

BREAKFAST MENU

7AM - 3:30PM

THE EGG SOCIETY

For those who love a good egg moment

THE SIMPLE LIFE | 55

Eggs your way, House sourdough toast, House fruit preserve

Add Bacon 30k | Add Thick cut bacon 40K
Add Chorizo 40k | Add Toulouse sausage 40k

GREEN EGGS | 70

Sunny side up eggs, Herbs, Garlic, Tahini, Sourdough toast

Add Ham 30K

TAMAGO GO | 80

Japanese omelette, Miso buttered shokupan toast, Pickled daikon, Frisee, Sesame, Togarahashi

Add Bacon 30k | Add Thick cut bacon 40k

THE BESTEST SCRAMBLE | 80

Silky scrambled eggs, Mascarpone, Brown butter, Caviar, Chive dust, Chopped chives, Sourdough toast

Add Bacon 30k | Add Thick cut bacon 40k
Add Toulouse sausage 40k

VAMOS A LA PLAYA | 100

Crispy potato terrine, Fried eggs, Confit tomatoes, Potato foam, Roasted kale, Romesco, Herb aiol

Add Chorizo 40k | Add Premium chorizo 60K

SAFFRON BENEDICT | 100

Poached eggs, Saffron hollandaise, Grilled asparagus, Potato rosti

Add Smoked ham 30k | Add Smoked marlin 30k

THE OMELETTE | 100

3 egg omelette, Truffled java brie & potato mousse, Leaves, Sourdough

BIG ULU'S | 120

Half boiled eggs, Smoked ham, Emmental, Labneh, House pickles, Salad, House sourdough toast, French butter, Honeycomb, House fruit preserve

STEAK & EGGS | 150

150g Australian ribeye, Sunny side up eggs, Potato rosti, Red pepper tapenade, Cress

THE DAILY TOAST

Because everything tastes better on toast

PEARY SHMEARY | 70

Layers of fresh pear & sautéed pear, Brie, Olive oil, Thyme-infused honey, Sourdough toast

BABA TOAST | 80

Baba ganoush, Sautèed mushrooms, Poached egg, Crispy fried golden onions, House sourdough

Add Bacon 30k | Add Smoked ham 30k

WOKE FOLK | 80

Labneh on house sourdough toast, Cherry tomato, Avocado, Basil, Greens, Harissa, Balsamic, Evoo

Add Egg 15k | Add Toulouse sausage 40k
Add Bacon 30k | Add Thick cut bacon 40k

EURO KOOK | 80

House sourdough toast, Smoked ham, Emmental, House pickles, House fruit preserve

YALLA HABIBI | 90

Sourdough toast, Hummus, Chickpeas, Tahini, Confit tomatoes, Pomegranate molasses, Smoked paprika, House pickles, Fresh herbs

Add Egg 15k | Add Toulouse sausage 40k

MAGIC BEANS | 90

White bean stew, Poached egg, Kale, Shaved parmesan, Sourdough toast

BURRATA TA | 120

Burrata, Avocado, Sun-dried tomato & walnut pesto, Basil, Sourdough toast

Add Bacon 30k | Add Thick cut bacon 40k

THE BAGEL BAR

A bagel a day keeps the hunger away

CREAM B | 30

Toasted bagel, Cream cheese

BEGAN | 60

Toasted bagel, Sautéed mushrooms, Herb & chickpea puree, Crispy tempeh, Pickled onions

CHARLOTTE'S BAGEL | 70

Toasted bagel, Bacon, Emmental, Burnt tomato relish

Change to Thick cut bacon 10k
Add Sunny side | Scrambled egg 15k

BAGELOUMI | 70

Toasted bagel, Scrambled eggs, Halloumi, Burnt tomato relish, Shaved parmesan

SMOKED MARLIN | 100

Locally sourced smoked marlin, Lemon and dill crème fraîche, Cucumber, Red onion, Capers

