

ESTD  2025

MANEE AU LAIT

EGGS ON TOAST \$14.00

Choice of eggs on sourdough/ multigrain toast
Fried, Poached
Scramble + 2
GF + 1.5

ADD SIDE

Avocado 5 Baby Spinach 5 Grilled tomato 5
Hash brown 5.5 Mixed mushroom 5 Bacon 6
Feta Cheese 4 Cheese Kransky 7

FRUIT TOAST \$11.00

Toasted fruit bread with butter

HAM CHEESE TOMATO TOASTIE \$13.00

CARROT JAM BAGEL \$14.00

Carrot Jam, Cream Cheese, Crispy
Carrot Chips on a warm Bagel

HAM FIG JAM BAGEL \$15.00

House made Fig Jam, cream Cheese,
Shaved Ham, Pistachios and Mixed
Seeds, touch with honey

EGG & BACON BRIOCHE ROLL \$16.00

Brioche roll with bacon, scrambled egg, baby spinach and
tomato relish

+ Hash Brown 5.5 + French Fries 5 + Salad 6

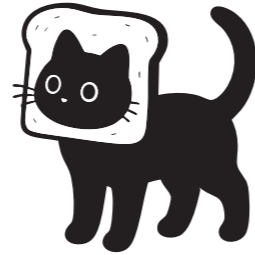
SOUP OF THE DAY \$16.00

Chef's freshly made seasonal soup, served warm
with toasted bread

+ Extra toast 3

JAPANESE RICE & OAT PORRIDGE \$23.00

A creamy blend of oats and Japanese rice with oat milk,
topped with soft cinnamon poached pear and finish with
homemade dried granola



MOROCCAN LAMB TOASTIE \$18.00

Pulled lamb shoulder with fresh salsa and tzatziki mayo
+ French Fries 5 + Salad 6

TRUFFLE MORNAY MUSHROOM TOASTIE \$18.00

Mixed mushrooms with creamy truffle mornay sauce
+ French Fries 5 + Salad 6

PORK KATSU SANDO \$23.00

Pork Katsu, Spicy Mayo, Tonkatsu sauce, Pickled daikon,
Chilli flakes, Shokupan Sandwich
+ French Fries 5 + Salad 6

CREAMY MIXED MUSHROOMS ON TOAST \$23.00

Sautéed mushrooms with fresh herbs, butter and baby
spinach, deglazed with white wine and finished with
cream. Topped with grated Parmesan and served on
sourdough

+ Poached Egg 3.5 + French Fries 5 + Salad 6

AVOCADO & PISTACHIO PESTO TOAST \$25.00

Fresh avocado slices, poached egg, rocket, sun-dried
tomatoes and fresh cherry tomato, house made pistachio
pesto on multigrain toast. Sprinkled with mixed seeds,
pistachios and bell pepper flakes

+ Poached Egg 3.5 + Scramble 5

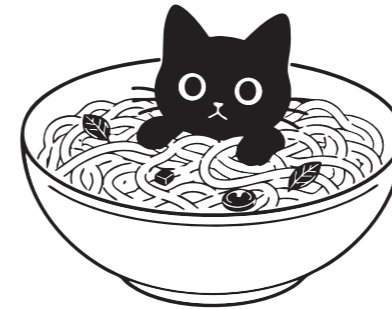
Kitchen Open 8 am to 2:30 pm

FRIED CHICKEN POKE BOWL \$22.00

Crispy fried chicken with Cabbage slaw, edamame, corn,
avocado, pickled daikon and house teriyaki dressing

MOROCCAN LAMB SHOULDER POKE BOWL \$23.00

Slow-cooked pulled lamb shoulder with Cabbage slaw,
edamame, corn, avocado, pickled daikon and house
teriyaki dressing



CREAMY CARBONARA PENNE \$25.50

Bacon, mushrooms, onion and garlic in a rich creamy
sauce tossed with penne and topped with bacon
breadcrumbs with grated parmesan

