



A Sweet Start

- Organic Banana Flour Pancake** mixed berries, toasted nuts, puffed rice, whipped cream, maple syrup **gf** 80
- Le French Toast** thick brioche filled with locally made cashew nuttella, chantilly, almond crumble **veg** 80
- Coconut & Raspberry Chia Pudding** house made quinoa granola, tropical fruits, local mandarin sorbet **vgn, gf** 75
- Fruits of Paradise** seasonal fruits, chopped nuts, sweet dates, flowers, coconut **vgn, gf** 65 | add yogurt or granola 15
- Açaí Smoothie Bowl** mixed berries, banana, mango, chia, goji berry, quinoa granola **vgn, gf** 95
- The Bakery** croissant 25 | chocolate croissant 30 | almond croissant 35 | baked muffins 35 | sinamon bun 40
seeded sourdough 15 | rye bread 15 | gluten free toast 20 | whipped butter & homemade jam 5
try our signature baklava 50 | see our display for more homemade cakes & treats, baked daily

Organic Eggs

- Crispy Corn Fritters** poached eggs, avocado, house relish, sourcream, organic leaves **veg** 65 | add thick bacon 25
- Organic Pork Sausage** poached egg over crispy baby potato, za'atar, roasted mushrooms, feta, organic leaves **p** 85
- Broccoli for Brekky** boiled egg, charred broccoli, kale, dukkah pumpkin, coconut feta, avocado, toasted seeds **veg** 75
- Croissant Croque Madame** folie butter croissant, hand sliced ham, cheesy béchamel, sunny side up egg **p** 70
- Boujee Scramble** whipped truffle eggs, buttery wild mushrooms, fresh scallions, toasted seeded sourdough 95
- Our Eggs Benny** two perfectly poached eggs on toasted english muffins with spoons of brown butter hollandaise
garlic butter spinach 75 | thick bacon 80 | hand cut ham 80 | sustainable smoked salmon 95

Toasted

- Sprouted Goodness** home grown sprouts, tomato, avocado, miso mayo, mixed seeds, feta, organic leaves **veg** 75
- Smashed Avo & Watercress** pesto, mixed seeds, marinated feta, dukkah, organic watercress, seeded sourdough **veg** 75
- Decadent Cheese Toastie** quattro formaggi, spoons of truffle béchamel, caramelized onion **veg** 95 | add ham **p** 25
- Salmon on the Rye** sustainable smoked salmon, stracciatella, lemon, capers, pickled cucumber, red onion & dill 125
- The Farmers Plate** hand cut ham, emmental & tomato, mustard seed, homemade pickle, seeded sourdough **p** 85

Sides & Extras

- thick bacon 25 | hand cut ham 25 | jono's organic pork sausage 25 | sustainable smoked salmon 40
- 2 egg any way 15 | oven blessed tomatoes 15 | roasted wild mushrooms 20 | garlic butter spinach 15 | stracciatella 35
- sautéed asparagus & parmesan 40 | avocado & mixed seeds 25 | grilled haloumi, lemon & oregano 30



Watercress

Soft Drinks

Water reflections still sparkling	35
Soda coke diet coke sprite tonic soda	30
Kore's Wild Ginger Beer - non alcoholic	60
Kelapa whole coconut by the bottle 600ml	35
Happy Kombucha joy berry pineapple mojito	50
Jamu original turmeric guava lime ginger rosella	50
Super Shots watercress lime ginger turmeric	20
Iced Teas peach passion fruit lemon lime	45
House Granitas tangerine & passionfruit strawberry & guava coconut & pineapple	45

Super Smoothies

Super Cacao pollen, banana, coconut oil, coconut mylk	60
Berrylicious açai, mixed berries, banana, coconut mylk	60
Greenie kale, avocado, banana, spirulina, psyllium husk	60

Fresh Juice

J1 cucumber, apple, celery, lime	55
J2 apple, beetroot, carrot, ginger, turmeric	55
J3 pineapple, orange, lemon, rosemary	55

Beans by the Brotherhood

espresso long black macchiato	25
cappuccino flat white latte piccolo	30
mocha hot chocolate	35
signature baklava affogato	50
frappuccino special	50
macha latte chai latte golden milk	35
soy mylk 15 coconut mylk almond mylk	10
extra shot extra large	10
<i>/ ask about our assorted teas /</i>	



