

ALL DAY MENU 7:00AM - 2:30PM

The Stack (VG) 25

Hash brown, fritter, avo smash, halloumi, poached eggs, chili hollandaise

+ **Bacon 6** + **Smoked Salmon 7**

Chili Scrambled (VGO, GFO) 24

Sambol chili scrambled eggs topped with feta, Asian herbs,

fried shallot on sourdough + **Bacon 6** + **Hash Brown 7**

Avocado Toast (VG, VO, GFO) 24

Avocado, feta, cherry tomatoes, radish, pomegranate, beetroot hummus,

poached egg on multigrain toast + **Bacon 6** + **Halloumi 6**

Jack's Savoury Mince (GFO) 24

Slow cooked beef mince, carrot, celery, red wine gravy topped

with melted mozzarella cheese, sunny side up fried egg, turkish bread

French Omelette (VG, GFO) 22

Traditional French style, Gruyère cheese, fresh chives on

buttered sourdough toast, leafy greens + **Bacon 6** + **Hash Brown + 7**

Sunrise Granola (VG) 23

Caramlised peach, house made granola, fresh passionfruit, chai seeds,

whipped Greek yogurt

Shakshuka (VG, GFO) 25

Baked eggs in a spiced tomato & capsicum sauce, five bean mix,

topped with feta, side of turkish bread + **Chorizo Sausage 7**

Maple Banana Ricotta Pancakes (VG) 22

Caramelised banana, biscoff coconut crumbled, toffee cream, maple syrup

Brekkie Burger (VGO, GFO) 20

Fried eggs, bacon, hash brown, fresh spinach, tomato relish on brioche bun

Blat (GFO) 16

Bacon, lettuce, avocado, tomato, aioli on turkish bread + **Egg 4**

Dietary Legend -

GFO - GLUTEN FREE OPTION

VG - VEGETARIAN/ VGO - VEGETARIAN OPTION

V - VEGAN/ VO - VEGAN OPTION

Noisette Bakery Toast 8

Sourdough, 7-seed, turkish, gluten free

with butter, choice of raspberry jam, marmalade or vegemite

Fruit loaf with butter & jam **9**

Eggs Your Way 14.5

Two eggs (poached, scrambled or fried) on choice of sourdough,

multigrain, turkish or gluten free toast, house made tomato relish

EXTRA

SPINACH / TOMATO **5**

PORTOBELLO MUSHROOM / BACON / AVOCADO / HALLOUMI CHEESE **6**

SMOKED SALMON / CASHEW FETA (VEGAN) / CHORIZO SAUSAGE /

HOUSE MADE BAKE BEANS / HOUSE MADE HASH BROWN **7**

Crispy Calamari Salad 25

Semolina dusted calamari, salad of green pawpaw, carrot, red cabbage,

cucumber, rocket, nam jim dressing, chili, lemon

Fattoush Salad (GFO, V) 24

Tomato, avocado, pickled turnip, radish, spanish onion, pomegranate seed,

mint, parsley, cos lettuce, crispy flat bread, sumac, poached egg, lemon herb dressing,

pomegranate molasses

+ **Grilled Marinated Chicken 8** + **Falafel (3-piece) 8.5**

+ **Halloumi 6**

Harissa Lamb Shoulder Salad 32

Slow cooked lamb shoulder, harissa yogurt dressing, quinoa, spiced cauliflower,

pomegranate, roasted beetroot, cherry tomato, feta, parsley, roast almond, za'atar

