

ALL DAY MENU	
STRAWBERRY PANNA COTTA (V)(GF*)	21.0
House Granola, Coconut Yoghurt, Panna Cotta, Strawberry Coulis And Seasonal Fruits	
EGGS ON TOAST (GF*)	15.0
2 Eggs Your Way, Sourdough Gluten Free Bread + 2.0 Relish +2.5	
SMASHED AVO (V*)(GF*)	23.0
1 Poached Egg, Whipped Feta, Medley Tomato, Pomegranate, Beetroot Purée, Multigrain Bread, Herb Mix And Radish, Dukkah Seasoning	
A BIG BREAKFAST... BIT OF EVERYTHING	29.5
Bacon, Choice Of Eggs, Sourdough, Mushrooms, Grilled Tomato, Halloumi, Avo, Hash Browns, Chorizo	
CHILLI SCRAMBLED EGGS (GF*)	22.0
House Made Chilli Oil, Fried Shallots, Whipped Feta, Fresh Chilli, Coriander & Spring Onion, Chilli Hair On Sourdough	
MUSHROOM MEDLEY (V) (GF*) (VE*)	24.0
Assorted Mushrooms Sautéed With Thyme And Crispy Kale, Whipped Feta, Romesco Sauce, Grated Parmesan Cheese	
MUSHROOM & SPINACH OMELETTE (GF*)	25.0
Marinated mushrooms, Spinach , Chilli Mayo, Fried Shallots and Crusty Baguette Chorizo + 6.0 Bacon + 6.0	
SPAGHETTI BOLOGNESE	28.0
Slow Cooked Beef Bolognese with Tomato, Garlic, Basil and Red Wine Served with Burrata Cheese	
KATAIFI & PISTACHIO FRENCH TOAST	26.0
Inspired by Viral Dubai Chocolate: Pistachio & Chocolate Syrup, Vanilla Mascarpone, House Made Kataifi, Seasonal Fruits, Ice Cream and Crumbed Pistachios	
OREO HOTCAKES	25.0
House Made Buttermilk Hotcakes Served With Oreo & Chocolate Topping, Vanilla Mascarpone, and Ice Cream with Waffle Cone and Crumbed Oreos	
CORN & ZUCCHINI FRITTERS	24.0
Avocado, 2 Poached Eggs, Romesco, Tahini Yoghurt and Dukkah Seasoning	
PESTO CHICKEN & SPINACH LINGUINI	26.0
Marinated Chicken Cooked with Basil Pesto Sauce and Spinach Tossed with Garlic Butter and a Bit of Chilli	



SHAKSHUKA (V*)(GF*)	24.0
Rich Onion, Tomato & Capsicum Sauce, Two Eggs, Mixed Beans, And Basil Oil, Served With Turkish Bread Chorizo + 6.0 Bacon + 6.0	
SEASONAL GREEN BOWL (V)(VE*) (GF)	24.0
Roasted Seasonal Vegetables, Broccoli, Carrot, Green Beans, Zucchini, Toasted Seeds, Mixed Herbs, Whipped Feta With Roasted Chickpea Hummus And Spiced Chickpeas Grilled Chicken + 6.9 Grilled Salmon + 9.0 Fried Spiced Cauliflower + 6.5 Poached Egg + 3.8 Halloumi + 4.5	
CHILLI GARLIC PRAWN CURRY (GF*)	25.0
Prawns Cooked with Roasted Capsicum, Tomato and Chilli Garlic Sauce Served with Turkish Bread	
CRISPY MUSHROOM RISOTTO (GF)	26.5
Mushroom Risotto Served With Grilled Salmon And Béarnaise Sauce, Poached Egg	
EGGS BENNY (GF*)	
Served with 2 Poached Eggs, Chipotle Hollandaise with Choice of:	
• Slow Cooked Pork Belly with House Spices on Potato Rosti	25.5
• Rosemary & Moroccan Slow Cooked Lamb Shoulder on Potato Rosti	25.5
• Chorizo & Hash Brown on Sourdough	24.0
• Spinach & Mushroom on Sourdough	24.0
BURGERS / BAO’S / TOASTIES	
BEEF BURGER (GF*)	24.5
180g Wagyu Beef Pattie, Milk Bun, Lettuce, Tomato, and Sliced Beetroot Served with Chips and Tomato Sauce	
FRIED CHICKEN BURGER	24.5
Chicken Marinated Thigh, Milk Bun, Tomato, Avo, Slaw Mix, Served with Chips and Tomato Sauce Option: Grilled Fried	

VEGAN BURGER	24.0
Brown Rice, Pumpkin And Sweet Potato Pattie, Vegan Mayo, Beetroot Slice, Lettuce, Avocado Served With Chips And Tomato Sauce	
STEAK SANDWICH	28.5
Scotch Fillet On Turkish Bread Served With Tomato Relish, Garlic Aioli, Rocket Salad, Potato Crisps, Chimichurri Sauce, Slice Of Cheese And Side Fries	
BAO’S	21.0
Three Steamed Bao Buns, Chilli Mayo, Slaw, Coriander With Choice Of: Crispy Chicken OR Fried Cauliflower (V)	
CHEESE TOASTIE (V) (GF*)	14.0
Provolone, Cheddar, Parmesan, Bechamel Sauce Ham + 2.0 Bacon + 4.0 Tomato + 1.0 Mushrooms + 3.0	
BOMBAY TOASTIE (V) (VE*)	17.0
Potato Crisps, Spiced Potatoes, Capsicum, Coriander Chutney, Tamarind Chutney, Cheese, Pickled Chilli	
EXTRAS	
Sweet Potato Chips - Aioli	12.0
Bowl Of Fries With Tomato Sauce	10.0
Avocado Sautéed Mushrooms	4.5
Chorizo Streaky Bacon	6.0
Fried Or Poached Egg	3.8
Scrambled Eggs	6.0
Grilled Chicken	6.9
Grilled Salmon	9.0
Fried Spiced Cauliflower	6.5
Sautéed Spinach Hash Brown Halloumi	4.5
Tomato	3.0
Toast Hollandaise Chilli Oil Chilli Mayo Aioli	2.5
Tomato Relish	
Tomato Sauce BBQ Sauce Spreads	1.5
Whipped Feta	4.0
Potato Rosti	6.5

