



## **ALL DAY BRUNCH** 7:30am - 4pm

**French Toast** brioche, whipped espresso mascarpone **v** 70

**Skillet Pancake** banana flour, berries, almond, chantilly cream, honeycomb **gf** 80

**Acai Smoothie Bowl** berries, banana, mango, chia, goji, granola **vg, gf** 95

**Tropical Fruit Salad** toasted coconut, nuts, dates **vg, gf** 45

**Corn Fritters** poached eggs, avocado, house relish, sourcream, coriander **v** 75

**Watercress Omelette** smoked salmon, crème fraiche, spinach, watercress 90

**House Eggs Benny** smoked salmon 90 | bacon 80 | ham 80 | spinach 70

**Croque Madame** toasted croissant, ham, béchamel, emmental, fried egg 65

**Sprouted Goodness** sourdough, miso mayo, avo, tomato, sprouts, feta **v** 65

**Roast Wild Mushroom** on sourdough, white bean confit garlic dip, herbs **v** 80

**4 Cheese Toastie** caramelized onion, herb salad **v** 70

**Smashed Avo** on sourdough, watercress, house coconut feta, dukkah **vg** 70

**Brekky Burger** fried egg, bacon, lettuce, avo, tomato, house relish, sesame bun 75

## **LUNCH** 11am - 4pm

**Lamb Wrap** baby spinach, tabouleh, tatziki, hummus, pickled onion, herbs 95

**Beef Burger** house slaw, American cheddar, caramelized onion, fries 110

**CFC Burger** crunchy fried cauliflower, onion jam, feta, pesto, fries **v** 80

**Peri Chicken Burger** tomato, onion, peri peri slaw, house fries 85

**Harissa Chicken Sandwich** lemon mayo, organic watercress, sliced radish 75

**Ham & Cheese** sliced emmental, leg ham, mustard mayo, baby cornichon **p** 75

### **Super Bowl**

our superfood packed big bowl of roast pumpkin, charred broccoli, coconut feta, beetroot hummus, mixed leaves, herbs, toasted nuts, seeds, mixed grains, nutritional yeast, organic apple cider dressing **vg** 95

### **Chicken Cashew Salad**

organic leaves, avocado, carrot, sweet corn, mixed seeds, tempeh, picked herbs, marinated feta, roasted cashew, grilled chicken, honey dijon dressing 85

### **Watercress House Salad**

carrot, sweet corn, soy toasted seeds, tempeh, fresh herbs, marinated feta **gf** 75



## DRINKS

### SOFT DRINKS

- Water** Reflections still | Equil sparkling 35  
**Soda** Coke | Diet Coke | Sprite | Tonic | Soda 30  
whole young coconut | 600ml bottle 35  
**Happy Kombucha** joy berry | pineapple mojito 50  
**Jamu** turmeric | guava lime | ginger rosella 50  
**Iced Tea** peach | passion fruit | lemon lime 45  
**Ginger Beer** Kore culture lab (no alcohol) 60

### SUPER SMOOTHIES

- Super Cacao** pollen, banana, coconut oil, cashew 60  
**Berrylicious** açai, mixed berries, banana, coconut 60

### FRESH JUICE

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

### COFFEE

- espresso | long black | macchiato 25  
cappuccino | flat white | latte | piccolo 30  
mocha | hot chocolate 35

### DESSERTS

- chocolate nemesis & vanilla ice cream 60  
house carrot cake w cream cheese frosting 45  
banoffee pie | chocolate mousse | apple crumble 40  
house tiramisu | strawberry cheesecake 40

all prices subject to 6% service + 10% tax



## **BEER & WINE**

### **WHITE**

Two Islands Sauv Blanc, Ind, Aus 420

Two Islands Reserve Chardonnay, Ind, Aus 540

Babich Pinot Grigio, Nz 600

### **ROSE**

Two Islands Rosé, Ind, Aus 420 | 69

### **RED**

Two Islands Cab Merlot, Ind, Aus 420

Babydoll Pinot Noir, Nz 650

### **BEER**

Bintang 35

Heineken 35

San Miguel 35

San Mig Light 35

Poleeko Pale Ale 95

Summer Solstice 95

Tuatara Bohemian Pilsner 95

Weiz Guy Hefeweizen 95

Albens Apple Cider 45

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## **COCKTAILS**

### **I Kissed A Girl**

Havana Club rum, lime, house made strawberry shrub 90

### **Van Gogh N°10**

absinthe, passion fruit, lemon, chilled cucumber 110

### **Signature Brem Negroni**

Beefeater gin, Campari, black rice liqueur, orange 110

### **Watercress G & T**

Beefeater 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

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## **DINNER** 5pm - 10pm

### **STARTERS**

- Heirloom Tomato** golden haloumi, pickled onion, basil, almonds **v** 45
- Smoked Aubergine Dip** fried onion, olive oil & zataar brushed pita bread **vg** 35
- Brown Butter Hummus** caramelized cauliflower, pine nuts, warm pita **v** 35
- Golden Polenta Chips** truffle aioli, shaved parmesan reggiano **v, gf** 45
- Crumbed Calamari** kusumba sea salt & three pepper spice, chunky tartar sauce 55

### **MAINS**

- 8h Lamb Shoulder** pomegranate glaze, chickpeas, chermoula, house yoghurt **gf** 200
- BBQ Harissa Chicken** persian cucumber salad, crushed walnuts, rose petal **gf** 105
- Sustainable Barramundi** pan fried, red pepper romesco, herb salad, lemon zest **gf** 120
- Wild Mushroom Fettuccine** comfit black garlic, crème fraiche, shaved parmesan **v** 100
- Add crispy pancetta** 45

### **BURGERS**

- Beef Burger** house slaw, American cheddar, caramelized onion, fries 110
- CFC Burger** crunchy fried cauliflower, onion jam, feta, pesto, fries **v** 80
- Peri Chicken Burger** tomato, onion, peri peri slaw, house fries 85

### **SALADS**

#### **Super Bowl**

our superfood packed big bowl of roast pumpkin, charred broccoli coconut feta, beetroot hummus, mixed leaves, herbs, toasted nuts, seeds mixed grains, nutritional yeast, organic apple cider dressing **vg** 95

#### **Chicken Cashew Salad**

organic leaves, avocado, carrot, sweet corn, mixed seeds, tempeh, picked herbs marinated feta, roasted cashew, grilled chicken, honey dijon dressing 85

#### **Watercress House Salad**

carrot, sweet corn, soy toasted seeds, tempeh, fresh herbs, marinated feta **gf** 75

### **SIDES**

- Basmati Rice** fragrant spices, puy lentils, toasted cashews, raisins, coriander **vg** 45
- Honey Roasted Carrots** house coconut labneh, zaatar, harissa oil **vg, gf** 45



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## **DESSERTS**

### **NEW! DESSERT CUPS 40**

house tiramisu | chocolate mousse | banoffee pie  
apple crumble | bedugul strawberry cheesecake

### **SALTED CARAMEL CHEESE CAKE 55**

### **CHOCOLATE NEMESIS CAKE 60**

organic vanilla gelato, single origin bali chocolate

### **HOUSE CARROT CAKE 45**

our famous carrot with cream cheese frosting

### **ICE CREAM SANDWICH**

chocolate chip cookie, vanilla ice cream 55

### **JAPANESE WHISKY BAR**

Kurayoshi Malt 125

Kurayoshi Malt 8yo 165

Kurayoshi Malt 12yo 210

Hibiki Master Select 100

Togouchi Blended 90

Meisei Whisky 90

Meisei Premium 100

Akashi Whisky 90

Chita Single Grain 90

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