Open Steak Sandwich 30

150-day Grain Fed Beef Porterhouse MB2+ cooked medium, tomato, fried egg

caramelised onion, horseradish mayonnaise on sourdough toast, side of chips

Nasi Goreng (GFO, VGO) 24

Stir fried chicken, vegetables, rice combined with classic nasi goreng sauce

topped with a fried egg, prawn crackers

NICHE

HOME AWAY FROM HOME

NICHE DRINKS

SPECIALITY DRINKS

DARK HOT CHOCOLATE \$8.00

70% CACAO MIX BLENDED WITH MILK OF YOUR CHOICE, HOUSE MADE MARSHMELLO

TURMERIC LATTE \$7.00

BLEND OF TURMERIC, CINNAMON, GINGER, PEPPERCORN, HONEY PREPARED WITH SOY MILK

MANTRA CHAI LATTE \$8.00

BLEND OF BLACK CEYLON TEA, ANISEED, CARDAMOM, CINNAMON, CLOVES, PEPPERCORN, HONEY, GINGER PREPARED WITH SOY MILK

COLD PRESSED JUICE \$8.00

STRAIGHT UP ORANGE

SUPER GREEN - CUCUMBER, APPLE, CELERY, PINEAPPLE, KALE

SUNNY DAY - ORANGE, COCONUT WATER, PINEAPPLE, PASSIONFRUIT

GINGER NINJA - CARROT, APPLE, GINGER, LIME

JACK ROSE - STRAWBERRY, APPLE, LEMON, MINT

MILKSHAKES \$8.00

VANILLA, CHOCOLATE, CARAMEL,, STRAWBERRY

COFFEE

SML \$5.00 LRG \$5.50

LATTE, FLAT WHITE, CAPPUCCINO, MOCHA, MAGIC, ESPRESSO, DOUBLE ESPRESSO, LONG BLACK, SHORT/LONG MACCHIATO

+ SOY \$1 + OAT \$1 + ALMOND \$1

+ LACTOSE FREE \$1 + EXTRA SHOT \$1

ICED LATTE/MOCHA/BLACK \$7.00

ICED COFFEE WITH ICE CREAM \$8.00

TIRAMISU ICED COFFEE \$10.00

DOUBLE ESPRESSO OVER ICE, ALMOND MILK, TIRAMISU SYRUP, CHANTILLY CREAM, 70% CACAO, SPONGE FINGER

ICED ROSE MATCHA LATTE \$10.00

CEREMONIAL GRADE MATCHA, HIBISCUS & ROSE WATER SYRUP, OAT MILK

MATCHA LATTE \$7.00

CEREMONIAL GRADE MATCHA BLENDED WITH YOUR MILK OF CHOICE

TEA \$5.50

ENGLISH BREAKFAST

EARL GREY

JASMINE GREEN

PEPPERMINT

CHAMOMILE

LEMONGRASS & GINGER

SMOOTHIES

DUBAI CHOCOLATE \$14.00

PISTACHIO CREAM, GREEK YOGURT, BANANA, COCOA POWDER, FULL CREAM MILK, HONEY

MATCHA MANGO \$14.00

CEREMONIAL GRADE MATCHA, MANGO, BANANA, SPINACH, CHIA SEEDS, OAT MILK

ACAI BERRY \$14.00

ACAI, MIXED BERRIES, BANANNA, CHIA SEEDS, ALMOND MILK

MANGO MAGIC \$14.00

MANGO, COCONUT MILK, CHIA SEEDS, ALOE VERA JUICE

SOFT DRINK

SPARKLING MINERAL WATER 250ML \$4.50

SPARKLING MINERAL WATER 750ML \$9.00

CABI SPARKLING BLOOD ORANGE, LEMON, GRAPEFRUIT

GINGER BEER \$6.00

LEMON, LIME, BITTERS \$6.00

COKE, DIET COKE, COKE NO SUGAR, LEMONADE \$4.50

KOMBUCHA \$6.00

COCKTAIL & SPRITZ

ESPRESSO MARTINI - ESPRESSO, VODKA, KAHLUA \$18.00

BLOODY MARY - CLASSIC SPICY TOMATO JUICE, VODKA, LEMON JUICE \$16.00

APEROL SPRITZ - APEROL, PROSECCO, SODA, SLICE OF ORANGE \$16.00

HUGO SPRITZ - ST-GERMAIN ELDERFLOWER LIQUEUR, PROSECCO, SODA, MINT \$16.00

LEMONCELLO SPRITZ - LEMONCELLO, PROSECCO, SODA, SLICE OF LEMON \$16.00