Please inform our staff if you have any dietary preferences



VEGAN



VEGETARIAN



GLUTEN
FREE



DAIRY
FREE

SWEET MORNINGS AHEAD

Because mornings deserve a little sugar

HEY SWEETIE | 70

3 stack fluffy pancakes, Mascarpone, Cardamom syrup, Strawberry or passion fruit compote, Meringue

OG FRUIT BOWL | 70

Seasonal fruit, House granola, Wildflower honey, Dairy or coconut yogurt

PISANG MAS | 80

3 french crepes, Banana, Walnuts, Cinnamon, Golden syrup, Cream

THE YESNESS | 80

3 french crepes, Belgian chocolate ganache, Strawberries, Nuts, Mascarpone, Golden syrup

DESERT PEAR | 80

Cinnamon poached pear, Vanilla labneh, Berry compote, Granola

PORRIDGE OF THE GODS | 80

Black glutinous rice porridge, Seasonal fruit, Pandan coconut milk, Palm sugar, Seasonal fruits, Sesame & cashew butter

PIGGY PANCAKES | 90

3 stack fluffy pancakes, Bacon, Brown butter, 100% Maple syrup

Change to Thick cut bacon 10k

Gluten free pancakes available

CROISSANT LIFE

Warm, flakey and oh so good

CROISSANT & EGGS | 70

Buttery scrambled eggs, Fresh baked croissant, Crème fraîche, Chives

SHUKA SHUKA | 80

Croissant basket, Eggs, Tomatoes, Cumin, Paprika, chilli

Merguez 40K

PARMESAN PARTY | 80

Croissant basket, Scrambled eggs, Shaved parmesan

Avocado 20k

Add-ons

150G AUS RIB-EYE STEAK	110
PREMIUM CHORIZO	60
CHORIZO	40
TOULOUSE SAUSAGE	40
MERGUEZ	40
BACON	30
THICK CUT BACON	40
SMOKED HAM	30
SMOKED MARLIN	30
EGG	15
AVOCADO	20
ASPARAGUS	30
SALAD	20
PICKLES	20
GRILLED TOMATO	20
EMMENTAL	30
JAVA BRIE	30
HALLOUMI	25
BURRATA	80
POTATO TERRINE	25
POTATO ROSTI	25
SOURDOUGH TOAST	20
SHOKUPAN TOAST	20
FRENCH BUTTER	15
HOUSE FRUIT PRESERVE	10
VEGEMITE	10
GRANOLA	20

Bakery

Subject to availability.
Please check bakery counter

CROISSANT	25
CINNAMON ROLL	25
PAIN AU CHOCOLATE	30
ALMOND CROISSANT	40
PAIN SUISSE	40
TOMATO CHEESE, BASIL CROISSANT	40
FRUIT DANISH	40
MAPLE PECAN PIE	50
HAM & CHEESE CROISSANT	50

LUNCH MENU

12PM - 5PM

Sandwiches

Available from 10AM

EGG ON | 70

Wasabi egg salad, Cress, Potato crisps, Shokupan toast

PEARY SHMEARY | 70

Pear, Brie, Olive Oil, Thyme Honey, Sourdough Toast

AUBIE | 80

Charcoal roasted aubergine, Grilled mushrooms, Pickled roasted bell peppers, Beef tomato, Leaves, Garlic and aubergine cream, Truffle oil, Balsamic reduction, Ciabbata

MY MAMA DIDN'T SAY | 100

Burrata, Tomato, Rucola, Balsamic

WILD TUNA | 90

Locally caught yellowfin tuna confit, Caviar, Leaves, Caper aioli, Onions, Dill, Red onion relish, Shokupan toast | Multigrain sourdough

CHILLI CHOOK | 90

Roast chicken, Avocado, Romaine, Chicken skin chilli crisp, Pickled onions, Mayo, Multigrain sourdough | Ciabatta

