

GIVE ME FOOD.

Noisette sourdough or multigrain w/ condiments
OR gluten free / fruit sourdough toast

HOLY CRUMPETS VO

with butter and jam
with mascarpone and blueberry compote

EGGS THE WAY YOU LIKE IT GFO

poached. fried. or scrambled on two pieces of toast

OMELETTE GFO

w. mushroom. cheese. tomato on herbed sourdough
+ spinach 4 + salmon 6 + sujuk 6 + bacon 6

CHUNKY AVO VO GFO

marinated avo & tomato medley. Italian chilli.
whipped feta. crispy kale on grilled sourdough
+ poached egg 4 + bacon 6 + halloumi 6

CHILLI SCRAMBLE GFO

with fried shallots. fresh chilli. harissa.
whipped feta on herbed sourdough
+ bacon 6 + halloumi 6 + sujuk 6

ACAI SUPER BOWL VO GFO

seasonal fruit. chia. granola. coconut and peanut butter

SUMMER GRANOLA

Housemade raspberry yoghurt with summer fruits.
natural honeycomb and housemade granola

ASSEMBLY BREAKY GFO

eggs your way on sourdough with tomato.
mushrooms. hash brown and bacon
+ avo 5 + halloumi 6 + sujuk 6

BRUNCH BURGER

toasted milk bun with fried egg. maple harissa bacon.
fried halloumi. fresh avocado and chipotle bbq sauce
+ hashbrowns 5

8 PROSCIUTTO PLEASE GFO 24
prosciutto. stracciatella. Italian chilli. rocket and two chilli
fried eggs on grilled sourdough

10 FRITTERS GFO 24
15 zucchini and halloumi fritters with housemade tzatziki.
15 herbed pita. crispy kale. pomegranates and poached egg
+ bacon 6 + halloumi 6 + sujuk 6

15 HASH BENNY GFO 24
20 choose: Pulled pork / Bacon / Smoked Salmon / Spinach
with poached eggs on two homemade potato rosti's.
chipotle hollandaise and pickled cabbage

20 BREAKY BOARD 28
toast with avocado and whipped feta. poached egg on
homemade potato rosti. holy crumpet with
mascarpone and blueberry compote. mini granola
and a shot of freshly squeezed OJ
+ bacon 6 + halloumi 6 + sujuk 6

20 BRIOCHE FRENCH TOAST 22
with vanilla mascarpone. blueberry compote.
strawberries and maple syrup
+ bacon 6

21 JAM DONUT HOTCAKES 22
fluffy cinnamon donut hotcakes filled with warm
homemade raspberry jam. topped with
double cream mascarpone and fresh raspberries

25 SUPER FOOD SALAD VO GFO 22
kale. quinoa. apple. halloumi. avocado. hummus. chia
seeds. activated almonds. goji berries. pomegranates
and lemon dressing
+ poached egg 4
+ smoked salmon / falafel 6
+ chicken 8
+ pan seared salmon 10

28 STEAK FRITES FRENCH BAGUETTE 28
Grilled Porterhouse. fries. cafe de paris sauce. grated
comte. cultured herb butter in a toasted french baguette

26 NOURISH BOWL VO GFO 26
spicy brown rice. roasted pumpkin. broccoli.
avocado. pickled cabbage and fresh lime with choice of :
grilled chicken / smoked salmon / chickpeas / falafel

28 SALMON BOWL GFO 28
pan seared salmon with spicy brown rice. roasted
pumpkin. broccoli. avocado. pickled cabbage. radish
and fresh lime

24 ROCKLIN' FISH TACOS 24
three soft tacos with crispy rockling fillets. fresh mango
salsa. chilli. sliced avo. chipotle mayo. grated spanish
manchego cheese and lime

24 CRISPY CHICKEN TACOS 24
three soft tacos with crispy chicken. chilli. avocado.
salsa. pickled cabbage. chipotle mayo and lime
- make it vegan: FALAFEL TACOS VO

24 ROYALE WITH CHEESE 24
grass fed black angus beef on toasted milk bun with
american cheese. lettuce. tomato. pickles and mac sauce.
side of fries
+ double patty 6 + bacon 6
+ STACK: double patty. double cheese and bacon 8
+make it vegan: BEYOND VEGAN 2 VO

24 BUTTERMILK CHICKEN BURGER 24
with coleslaw. pickled cabbage. lettuce and chipotle
mayo. side of fries
+ bacon 6 + cheese 2

GIVE ME MORE.

