26.0
ROASTED KENT PUMPKIN w Braised French Lentils, Cashew Pesto, Greens, Balsamic Onions & Feta V – VEGETARIAN / VO – VEGETARIAN OPTION GF – GLUTEN FREE / GFO – GLUTEN FREE OPTION DF – DAIRY FREE / DFO – DAIRY FREE OPTION PB – PLANT BASED / PBO – PLANT BASED OPTION N – CONTAINS NUTS	25.0

MORE OTHER MORSELS

Extra Condiments	+3.0 ea
Gluten Free Toast	+3.0
Extra Egg	+4.5
Avocado / Mushrooms / Hash Browns Sauteed Kale / Roasted Roma Tomatoes	+6.0 ea
Bacon / Marinated Feta	+7.0 ea
Grilled Chorizo	+10.0
Cured NZ Ora King Salmon	+10.0
Side of Dressed Salad Greens	+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	14.5
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
ALMOST PINA COLADA 1800 Coconut, Pineapple, Cream of Coconut	18.0
SPICY MARGARITA El Jimador Blanco, Cointreau, Lime, Chilli	18.0

FINE PRINT

We can't split atoms but we CAN split bills
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 + protein	13.9 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 + protein	13.9 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 + Ginger	9.9 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

M E R R I M E N T