COFFEE BY THE BEAN CARTEL		
WHITE	Sml 5 Lrg 6	
Latte Cappuccino Flat White Piccolo		
Espresso (Single Origin)	5.0	
Double Espresso (Single Origin)	5.5	
Long Black (Single Origin)	S 5.5 L 6.5	
Macchiato	5.0	
Long Macchiato	6.0	
Mocha	S 5.5 L 6.5	
Affogato	6.9	
Monk Chai	7.0	
Powdered Chai	6.0	
Dirty Chai	7.5	
Hot Chocolate	S 5.5 L 6.5	
Iced Latte	S 6.0 L 7.0	
Iced Long Black	S 6.0 L 7.0	
Iced Chocolate Coffee	S 7.0 L 8.0	
Iced Mocha	S 7.5 L 8.5	
Iced Chai	7.0	
Mont Blanc	11.0	
Pandan Iced Coffee	11.5	
Hot Matcha	S 5.50 L 6.50	
Iced Matcha	S 7.0 L 8.0	
Cold Drip	7.5	
Iced Lemon Tea Fresh	L 6.0	
EXTRA SHOT	0.5	
ALMOND SOY MILK LACTOSE FREE OAT MILK	0.8	
SYRUPS	0.5	

TEA BY TEA DROP		
English Breakfast French Earl Grey Spring Green Peppermint Lemongrass & Ginger Chamomile Blossoms		
6.0		

SOFT DRINKS		
Coke Coke Zero Lemonade		
4.0		
Lemon & Lime Bitters		
6.5		
Still Water		
4.0		
Mint & Lime Splash		
7.99		
Sparkling Water		
5.5		

COLD PRESSED JUICE		
Straight Up OJ		
10.0		
Straight Up Apple, Lemon, Ginger		
10.0		
Straight Up ABC Juice (Apple, Beet, Carrot)		
10.0		

SMOOTHIES & SHAKES		
TROPICAL GREENS		
12.5		
Spinach, Kiwi, Mango, Pineapple, Coconut Water		
BLUEBERRY SWIRL		
12.5		
Blueberries, Natural Yoghurt, Banana, Coconut Water		
MANGO TANGO		
12.5		
Mango, Banana, Pineapple, Passion Fruit And Coconut Water.		
MILK SHAKES - Chocolate Vanilla Strawberry		
8.0		
FRAPPÉ’S - Coffee Chocolate		
8.0		

BRUNCH COCKTAILS		
Classic Mimosa		
11.0		
Sparkling Wine & Orange Juice		
Strawberry + Lemonade		
11.0		
Strawberry Purée, Lemonade, Sparkling Wine		
Aperol spritz		
16.0		
Aperol, Soda, Sparkling Wine		
Classic Margarita		
16.0		
Lime, Tequila, Orange Liqueur		
Cosmopolitan		
16.0		
Vodka, Cranberry & Lime Juice, Cointreau		
Espresso Martini		
16.0		
Vodka, Kahlúa, Espresso		
Tequila Sunrise		
16.0		
Tequila, Fresh OJ, Grenadine, Cointreau		
Bloody Mary		
18.0		


BEER		
Stone & Wood Pacific Ale		
10.0		
Apple Cider		
8.0		
Balter XPA		
10.0		
Corona		
9.0		

A 15% surcharge applies on Public Holidays

WINE		
SPARKLING		
Svelte Sparkling Brut NV		
G 10.0 B 35.0		
WHITE		
Bay Of Stones Chardonnay		
G 10.0 B 35.0		
Jacobs Creek Market Hall Pinot Grigio		
G 10.0 B 35.0		
ROSÉ		
Haselgrove Grenache Rosé		
G 10.0 B 35.0		
RED		
Rustic Bay Shiraz		
G 10.0 B 35.0		
Pinot Noir		
G 10.0 B 35.0		
Light Of Day Coonawarra Cabernet Sauvignon		
G 10.0 B 35.0		

KIDS		
Egg + Toast		
9.0		
Banana And Nutella Toast		
7.5		
Cheese Toastie		
12.0		
Spaghetti Bolognese		
15.0		
Oreo Hot Cakes		
15.0		
House Made Tenderloins & Chips		
12.0		
Kids OJ / Apple		
8.0		
Milkshakes – Vanilla Strawberry Chocolate		
6.5		
Baby Chino		
2.0		
Hot Chocolate		
5.0		

FAVOR & GRACE

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Allergy Notice
Your health and safety are our priority!
If you have any allergies or dietary restrictions, please inform our friendly staff when placing your order. While we strive to accommodate your needs, please note that cross-contamination may occur in the kitchen. Let us know, and we'll do our very best to minimise any risks for you. 😊