OG PARISIAN | 80

Smoked ham, Emmental, Cornichon, Dijon, French butter, Baguette

BLAT | 80

Bacon, Lettuce, Avocado, Tomato, Butter, Dijon, Mayo, Multigrain sourdough

TRIFECTA | 90

Bacon, Brie, Cranberry, Rocket, Butter, Baguette | Multigrain sourdough

MY MAMA SAID | 130

Prosciutto di parma, Burrata, Tomato, Rucola

MORTY'S FOCACCIA | 130

Italian mortadella, Stracciatella, Pistacchio, Balsamic, EVOO, Focaccia

THE BEEF | 130

Thin sliced Australian beef rump, Butter, Mustard, Horseradish, Peppery greens, Pickled onions, Beef gravy, Baguette

Mains

FISH DON'T HAVE FINGERS | 120

Breaded locally caught white fish, Cherry tomatoes, Garlic, Capers, Brown butter, Side salad

CHICKEN AU POIVRE | 120

Crispy pan fried boneless chicken thigh, Potato rosti, Peppercorn sauce, Leaves

BANGERS N MASH | 130

Pork sausages, Buttery mashed potatoes, Red onion gravy, Grainy mustard

Wood-fired Skewers

TUNA | 60

Locally caught yellowfin tuna, Butter, Soy, Togarahashi

CHICKEN | 50

Tender chicken breast, Turmeric, Harissa, toum

LAMB | 70

Minced Australian lamb, Middle Eastern spices, Tzatziki, Herb oil

Salads

Served with bread

SUNNY WET SEASON | 80

Fennel, Beets, Orange, Leaves, Seeds, Citrus vinaigrette, Beet gastrique

CRUNCH & PUNCH | 80

Roasted pumpkin, Avocado, Pear, Red onion, Mixed leaves, Walnuts, Crispy tempeh, Smoked green chilli vinaigrette, Balsamic

SALAD NICOISE | 110

House cured yellowfin tuna, Half boiled egg, New potatoes, Green beans, Cherry tomatoes, Leaves, Capers, Dijon vinaigrette

HAINANESE CHICKEN SALAD | 90

Tender chicken breast, Cucumbers, Bean sprouts, Coriander, Spring onions, Leaves, Crispy shallots, Soy, Sesame & ginger dressing

COLD ROAST BEEF SALAD | 130

Thin sliced Australian roast beef rump, Rocket, Cress, Onions, Horseradish dressing

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VG

VEGAN

V

VEGETARIAN

GF

GLUTEN
FREE

DF

DAIRY
FREE

DINNER MENU

STARTS 6PM

Small Plates

TOMATOES | 70 
Heirloom tomatoes, Tarragon, Basil, Parsley, Pickled red onions, Tomato gastrique, Tomato dust

GREEN BEANS & HAZELNUTS | 70 
Green beans, Chopped hazelnuts, Parmesan, Balsamic

MUSHROOMS | 70 
Sautéed local mushrooms, Herbs, Egg yolk, Garlic chips, 24 month parmesan

CUCUMBER & MINT LABNEH | 80 
Persian cucumbers, Mint labneh, Herb vinaigrette

BURRATA | 120 
Burrata, Fresh pomodorini sauce, Basil oil, chilli & garlic pangrattato

ANCHOVY TOAST | 50  
Toasted house sourdough, French Butter, Anchovies

GRILLED LOCAL SARDINES | 70
Local caught sardines, Lemon, Parsley, Sea salt

CONFIT YELLOWFIN TUNA & FENNEL SALAD | 90  
House preserved yellowfin tuna, Fennel, Cherry tomatoes, Orange, Lemon vinaigrette

TUNA CRUDO | 90  
Raw local yellowfin tuna, Pistacchio, Chives Citrus, Olive oil

CALAMARI & CHORIZO TOAST | 120
Local calamari, Chorizo, Tomato, Smoked paprika, Red wine, Garlic aioli, Crusty sourdough

OCTOPUS & FAVA | 140 
Grilled octopus, Fava puree, Red onion, Parsley

SCALLOP | 160
Seared scallop, Sourdough parmesan cream, Bacon jus

DEEP FRIED LASAGNA | 90
Beef shin rage, Bechamel, Sourdough crumbs, Mozzarella, Parmesan

