

GOOD MORNING MENU

GRANOLA 19 can be made vegan
Maple toasted seeds, nuts and oats, fresh and poached fruit, coconut yoghurt
labne, dreamview milk

HOMEBOODY TOAST 19 can be made gluten free or vegan
Avocado, herb pesto, confit tomatoes, swiss cheese, sourdough

BURRATA TOAST 23 can be made gluten free
Mozzarella burrata, red pepper, walnut, miso romesco, asparagus, sourdough

ETON MESS WAFFLE 20
Vanilla waffle, strawberries, berry meringue, yoghurt cream, pure maple

CHILLI SCRAMBLE 26 can be made gluten free
Scrambled eggs, sourdough, pumpkin, peanut chilli crunch, feta,
red chilli, pickled red onion, coriander

ONESIE 14 can be made gluten free
One poached egg, one bacon, one tomato, one butter, one sourdough,
onesie love

EGGS ‘N HOLLY ON HASH 20 gluten free
Poached eggs, agria hash brown, green leaves, hollandaise sauce
Streaky bacon +8 Miso mushrooms +6 Broccoli and kimchi +7

GOOD EGGS ON TOAST 14 (scramble +2) can be made gluten free
Poached or fried, sourdough, tomato kasundi

FRIED RICE 21 gluten free | dairy free | can be made vegan
Miso fried brown rice, coriander & cabbage slaw, kewpie mayo, lime,
peanut chilli crunch
add fried chicken +9 Chilli fried egg +4 Broccoli and kimchi +7

GARDENER 30 can be made gluten free or vegan
Asparagus, pickled fennel, green leaves, avocado, slow roasted tomato,
whipped feta, poached eggs, parsley and chilli salsa, grain toast

COMPLETE 30 can be made gluten free
Poached eggs, streaky bacon, chorizo, green leaves, slow roasted tomato,
whipped feta, romesco, sourdough

ADD A LITTLE SOMETHING SOMETHING all gluten free
Miso mushrooms +6 Potato hash + 4(1) +8 (2)
Streaky bacon +8 Slow roasted tomato +6
Haloumi +7 Broccoli and kimchi +7
Fries with aioli or vegan mayo +10 Asparagus and green herbs salsa +8

HOT DRINKS

COFFEE KAWHE KUTE
Black 4.5
White 5 flat white | cappuccino
Silky (long black with cream) 5.5
Latte | matcha | golden turmeric 6
Hot chocolate | Cosset chai | lemon honey ginger 5
Aroha Ma caffeine free spicy chai 6
Mocha | cacao 6

ADD ON
Otis oat milk | All Good Coconut milk .80
Decaf .50 Extra shot espresso 2
Vanilla syrup - caramel syrup .80
Takeaway cup add .50
Medium +1
Large +2

A POT OF LOOSE LEAF TEA 5
English breakfast, earl grey, Japanese lime green,
peppermint, mango star, rooibos citrus, chamomile

Proudly serving Rocket Coffee and Dreamview Milk

COLD DRINKS

JUICES
Orange | Apple | Tomato juice 6
Karma Blackcurrant + apple 6
Karma Orange + mango 6
Karma Guava + apple 6

SHACK MADE JUICES
Sunset | Carrot, orange, apple + ginger 9
Greenie | Cucumber, ginger, apple, spinach + lime 9

SMOOTHIES vegan
Otis the Cacao | banana, dates, cacao, peanut butter + oat milk 9
Morning Gorgeous | berries, mango, orange + banana 9

GOOD SIPS
Chia Sisters Blueberry Gut Health 6.5
Chia Sisters Orange + Passionfruit Natural Energy 6.5
Workshop Brewing Kombucha 10
Sidekick Mango shrub soda 8
Sidekick Cherry shrub soda 8

FIZZ
Karma Cola 6 | Sugar Free Cola 6
Gingerella 6 | Lemmy lemonade 6 | Razza Raspberry 6
Almighty Sparkling Water Peach + Ginger 6
Antipodes Sparkling or Still 9

Iced Coffee | Iced Chocolate | Iced Chai | Iced Mocha 7.5
(sweetened and with cream)

BOOZE

BREWS
Bare Beer <0.5% Sawmill 9
Low Alch Ale 2.2% Fugazi 9
Lager 5% Neo Tokyo Garage Project 11
Classic Ale 4.2% Swifty 9
IPA 5.8% Bitterbitch Parrot Dog 12
Hazy Pale Ale 5% Chipper Garage Project 9
Apple Cider 5.3% Peckhams 9
Strawberry Rose Cider 4.9% Morningcider 9
Apple Cider <0.5% Peckhams 9

PLONK
Prosecco 12 | 55
Sauvignon Blanc 11 | 55
Pinot Gris 13 | 65
Pinot Noir 15|70

PICK ME UPS
Bloody Mary 17
Rum 'n Ginger | spiced rum, ginger ale & lime 15
Mimosa | orange juice & prosecco 14
Botanical | zesty lemon gin, cucumber & tonic 15
Aperol spritz | Aperol, prosecco, soda & orange 17

We are happy to swap sourdough toast for gluten free or grain toast +2 or green leaves +2
Gluten free, Dairy free & Vegan options are available on request.
If you have any food allergies, please be sure to tell us so we can help you with your options.
We do use nuts, gluten, soy, crustacea, dairy, fish, eggs, sesame seeds and lupins in our kitchen
If you would prefer to pay using contactless or credit card, a 2% surcharge applies to cover bank fees

LUNCH MENU

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CHEESEBURGER 20 can be made gluten free
Smashed beef patty, burger cheese, t-sauce, bbq mayo, pickles, brioche bun
add Royale with cheese +5 (bacon, mustard & more cheese)
add Lettuce and tomato +3 add Fries and bbq mayo +5

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add fried chicken +9 Chilli fried egg +4 Broccolini and kimchi +7

FRIED CHICKEN BUN 21
Korean fried chicken, gochujang honey soy sauce, pickled ginger, coriander slaw, mayo, brioche bun add Fries +5

ROASTED FENNEL SALAD 25 gluten free | dairy free | vegan
Zucchini, almond, avocado, golden raisins, cos, soft herb dressing and olives

ADD A LITTLE SOMETHING SOMETHING all gluten free

Miso mushrooms +6	Potato hash + 4(1) +8 (2)
Streaky bacon +8	Slow roasted tomato +6
Haloumi +7	Broccolini and kimchi +7
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