Fries with ketchup 9
Sweet potato fries with aioli 9
Bacon. sujuk. halloumi. smoked salmon 6
Avocado. hashbrowns. whipped feta 5
Tomato. mushroom. spinach. egg 4
Grilled chicken 8
Grilled salmon fillet 10
Condiments & Spreads 2

Boujee Bottomless Brunch

Available Fri - Sun
1.5 hours

MAKE IT BOUJEE 79pp*

- Choose from -
Any one item from full menu

- Bottomless booze -
Any cocktail, bubbly, wine or beer

CLASSIC BOTTOMLESS 59pp*

- Choose one -
Fritters
Chunky Avo
French Toast
Chicken Tacos

- Bottomless booze -
Mimosa. Aperol Spritz.
Bubbly. Wine or Beer

*Non alcoholic option available upon request.
*Responsible service of alcohol applies.
*All patrons must participate.
*Weekend surcharge applies.
*Extras not included.

VO vegan VO vegan option GFO gluten free option

10% surcharge on weekends. 15% surcharge on public holidays.
No split bills. Not all ingredients are listed. No substitutions.
Advise staff of dietary requirements. All meat and chicken is halal.

ASSEMBLY GROUND

HOT.

CODE BLACK COFFEE

House Blend - **3056**
plum. peanut butter. vanilla.
malt. and milk chocolate

Dark Roast - **Ex-wife**
macadamia. dark chocolate.
amaretto. caramel. cacao

Black/White 4.5
Single origin 5
Filter 7
Batch Brew 5
+ soy. oat. lactose free. 0.5
almond. coconut milk

Tea 4.5
- English Breakfast
- Supreme Early Grey
- Chamomile Blossoms
- Lemongrass Ginger
- Spring Green
- Oriental Jasmine
- Honeydew Green
- Peppermint

Chai 4.5

Sticky chai 5

Dirty chai 5

Mocha 5

Hot chocolate 5

Matcha Latte 6

Tumeric Latte 6

COLD.

Cold brew 6/8

Iced latte 7

Iced coffee 8

Affogato 7

Mont Blanc 7

Iced mocha 8

Iced chocolate 8

Iced Chai 7

Iced Matcha 8

SOFT DRINKS

5
- Coca Cola
- Coca Cola no sugar
- Fanta
- Sprite

Lemon Lime Bitters 6

Mount Franklin Water 4

San Pellegrino Sparkling 4.5
250ml

TAP Sparkling water 5pp
unlimited

JUICE.

OJ 10
Freshly squeezed orange juice


GREEN 10
Apple. celery. cucumber. ginger. lemon

PINK 10
Watermelon. pineapple. mint


DETOX 10
Watermelon. apple. orange. pineapple


BOOST 10
Beetroot. carrot. pineapple. orange

SMOOTHIES & SHAKES.

BLUEBERRY  11
Blueberries. banana. oats. honey. ice.
almond milk
+ choc whey protein 2

BANANA 11
Banana. honey vanilla ice cream. ice. milk

MANGO  11
Mango. banana. mango nectar. ice. coconut yoghurt

SNICKERS  11
Peanut butter. dates. banana. honey. ice.
almond milk
+ choc whey protein 2 + coffee shot 2

CLASSIC THICKSHAKES 9
Chocolate. Vanilla. Strawberry or Caramel

COOKIES & CREAM THICKSHAKE 10

COCKTAILS.



Happy Hour

Mon - Thur
11am - 1pm

\$10

* Excludes public holidays

Espresso Martini 20

Margarita 20

Watermelon Spritz 20
*mocktail available

Piña colada 20
*mocktail available

Aperol Spritz 20

Mimosa 15

BOOZE.

WHITE WINE

Sauvignon Blanc 11/44

Riesling 11/44

RED WINE

Shiraz 11/44

Pinot Noir 11/44

SWEET WINE

Rosé 11/44

BUBBLY

Prosecco 10/45

BEER

Corona 9

Peroni 9

Moon Dog Pale Ale 9