

GIVE ME FOOD.

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

HOLY CRUMPETS

with butter and jam
with mascarpone and blueberry compote

EGGS THE WAY YOU LIKE IT

poached. fried. or scrambled on two pieces of toast

OMELETTE

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

CHUNKY AVO

avo & tomato medley marinated in fresh chilli.
olive oil & lemon. whipped goats cheese.
pomegranates. fresh lime on sourdough
+ poached egg 3 + bacon 6 + halloumi 6

CHILLI SCRAMBLE

with fried shallots. fresh chilli. harissa.
whipped goats cheese on sourdough
+ bacon 6 + halloumi 6 + sujuk 6

ACAI SUPER BOWL

seasonal fruit. chia. granola. coconut and peanut butter

APPLE CRUMBLE PORRIDGE

20 Rolled oats. caramelised apple in homemade maple
butter. almond milk. cinamon. sweetened crumb crust

ASSEMBLY BREAKY

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

BRUNCH BURGER

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

8 VEGGIE MEDLEY

10 Roasted wild mushrooms. grilled broccolini. roasted
cauliflower. crispy kale. pumpkin capsicum puree. chilli.
grated cheese on sourdough
+ egg 3 + halloumi 6

15 FRITTERS

14 zucchini. spinach and halloumi fritters with housemade
tzatziki. herbed pita. crispy kale. pomegranates and a
poached egg
+ bacon 6 + halloumi 6 + sujuk 6

20 HASH BENNY

23 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 goats cheese. poached egg on
homemade potato rosti. holy crumpet with
mascarpone and blueberry compote. mini bircher
and a shot of freshly squeezed OJ
+ bacon 6 + halloumi 6 + sujuk 6

20 BRIOCHE FRENCH TOAST

with vanilla mascarpone. blueberry compote.
strawberries and maple syrup
+ bacon 6



20 JAM DONUT HOTCAKES


fluffy cinnamon donut hotcakes filled with warm
homemade raspberry jam. topped with
double cream mascarpone and fresh raspberries

20 SUPER FOOD SALAD

kale. quinoa. apple. halloumi. avocado. hummus. chia
seeds. activated almonds. goji berries. pomegranates
and lemon dressing
+ poached egg 3
+ chicken / smoked salmon / falafel 6
+ pan seared salmon 10


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

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

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

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

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

22 ROYALE WITH CHEESE 24
grass fed black angus beef on toasted milk bun
with cheddar. 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 

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. goats cheese 5
Tomato. mushroom. spinach 4
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.

 vegan  vegan option  gluten free  GF 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

Wet chai 5

Dirty chai 5

Mocha 5

Hot chocolate 5

Matcha Latte 6

Tumeric Latte 6

COLD.

Cold brew 6/8

Iced latte 6

Iced coffee 6.5

Affogato 6.5

Frappe 6.5

Iced mocha 6.5

Iced chocolate 6.5

Iced Chai 6

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

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

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

SNICKERS **VO** 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

Piña colada 20

Aperol Spritz 20

Mimosa 15

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

Moon Dog Pale Ale 9