ROAST BEEF & CHARRED PEPPERS ESCABECHE | 100 
Australian beef rump, Shisito peppers, Sriracha dressing

PROSCIUTTO MELON | 110  
Italian air cured ham, Local melon, Olive oil

Mains

CAULIFLOWER & PUMPKIN | 140 
Wood roasted cauliflower & pumpkin, Fava puree, Smoked chili & candlenut butter, Crispy shallots, Onion jus

WOOD ROASTED CHICKEN | 160
Half chicken, Roast cabbage, Smoked chilli & macadamia puree, Chicken jus

FISH & CLAMS | 160
Pan-Fried White fish, Clam & parsley butter, New potatoes

LAMB | 290 
Slow roasted lamb shoulder, Charred balsamic glazed radicchio, Burnt tomato jus, Anchovy aioli, Rosemary gremolata

STEAK AU POIVRE | 400
280gm Australian angus fillet mignon, Triple cooked fries, Peppercorn sauce, Herb butter, Green salad

Pasta

TOMMY | 90 
Fresh tagliorini, San Marzano tomato, Chilli, Basil, Pangrattato

KEMIRI | 100 
Fresh fusilli, Rucola, Green chilli, Candlenut, Mascarpone, Parmesan, Pangrattato

FREDDIE'S | 120 
Fresh fettucine, Butter, Parmesan

THE SICILIAN | 120 
Fresh calamarata, Calamari, Pomodorini, Chilli, White wine, Garlic, Parsley

OUVO | 120
Raviolo, Egg yolk, Spinach, Ricotta, Chicken & butter emulsion

THE MAD CRAB | 130
Fresh spaghetti, Pomodorini, Crab, Brown butter

VONGOLE | 140 
Fresh Squid Ink Linguine, Vongole, Garlic, Parsley, White wine, Bottarga

FREGOLA | 140 
Prawns, Mussels, Garlic, Chilli, White wine, Parsley puree

THE DON | 180
Fresh ziti, Beef shin ragu, Roasted beef bone marrow, Parmesan

Fresh Gluten free pasta available upon request

Flat Breads

SEA SALT OLIVE OIL	V	40
TOMATO & GARLIC	V	50
STRACCIATELLA, ANCHOVY, PISTACCHIO		70
MUSSELS & CURRY BUTTER		70
TOMATO, CHORIZO, AIOLI, SMOKED PAPRIKA	DF	90

Pizza

MARGHERITA 130	V	
Tomato, Fresh mozzarella, Basil		
ZUCCA 130	V	
Pumpkin, Hazelnut, Stracciatella, Sage, Honey, Brown butter, Parmesan shaving		
BURRATA 160	V	
Tomato, Burrata, Basil		
CARBONARA 140		
Mozzarella, Parmesan, Pancetta, Egg yolk, Parmesan cream, Black pepper		
MORTADELLA 180		
Mortadella, Ricotta, Sweet pistacchio cream, Pistacchio		

Sides

GREEN SALAD	VG	50
CABBAGE & ANCHOVY SALAD	DF GF	50
MASH	V	50
TRIPLE COOKED FRIES	VG	50
HONEY ROASTED CARROTS, ALMONDS	V	50
CAULIFLOWER GRATIN	V	70

Something Sweet

BELGIAN DARK CHOCOLATE MOUSSE, SEA SALT OLIVE OIL	70
PISTACHIO TIRAMISU	70
THE TART	80
Belgian dark chocolate and salted caramel tart	
GELATO	
RICOTTA LEMON	50
DARK CHOCOLATE	50
Add Olive oil & sea salt 10k	
VANILLA BEAN	50
Add Olive oil & sea salt 10k	
PISTACHIO	60
FERNET BRANCA	80

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VEGAN



VEGETARIAN



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DAIRY
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DRINKS MENU