Burgers *served on our soft potato milk bun with shoe string fries*

- The Beef Burger** house slaw, american cheddar, caramelized onion, homemade pickles 110 | add thick bacon 25
- Crunchy Cauliflower Burger** caramelized onion jam, marinated feta, organic leaves, house made pesto **veg** 80
- Sustainable Barramundi Fish Burger** marinated capsicum, cucumber, organic herbs & leaves, chunky tartar 90
- KFC "Korean Fried Chicken"** gochujang korean sweet chili glaze, kewpie & cojin kimchi slaw, homemade pickle 90

Lunch

- Super Food Bowl** dukkah roast pumpkin, charred broccoli, marinated tempeh, coconut feta, beetroot hummus, organic leaves, mixed nuts & seeds, mixed grains, nutritional yeast, apple cider vinaigrette 95 **vgn**
- Chicken Cashew Salad** organic leaves, avocado, julienne carrot, sweet corn, red cabbage, mixed seeds crispy tempeh, marinated feta, roasted cashew, house vinaigrette 85
- Wild Mushroom Fettuccine** comfit black garlic, stracciatella, shaved parmesan **veg** 110 | add smoked bacon 25
- Slow Cooked Lamb Wrap** baby spinach, tabouleh, tatziki, hummus, pickled onion, marinated feta, organic leaves 95
- Harissa Chicken Sandwich** lemon mayonaise, organic herbs & leaves, sliced radish, seeded sourdough 80
- The Farmers Plate** hand cut ham, emmental & tomato, pickled mustard, homemade pickle, seeded sourdough **p** 85
- Salmon on the Rye** sustainable smoked salmon, stracciatella, lemon zest, capers, pickled cucumber, red onion, dill 125
- Decadent Cheese Toastie** quattro formaggi, spoons of truffle béchamel, caramelized onion - game over **veg** 95
- Sprouted Goodness** home grown sprouts, tomato, avocado, miso mayo, mixed seeds, feta, organic leaves **veg** 75
- Smashed Avo & Watercress** pesto, seeds, marinated feta, dukkah, organic watercress, seeded sourdough **veg** 75

Brunch

- Our Eggs Benny** two perfectly poached eggs on toasted english muffins with spoons of brown butter hollandaise
Add garlic butter spinach 75 | thick maple bacon 80 | hand cut ham 80 | sustainable smoked salmon 95
- Crispy Corn Fritters** poached eggs, avocado, house relish, sour cream, organic leaves **veg** 65 | add thick bacon 25
- Croissant Croque Madame** folie butter croissant, hand sliced ham, cheesy béchamel, sunny side up egg **p** 70
- Le French Toast** brioche filled with locally made cashew nuttella, whipped chantilly, flowers, almond crumble **veg** 80
- Coconut & Raspberry Chia Pudding** house quinoa granola, tropical fruits & flowers, local mandarin sorbet **vgn, gf** 75
- Fruits of Paradise** seasonal fruits, flowers, coconut, nuts & seeds, sweet dates **vgn, gf** 65 | add yogurt or granola 15
- Acai Smoothie Bowl** Brazilian açai, mixed berries, banana, mango, chia, goji berry, house granola **vgn, gf** 95
- The Bakery** croissant 25 | chocolate croissant 30 | almond croissant 35 | baked muffins 35 | sinamon bun 40
seeded sourdough 15 | rye bread 15 | gluten free toast 20 | whipped butter & homemade preserve 5
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Larger

Slow Cooked Lamb Shoulder pomegranate, chickpeas, chermoula, labne, dukkah 250g gf	200
Organic Australian Ribeye herb butter, bottomless french fries, mustard mayo 250g	280
Char Grilled Harissa Chicken persian cucumber & yoghurt salad, crushed walnuts gf	105
Sustainable Barramundi pan fried, red pepper romesco, rocket, lemon zest 200g gf	120
Braised Eggplant Rendang house made coconut labneh, lemon basil, emping crackers vg, gf	90
Wild Mushroom Fettuccine comfit black garlic, stracciatella, shaved parmesan veg Add smoked bacon 25	110
Chicken Cashew Salad organic leaves, avocado, julienne carrot, sweet corn, red cabbage mixed seeds, crispy tempeh, marinated feta, roasted cashew, honey dijon vinaigrette vegetarian option available with haloumi	85

