MENU



Seasonal flavors

Buckwheat maple roasted Granola Bowl

w/Almonds, Pistachios, Cacao nibs ,Coconut & seeds, seasonal fruit & berries coconut yoghurt &coconut milk(DF,GF,V) \$20

Vanilla Brioche Custard French Toast

Blueberry compote, yuzu mascarpone , poached plums, white chocolate custard, pistachio praline, berry burst sorbet, raspberry gel, meringue, whipped cream &banana \$28.5

Mushrooms on toasted grain

seasonal mushrooms in the chefs secret creamy sauce, crispy rocket leaves, pesto feta whip. kumara crisps, Parmesan & honey roasted hazelnuts (GF on request + \$3) \$ 26.5

Smashed Avocado on volare tumeric sourdough

Green tomato salsa, beetroot whip, pomegranate seeds, edamame, whipped feta, tamari toasted seeds, almond dukkah, sticky chilli sauce & pickled courgette (GF on request + \$3, Vegan on request) \$26

Eggs Benedict

Buttered ciabatta, hash brown, wilted spinach, romesco sauce & two soft poached eggs with your choice of streaky bacon OR seasonal mushrooms \$28 (GF on request + \$3)

Free Range Eggs

Buttered toasted ciabatta, romesco sauce, fried or poached \$15 Scrambled + \$2

(GF on request + \$3)

Spanish Breakfast (gf)

Crispy Agria potatoes, spanish chorizo, feta, pickled green chillies, nujda aioli, chimichurri & nujda fried egg. \$28.5

Gourmet hash. (qf)

Lemongrass cured salmon, pickled cabbage, Vietnamese potato hash cake, ponzu, lotus root, edamame, house kewpie, furikake, wakame, house sticky sauce, two poached eggs & hollandaise. \$30

Mavis big breakfast

Pork Belly, 100g Pork Fennel sausage, potato gratin, streaky bacon, nudja aioli, with two poached or fried eggs, buttered ciabatta \$32Scramble eggs + \$2

Low Carb Poke Bowl

Quinoa ,pickled red cabbage, mungbeans, pickled ginger , crispy seaweed, edamame, spring onions, carrots, radicchio, fried shallots, seasame seeds, wakame, kewpie, furikake, avocado, & house ponzu. \$29.5

Choice of Cured Salmon or Crispy Tofu or Fried Chicken

Korean Fried Chicken Burger

Buttermilk fried chicken, iceberg, Korean slaw, sticky seasame glaze, pickles & gochujang kewpie, cheese, fries, aioli in a glazed brioche bun \$29.5

Shoestring Fries w Aioli	12	
Free Range Egg Poached or Fried	4	
Tomato	6	
Mushrooms	8	3
Vandy's Streaky Bacon	9	AND
Hash Browns (2) / Pork Fennel Sausage	6	dD co
Avocado	5	
House-made KETO Toast (2pc) Ciabatta /	4	S
Sourdough (1pc)	4	
Aioli	2	
GF toast(2pc)	3	