

ELEVENTH COMMANDMENT

DRINKS HOT

Coffee by Inglewood Milk Based Coffee	4.0
+ Large Bonsoy Extra shot	0.5
+ Almond milk Lactose free Oat milk	1.0
Filter Coffee	4.0
Cold brew/Batch brew	
Hot Chocolate	4.5
Mocha	4.5
Prana Chai	5.0
Turmeric Latte	5.5
Matcha Maiden	5.5
Matcha (choose your milk)	
Velvet Latte	5.5
Beetroot Latte	
<i>No charge on milk for the turmeric/velvet/matcha</i>	
Tea	4.5
Breakfast, Early Grey	
Pure Green	
Peppermint	
Lemongrass + Ginger	

DRINKS COLD

Milk Shakes	8.0
Vanilla Strawberry Nutella	
+ Thickshake	1.5
Soft Drinks	4.5
Coke Coke Zero Lemon Lime & Bitters	
Kombucha by Remedy	6.0
Apple Crisp Raspberry	
Lemonade Ginger Lemon	
Smoothies	9.5
Beta Immunity	
- Carrot, goji berry, papaya and pineapple	
Berry Booster	
- Banana, blueberry, raspberry and flaxseeds	

BREAKFAST SWEET

Acai Bowl	16.5
Toasted granola, peanut butter, coconut flakes, bananas, chia seeds, fresh fruit and coyo.	
House-Made Toasted Granola [VG]	16.0
Mango panna cotta, sumac roasted strawberries, and fresh fruit.	

Banana Hotcakes	17.0
Fresh fruit, Canadian maple syrup, ginger crumble and cinnamon mascarpone.	
+ Ice cream	2.0

SAVOURY

Just Toast	
Sourdough, multigrain or fruit toast	7.0
+ [GF]	1.5
Two free range Eggs on Toast	9.5
Poached, scrambled or fried eggs served on sourdough toast.	
Breakfast Burger	14.0
Brioche, fried egg, grilled bacon, relish, cheese, rocket and house aioli.	
+ Wedges	4.0
Smashed Avocado with Mint and Feta [VGO]	17.0
Balsamic cherry tomatoes, dukkah, toasted sourdough.	
Vegan option with Botanical Cuisine (local) vegan cheese.	
+ Bacon	5.0
+ Mushrooms	5.0
+ Eggs	4.0

Breakfast Bao [V] 17.0
 Three steamed bao buns filled with folded eggs, braised mushrooms, crunchy apple slaw, avocado salsa, lime and coriander yoghurt.
 + Hash browns 4.5
 + Bacon 5.0

Scrambled Egg Croissant 18.5
 Eggs scrambled with dill, feta and capers on a toasted croissant with beetroot cured salmon, fresh zucchini and rocket salad.
 + Smashed avo 5.0

Benny
 Choose from three options served with poached eggs on top of house-made leek and potato rosti with sautéed spinach, smashed peas and smoked paprika hollandaise.

Spinach (standard) 16.0
 Bacon 17.5
 Smoked salmon 19.0

TO SHARE

Seasonal greens 8.0
 Wedges 8.0
 Cauliflower wings 8.0

LUNCH

Falafel Bowl [VG] 21.0
 Charred broccoli, garlic and chilli, pickled veg, beetroot chips, and baba ghanoush and za'taar Pita.

Curry Fried Chicken or Cauliflower Burger 20.0
 Indian spiced chicken or cauliflower on a brioche bun with pickled zucchini, crunchy apple slaw, herbed yoghurt, kasundi relish. Served with side of wedges.

Soba Noodles [GF, VG] 19.5
 Edamame, miso glazed eggplant, sautéed greens, beansprout and enoki salad.
 + Mushrooms 4.5

Tacos [GF] 21.0
 Three corn tortillas with your choice of grilled chicken or halloumi, crunchy apple slaw, avocado, coriander and lime yoghurt.

Edamame & Zucchini Fritters [V] 19.0
 With miso aioli, sautéed greens, smoked almonds, fresh chilli.
 + Bacon 5.0
 + Smashed avo 5.0
 + Eggs 4.0

SIDES

Egg | relish | hummus | hollandaise | house-made harissa 2.0

Halloumi | bacon | avocado | smoked salmon | falafel + hummus | vegan cheese, Botanical Cuisine 5.0

Mushrooms | tomatoes | sautéed spinach | hash browns + relish 4.5

Beetroot cured salmon 6.0

KIDS

Banana Hotcakes with maple syrup 7.0
 + Fresh fruit or ice cream 2.0

Cheesy Toad in a Hole 6.0
 + Bacon or hash brown 2.0

Toasted Banana Bread 6.0
 + Fresh fruit or ice cream 2.0

Toastie H/C 8.5