PRAWN NORI TACO \$26.00

Deep Fried Prawns, Avocado, Slaw mix, Garden Pickle,
Fried Shallot, Coriander, lemon dressing, Spicy Mayo on
Fried Seaweed shell

SPICY PRAWN & TOMATO CURLY FETTUCCINE \$26.50

Curly fettuccine in a roasted red pepper and tomato sauce
with prawns and house-made chilli oil with grated parmesan

JAPANESE WAGYU BEEF BURGER \$29.00

Wagyu beef, crispy bacon, Cheddar cheese, burger pickle,
lettuce, tomato, mayo n Katsu sauce serve with french fries



SNACKS

SWEET POTATO CHIPS \$11.00

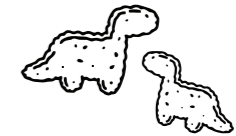
Crispy sweet potato fries with
tomato sauce

PARMESAN FRIES WITH TRUFFLE MAYO \$12.00

Shoestring fries topped with Parmesan
and served with truffle mayo

CHEESY MELT POTATO GEMS \$14.00

Golden potato gems baked with
melted cheese and drizzled with mayo
and seaweed



KIDS MENU

CHEESE TOASTY \$9.00

FISH FINGERS & CHIPS \$12.00

POPCORN CHICKEN N FRIES \$13.00

SIP. PAUSE. PURR



BE LIKE A CAT

Allergy statement Menu items may contain or cross contact with eggs, wheat, sesame seed, nuts and milk, please ask our staffs more information

HOT DRINKS

INDUSTRY BEANS COFFEE

White Black	5/5.8
Single Origin	+0.5
Decaf	+0.5
FILTER - SINGLE ORIGIN	6
Magic	5.5
Mocha	5.5
Premium Hot Choc	5.5
Golden Grind Tumaric Latte	5.5
Prana Chai Latte	5.9
Matcha Latte	6
Hojicha Latte	6.5
Bon Soy Almond Lactos Free Oat	+ 0.8

SPECIALTY TEA

English Breakfast French Earl Grey Lemon Grass Ginger Jasmine Green Peppermint	5.5
Yuzu Tea	6

ALCOHOL

BEER

Coopers	10
Corona	11

WINE

Malvern Park Prosecco	GL/BTL	11/56
Kingston Chardonnay		12/57
Kingston Shiraz		13/59

COLD DRINKS

COLD DRINKS

Iced Black	6
Iced Latte	6.5
Iced Coconut Black	7
Iced Filter	7
Iced Coffee <i>with Ice Cream</i>	8.5
Iced homemade strawberry latte	8
Iced Mocha <i>with Ice Cream</i>	9
Iced Yuzu Orange Filter Coffee <i>Yuzu, orange juice, soda water, filter coffee, dehydrated orange</i>	9
Bon Soy Almond Lactos Free Oat	1
Iced Chocolate <i>with ice cream</i>	8
Iced Matcha	7.5
Iced Hojicha	8.5
Iced Osmantus Matcha Latte	10
Iced Coconut Matcha Latte	10
House Made Strawberry Iced Matcha <i>with Matcha Ice Cream</i>	11
Sparkling Water	5
Coke Coke Zero Sprite	4
Pink Lemonade	7
Yuzu Orangeade <i>Fresh Honey Yuzu, Orange juice, Sparkling Soda, Dehydrated Orange</i>	8

SMOOTHIES

Banana	11
Banana, Natural Yogurt, Milk, Honey, Cinamon	
Berries	12
Mixed Berry, Banana, Natural Yoghurt, Milk, Honey	

FRESH JUICES

Orange	8
Apple	8
Orange Carrot Ginger Mixed	10

MILKSHAKES

Vanilla Chocolate Caramel Strawberry	KIDS/LGE	6.5/8
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WHERE THE TIME SLOWS AND SOULS CONNECT

📷 MANEE_AU_LAIT

