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 nutella, 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
Açai 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 Local Chorizo 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 chorizo 25 | sustainable smoked salmon 40
2 eggs 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

subject to 10% tax | 6% service | all prices in ‘000 | breakfast served 7:30am to 11:30am
veg vegetarian | vgn vegan | gf gluten free | p contains pork
Super Smoothies

Super Cacao pollen, banana, coconut oil, coconut mylk 60
Berrylicious açaí, 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

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

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 40 | chai latte 35 | golden milk 35
soy mylk 15 | coconut mylk | almond mylk
extra shot | extra large 10

[ ask about our assorted teas ]
**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 

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

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 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, mustard seed, homemade pickle, seeded sourdough 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 95

Sprouted Goodness home grown sprouts, tomato, avocado, miso mayo, mixed seeds, feta, organic leaves 75

Smashed Avo & Watercress pesto, seeds, marinated feta, dukkah, organic watercress, seeded sourdough 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 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 80

Coconut & Raspberry Chia Pudding house quinoa granola, tropical fruits & flowers, local mandarin sorbet 75

Fruits of Paradise seasonal fruits, flowers, coconut, nuts & seeds, sweet dates 65 | add yogurt or granola 15

Acai Smoothie Bowl Brazilian açai, mixed berries, banana, mango, chia, goji berry, house granola 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

try our signature baklava 50 | see our display for more homemade cakes & treats, baked daily

subject to 10% tax | 6% service | all prices in ‘000 | lunch served 1130pm to 4pm

veg vegetarian | vgn vegan | gf gluten free | p contains pork
**Larger**

*Slow Cooked Lamb Shoulder* pomegranate glaze, chickpeas, chermoula, labne | 250g **gf** 195

*Organic Australian Ribeye* onion jam, herb butter, french fries, dijon mustard mayo | 250g 280

Char Grilled Harissa Chicken persian cucumber & yoghurt salad, crushed walnuts **gf** 105

Sustainable Barramundi pan fried, muhammara, fresh rocket salad, lemon zest | 200g **gf** 120

Braised Eggplant Rendang vegan version of a local favorite, coconut cream, emping crisps **vg, gf** 90

Wild Mushroom Fettuccine comfit black garlic, stracciatella, shaved parmesan **veg** 110

Add smoked bacon 25

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**

Basmati Rice Pilaf fragrant spices, puy lentils, toasted cashews, raisins, coriander **veg** 45

Honey Roasted Carrots house made labneh, evoo, dukkah **vg, gf** 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 **vg, gf** 40

Grilled Asparagus & Parmesan evoo, sea salt **vg, gf** 45

Truffle Polenta Chips aioli, shaved parmesan **vg, gf** 40

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

The Beef Burger house slaw, american cheddar, caramelized onion, pickles 110 | add thick bacon 25

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

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subject to 10% tax | 6% service | all prices in ‘000 | dinner served from 5pm daily

* vegetarian, **vg** vegan, **gf** gluten free *unavailable for 2 for 1
### Laneway Cocktails

**The Watercress Special**  
crushed mint, lemon, syrup, vodka & soda  
75

**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

### 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  
**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  
**Mi Terruno Reserva Malbec, Arg**  
580  
**Sterling Vintners Col. Cab Sauv, Ca, USA**  
720  
**Pepperjack Baross Shiraz, Aus**  
840

### Soft Drinks

**Water** reflections still | sparkling  
35  
**Soda** coke | diet coke | sprite | tonic | soda  
30  
**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 | passionfruit | lemon  
jug 120 | gls 45  
**House Granitas** tangerine & passionfruit  
strawberry & guava | coconut & pineapple  
45

### Super Smoothies

**Super Cacao** pollen, banana, coconut oil, coconut  
60  
**Berrylicious** açaí, mixed berries, banana, coconut  
60  
**Greenie** kale, avocado, banana, spirulina, psyllium  
60

### Fresh Juice

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

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subject to 10% tax | 6% service | all prices in ’000 | drink responsibly
Desserts

Pistachio Baklava  vanilla gelato 50

A Beautiful Mess - Crème Brûlée 45
raspberry, honeycomb, cacao crumble

Chocolate Nemesis 60
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

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<thead>
<tr>
<th>Whiskey Type</th>
<th>Price</th>
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<tbody>
<tr>
<td>Kurayoshi Malt</td>
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<td>Hibiki Master Select</td>
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<td>Chita Single Grain</td>
<td>90</td>
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</tbody>
</table>

subject to 10% tax | 6% service | all prices in ‘000 | cake is always a good idea
Watercress Benny Brunch

$150++ per person

Fresh Juice
orange | papaya | pineapple | apple | watermelon

Tea & Coffee hot or iced
latte | cappuccino | long black | espresso | machiatto | teas

Watercress Eggs Benny
two perfectly poached eggs over toasted english muffin
with spoons of brown butter & tarragon hollandaise
garlic spinach | thick bacon | hand cut ham | chorizo | salmon

Sides choose one
grilled asparagus & parmesan | avocado & toasted seeds
oven roast tomatoes | sauteed mushrooms | garlic butter spinach

Coconut & Raspberry Chia Pudding
chia pudding, mandarin sorbet & quinoa granola

Subject to 10% tax | 6% service | all prices in ´000