Coffee

CHOOSE YOUR BEANS

STRIKE MISSION
INDONESIA & BRAZIL

Chocolate, Punchy, Orange
Roast: Medium to dark

SHOULDER HOPPER
PAPUA NEW GUINEA & ETHIOPIA

Citrus, Bright Stone Fruit, Delicate
Roast: Light

ESPRESSO	30
LONG BLACK	30
LATTE	35
CAPPUCCINO	35
MACCHIATO	35
FLAT WHITE	35
PICCOLO	35

Tea

ENGLISH BREAKFAST	30
CAMOMILE	30
EARL GREY	30
BLACK TEA	30

Specials

MOCHA	35
MATCHA	40
64% BELGIAN HOT CHOCOLATE	40

Add Ons

EXTRA SHOT	10
OAT ALMOND	10
ICE	5

Juices

SINGLE JUICE Apple Mandarin Pineapple Watermelon Beetroot Mango	45
ORANGE ONE Watermelon, Apple, Fresh ginger, Fresh turmeric	50
GREEN ONE Broccoli, Kale, Spinach, Apple, Pineapple	50
NOT SO GREEN ONE Green apple, Ginger	50
YELLOW ONE Mango, Mandarin, Lime	50
RED ONE Carrot, Mandarin, Beetroot	50

Smoothies

All smoothies come with a choice of
dairy or coconut yoghurt

COCO POW 4% Belgian chocolate, oats, Oat milk, Yoghurt	60
MANG-ITO Pineapple, Mango & mint, Yoghurt	60
BASIC BERRY Strawberry, Raspberry, Cranberry, Banana, Yoghurt	60
GIVE ME ALL THE PURPLE Blueberry, Raspberry, Banana, Lemon juice, Coconut cream, Yoghurt	60
IM GOING GREEN Kale, Almond, Honey, Oat milk, Yoghurt	60

Coolers

ORANGE CINNAMON ICE TEA Black tea, Orange, Cinnamon, Citrus	50
HOMEMADE LIMONADA Fresh lemon juice, Lemon zest syrup, Soda	50
ICE JAMU Artisan signature jamu, Soda	50
PASSION FRUIT COOLER Passion fruit, Agave, Mint, Citrus, Soda	50
STRAWBERRY FIZZ Strawberry, Lime, Mint, Citrus, Soda	50
BELLA SPRITZ Cranberry, Strawberry, Rosemary, Soda	50
TORCH GINGER SODA Torch ginger syrup, Citrus, Soda	50

Softdrinks

GINGER SHOT, TURMERIC SHOT, JAMU SHOT	10
SPRITE, COKE, COKE ZERO	25
TONIC WATER, SODA WATER	25
EQUIL STILL WATER 750ML	40
EQUIL SPARKLING WATER 750ML	45
MOMS KOMBUCHA GINGER, LEMONGRASS	55

Bubbles

DOUBLE SUNSHINE MIMOSA Sparkling wine, Mandarin, Tangerine	100
PASSION FRUIT BELLINI Sparkling wine, Passion fruit, Citrus	100
GLASS OF SPARKLING Lindemans Bin 25 Brut Cuvee	120

