

GIVE ME FOOD

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

HOLY CRUMPETS VO

w/ butter & jam
w/ 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 5

CHUNKY AVO VO GFO

avo & tomato medley marinated in fresh chilli, olive oil & lemon, whipped goats cheese, pomegranates, fresh lime on sourdough
+ poached egg 3 + bacon 5 + halloumi 5

CHILLI SCRAMBLE GFO

w/ fried shallots, fresh chilli, harissa, whipped goats cheese on sourdough
+ bacon 5

HASH BENNY GFO

choose: pulled pork / bacon / smoked salmon / spinach
w/ poached eggs on two homemade potato rosti's, chipotle hollandaise & pickled cabbage

ASSEMBLY BREAKY GFO

eggs your way on sourdough w/ tomato, mushrooms, hash brown & bacon
+ avo 5 + halloumi 5

BREAKY BOARD GFO

toast w/ avocado & goats cheese, poached egg on homemade potato rosti, holy crumpet, mini bircher & shot of freshly squeezed OJ

BRUNCH BURGER

toasted milk bun w/ fried egg, maple harissa bacon, fried halloumi, fresh avocado & chipotle bbq sauce

8 FRITTERS GFO
10 zucchini, spinach & halloumi fritters w/ homemade tzatziki, herbed pita, crispy kale, pomegranates & poached egg

10 MISS BIRCHER VO
15 roasted Australian oats, coconut yoghurt, goji berries, cranberries, currents, passionfruit coulis, seasonal fruits, shredded coconut & almond milk

18 ACAI SUPER BOWL VO GFO
seasonal fruit, chia seeds, granola, coconut & peanut butter

20 BRIOCHE FRENCH TOAST
w/ vanilla mascarpone, blueberry compote, strawberries & maple syrup

JAM DONUT HOTCAKES
fluffy cinnamon donut hotcakes filled with warm homemade strawberry jam, topped w/ double cream mascarpone & fresh raspberries

20 SALMON BOWL GFO
pan seared salmon w/ spiced brown rice, roasted pumpkin, broccoli, avocado, pickled cabbage, radish & fresh lime

22 NOURISH BOWL VO GFO
spiced brown rice, roasted pumpkin, broccoli, avocado, pickled cabbage & fresh lime w/ choice of :
grilled chicken / smoked salmon / chickpeas / falafel

24 SUPER FOOD SALAD VO GF
kale, quinoa, apple, halloumi, avocado, hummus, chia seeds, activated almonds, goji berries, pomegranates & lemon dressing
+ poached egg 3
+ chicken / smoked salmon / falafel 5
+ pan seared salmon 10

23 LOBSTER ROLLS 🦞
fresh Australian Lobster, kewpie mayo, french shallots, chives & watercress in brioche buns

20 CRISPY CHICKEN TACOS
three soft tacos with crispy chicken, chilli, avocado, mixed salsa, pickled cabbage, chipotle mayo & lime
- make it vegan: FALAFEL TACOS VO

20 ROYALE WITH CHEESE
grass fed black angus beef on toasted milk bun w/ cheddar, lettuce, tomato, pickles & mac sauce, side of chips
+ double patty 5 + bacon 5
+ STACK: double patty, double cheese & bacon 6

22 BUTTERMILK CHICKEN BURGER
w/ coleslaw, pickled cabbage, lettuce & chipotle mayo, side of chips
+ bacon 5 + cheese 2

28 BEYOND VEGAN ROYALE WITH CHEESE VO
100% vegan plant based beyond patty with melted vegan cheese, lettuce, tomato, pickles, vegan mayo and ketchup served on a toasted vegan bun, side of chips
+ double beyond patty 8

GIVE ME MORE

8 Thick cut chips with ketchup
9 Sweet potato fries with aioli
4 Hashbrowns, tomato, mushroom, spinach, goats cheese
5 Avocado, bacon, halloumi, smoked salmon
2 Condiments & Spreads

30

22

24

24

26

8

9

4

5

2

Boujee Bottomless Brunch

Available Fri - Sun
1.5 hours

MAKE IT BOUJEE 79pp*

- Choose from -
Any item from full menu

- Bottomless booze -
Any Cocktails, Bubbly, Wine or Beer

CLASSIC BOTTOMLESS 59pp*

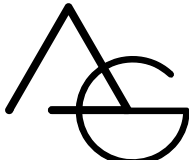
- Choose from -
Fritters
Chunky Avo
French Toast
Chicken Tacos

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

*No alterations Extras not included.
*Please note weekend surcharge applies.
*Responsible service of alcohol applies.

VO vegan VO vegan option GF gluten free GFO GF option

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

ASSEMBLY  GROUND

- HOT -

CODE BLACK COFFEE

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

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

Black/White 4.5

Single origin 5
(ask staff for details)

Filter 7

Batch Brew 5

+ soy. oat. lactose free. al-
mond. coconut milk .5

Tea 4.5

Chai 4.5

Wet chai 5

Dirty chai 5

Mocha 5

Hot chocolate 5

Matcha Latte 6

Tumeric Latte 6

Cold brew 6

Iced latte 6

Iced coffee 6.5

Frappe 6.5

Iced mocha 6.5

Iced chocolate 6.5

Iced Chai 6

Iced Matcha 8

- JUICES -

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 -

STRAWBERRY - Strawberries. vanilla ice cream & milk 11

BANANA - Bananas. honey vanilla ice cream & milk 11

MANGO - Mango. banana. mango nectar & coconut yoghurt 11

SNICKERS - Peanut butter. dates. banana. honey & almond milk
+ protein 2 11

CLASSIC THICKSHAKES 9
Chocolate. Vanilla. Strawberry or Caramel

COOKIES & CREAM THICKSHAKE 10

- COCKTAILS -

Espresso Martini 20 Piña colada 20

Margarita 20 Aperol Spritz 20

Watermelon Margarita 20 Mimosa 15



Happy Hour

Mon - Thur
11am - 1pm

\$10

- BOOZE -

WHITE WINE

Sauvignon Blanc 10/40

Riesling 10/40

RED WINE

Shiraz 11/44

Pinot Noir 11/44

SWEET WINE

Rosé 9/36

BUBBLY

Prosecco 10/45

BEER & CIDER

Corona 9

Peroni 9

Fat Yak Pale Ale 9

- MORE -

Coca Cola. Coca Cola no sugar. Fanta. Sprite 5

Lemon Lime Bitters 6

Kombucha 6
Raspberry lemonade / Ginger & lemon / Peach

Mount Franklin Water 4

San Pellegrino Sparkling 200ml 4.5

TAP Sparkling water - unlimited 5pp

ASSEMBLY  GROUND