Smaller

Grilled Asparagus & Parmesan evoo, sea salt veg, gf	45
Basmati Rice Pilaf fragrant spices, puy lentils, toasted cashews, raisins, coriander veg	45
Honey Roasted Carrots house made labneh, evoo, dukkah veg, gf	40
Charred Sweet Corn off the cob, white miso butter, scallions, fried shallots v, gf	40
Baby Cos Lettuce organic watercress, tahini vinaigrette, dukkah	40
Mixed Grain Tabouleh cucumber, tomato, red onion, marinated capsicum, toasted seeds vg	40
Watercress Salad carrot, corn, toasted seeds, marinated tempeh, feta, picked herbs veg, gf	35
Truffle Polenta Chips aioli, shaved parmesan veg, gf	40

Burgers *served on our soft potato milk bun with shoe string fries*

The Beef Burger house slaw, american cheddar, caramelized onion, homemade pickles	110
Crunchy Cauliflower Burger onion jam, marinated feta, organic leaves, house made pesto veg	80
KFC "Korean Fried Chicken" gochujang chili glaze, kewpie & cojin kimchi slaw, homemade pickles	90



Watercress

Laneway Cocktails

I Kissed A Girl havana club rum, lime, house strawberry shrub	90
Van Gogh N°10 absinthe, passion fruit, lemon, chilled cucumber	110
Signature Brem Negroni beefeater gin, campari, black rice liquor, orange	110
Watercress G & T hendrix gin, thyme, citrus zest, peppercorn, tonic	110
Bee Polite tanqueray gin, lemon, chamomile, bee pollen	100
The Beefeater In Cider beefeater gin, blanco vermouth, apple, celery	110
Te-Quil-A Mockingbird tequila, grapefruit, raspberry, coconut	110
The Offering cinnamon infused vodka, honey, bali black tea	120
Always, Anytime absolut, pineapple, smoky almond, lemon	120
Beet, Bruised & Bitter jameson whiskey, beetroot, lemon, bitters	110
The Classics classic cocktails available on request	95

Beer & Cider

Local bintang san miguel san mig light	35
Craft Beer little creatures dog days can	80
little creatures pale ale bright ale	85
Cider albens apple cider	45
Kore's Wild Ginger Beer - non alcoholic	60

Beans by the Brotherhood

espresso long black macchiato	25
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soy milk 15 coconut milk almond milk	10
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Sparkling

Two Islands Sparkling Blanc de Blanc, Ind	420
7 Cascine Prosecco, Ita	630
Moet & Chandon Imperial, Fra	1500

White

Domaine Tariquet Chardonnay, Fra	550 125
Corte Giara Pinot Grigio DOC, Ita	570 130
Babich Sauvignon Blanc, Nz	550
Vidal Fleury Cotes du Rhone Blanc AOC, Fra	630
Leo Buring Dry Riesling, Aus	725

Rosé

Two Islands Rosé, Ind, Aus	400 69
Babich Pinot Noir Rose, Nz	530
Vidal Fleury Cotes du Rhone Rose AOC, Fra	630

Red

Cantine Leonardo Da Vinci Chianti, Ita	570 130
Babich Malborough Pinot Noir, Nz	680 150
Mi Terruno Reserva Malbec, Arg	580
Sterling Vintners Col. Cab Sauv, Ca, USA	720
Pepperjack Barossa Shiraz, Aus	840

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Watercress

Desserts

Signature Baklava vanilla gelato 50

A Beautiful Mess - Crème Brûlée 45

raspberry, honeycomb, cacao crumble, vanilla gelato

Chocolate Nemesis 60

organic vanilla gelato, single origin chocolate

Selection of Sorbet 30 ea

lemon | tangerine | passionfruit

Desserts Cups 40 ea

banoffee pie | chocolate mousse | apple crumble
tiramisu | cheesecake of the day

coffee & tea available on request



Japanese Whiskey Bar

Kurayoshi Malt	125	Meisei Whisky	90
Kurayoshi Malt 8yo	165	Meisei Premium	100
Kurayoshi Malt 12yo	210	Akashi Whisky	90
Hibiki Master Select	100	Chita Single Grain	90
Togouchi Blended	90		



Watercress

Nibbles

Homemade Hummus brown butter veg	35
Muhammara roasted capsicum & cashew dip	35
Smoked Aubergine Dip fried onion vgn	35
Stracciatella roast tomato, harissa veg	45
Warm Pita Bread za'atar olive oil veg	20

Char Grilled Local Chorizo	60
Crumbed Calamari chunky tartar sauce	60
Crispy Whitebait roasted garlic aioli	50
Shoestring Fries house vinegar seasalt	40

The Watercress Special 80

a long refreshing highball cocktail made for the tropics
fresh crushed mint, lemon, simple syrup, vodka & soda