Beers

	330ml	500ml
ISLAND BREWING PILSNER	50	70
ISLAND BREWING SUMMER PALE ALE	60	80
ISLAND BREWING SMALL HAZY	70	95

All prices are subject to 10% govt tax and 5% service charge

WINES

SPARKLING

BACIO DELLA LUNA BLANC DE BLANCS
Chardonnay, Pinot Blanc, Veneto, IT

LAZARUS PULP THE ALTER EGO 
Chardonnay, Sauvignon, Bali, ID

CHAMPAGNE PHILIPPONNAT RESERVE BRUT
Champagne, FR

WHITE

SANTI SORTESELE
Pinot Grigio, Veneto, IT

HAHA
Sauvignon, Marlborough, NZ

LAZARUS PULP 
Chardonnay, Bali, ID

FRITZ HAAG TROCKEN
Riesling, Mosel, DE

RUTHERFORD RANCH 
Chardonnay, Napa Valley, US

HENRI BOUGEOIS EN TRAVERTIN 
Sauvignon, Loire Valley Pouilly Fume, FR

MILAN NESTAREC FK WHITE 
Grüner Veltliner, Neuburger, Moravia, CZ

ROSÉ

MOULIN DE GASSAC GUILHEM 
Syrah Grenache Cinsault, IGP OC, FR

BB ROSE 
Gamay blend, Loire Valley, FR

ORANGE

LAZARUS PULP ORANGE 
Chenin Blanc, South Australia. AUS

TENUTA FORESTO FAVIONO 
Moscato, Piemonte, IT

RED

FANTINI MONTEPULCIANO D'ABRUZZO
Montepulciano, Abruzzo, IT

RIFT 69
Gamay, Beaujolais, FR

CRU LA MAQUELINE
Merlot, Cabernet Sauvignon, Bordeaux, FR

GABRIEL MEFFRE
Grenache blend, Plan de Dieu, FR

CLOS HENRI ESTATE
Pinot Noir, Marlborough, MZ

TENUTA FORESTO PAUPAU 
Dolcetto, Piemonte, IT

CLAUS PRESINGER FRUIT LOOPS 
Cab Franc, Blaufrankisch, Syrah, Burgenland, AT



GLASS



BOTTLE



Natural



Biodynamic | Organic | Sustainable

COCKTAILS



THE SPARKLING HOUR

DOUBLE SUNSHINE MIMOSA | 100

Sparkling wine, Mandarin juice, Tangerine juice

PASSIONFRUIT BELLINI | 100

Sparkling wine, Passionfruit syrup

TORCH GINGER ROYALE | 100

Sparkling wine, Torch ginger syrup

LIMONCELLO SPRITZ | 130

Limoncello, Prosecco, Soda

CIAO BELLA | 130

Gin, Cranberry, Strawberry, Rosemary, Balsamic Honey, Citrus, Soda



GARDEN IN A GLASS

BOTANICA FIZZ | 130

Cucumber Gordon's Gin, Italian basil & orange tonic water, Salted cucumber

APPLE & ELDERFLOWER MILK PUNCH | 130

Clarified spiced Rum, Elderflower, Green Apple, Lemon

GIN & APEROL FIX | 140

Gordon's, Aperol, Passionfruit, Grapefruit, Whites



TWISTED CLASSICS

RUMBERMARLE FIZZ | 130

Tropical Island Rum, Lemon, Grenadine, Raspberry, Whites

THAI EL DIABLO | 140

Thai Basil infused Jose Cuervo Blanco, Triple sec, Blackcurrant, Lime, Ginger, Soda

GEORGIA HIGHBALL | 140

Black tea infused Jim Beam Whisky, Peach liqueur, Peach puree, Soda



ISLAND ESCAPES

MANGO TANGO | 130

Nusa Cana Tropical Island Rum & St.James Blanc Rhum Mango, Coconut, Curry Leaf, Chilli, Citrus, Whey

STOLEN COCONUT | 130

Clarified coconut & cucumber infused rum

BEACH BITCH | 130

Aperol, Sauvignon Blanc, Peach, Honey, Citrus

SNAKEY B | 130

Snake fruit infused Vodka, White wine cordial, Orange



THE WARM-UP

ORANGE PENICILLIN | 150

Orange peel infused Grants Scotch Whisky, Laphroig 10, lemon, Ginger honey

MICHALARGARITA | 150

El Jimador Blanco Tequila & Machetazo Mezcal, Tomato charred red bell pepper, Chilli, Coriander, Beer, Agave, Citrus



DAIQUIRIS AROUND THE WORLD

REEF THIEF | 150

Coconut rum, Triple sec, Sage, Pineapple

AROMATHERAPY | 120

Kaffir lime, Nusa Cana Rum, Fresh lime

ULU DAIQUIRI | 120

Nusa Cana Tropical Island Rum, Passionfruit, Citrus