



TO START THE DAY

TOASTED ORGANIC SOURDOUGH WITH YOUR FAVOURITE CONDIMENT 9.5

Two slices with Pepe Saya cultured butter with either house-made triple berry jam | marmalade | honey | peanut butter | vegemite | ricotta

SCRUMPTIOUS CRUMPETS 19

Two wholemeal sourdough crumpets, topped with ricotta, honey, berry compote, strawberries and crushed pistachios (N)

AÇAÍ BOWL 18

house-made granola, fresh banana, strawberries, coconut and crushed pistachios (N)

Add: peanut butter +2 or replace to DF/GF granola +1

MUESLI BOWL 19

house-made granola, yoghurt, berry compote, seasonal fruit, topped with a swirl of natural date syrup and raw tahini (N)
DF/GF granola +1

BETWEEN THE BREAD

(GF OPTION IS NOT AVAILABLE FOR OUR SANDWICHES)

BACON AND EGG PANINI 16

with streaky bacon, poached egg, tomato, Swiss cheese, hollandaise, house-made sweet chili jam aioli, baby spinach

Add: avocado +2.5

SALMON BAGEL 15.5

smoked salmon, dill, labneh, fresh tomato, baby spinach, Israeli pickles on a seeded bagel

HALLOUMI PITA 15.5

with Moroccan eggplant salad, red pesto, baby spinach and fresh tomato

Add: poached egg +4

SATAY CHICKEN SANDWICH 18.5

poached chicken breast marinated in satay sauce, served with avocado, fresh tomato and cucumber on toasted sourdough (N)

THE REUBEN 20

double stacked house-made pastrami, Dijon, Swiss cheese, sauerkraut, pickled cucumber and aioli on toasted sourdough

ALL DAY BRUNCH

TWO FREE RANGE POACHED EGGS ON TOAST 16

with Pepe Saya cultured butter

FEELIN' EXTRA:

poached egg +4	sujuk (GF) +5.5	hummus +5
avocado +5	smoked salmon +7	gf toast +2
labneh +5	halloumi +7	extra bread +3
eggplant salad (VE) +5	slow cooked lamb +10	extra pita +3
	falafel (3) +6	

AVOCADO AND DANISH FETA SMASH 26

with fresh mint, lime, chilli flakes, sweet corn, confit truss tomatoes, dukkah and a poached egg on toasted sourdough (N)

Add: smoked salmon +7 | sujuk +5.5 | halloumi +7

OTTOMAN EGGS 28

Turkish style poached eggs in a bed of labneh with Aleppo-pepper butter, fried eggplant, chickpeas, cucumber, Zaatar and fresh herbs, served with warm pita (V, N)

Add: sujuk +5.5

SHAKSHUKA 26

two free range eggs baked in our rich middle eastern tomato sauce, topped with Danish feta and fresh parsley, served with toasted sourdough

LABNUSHUKA 28: replace feta with a bed of labneh and dukkah

HUMMUSSHUKA 28: replace feta with bed of hummus and dukkah

Add: sujuk +5.5 or slow cooked lamb +10

HUMMUS PLATE 18

house-made hummus with tahini dip, zaatar, roasted pine nuts, fresh parsley, confit truss tomatoes and zhug, served with warm pita (VE,N)

Add: sujuk +5.5 | slow cooked lamb +10 | eggplant salad (VE) +5

FUL MEDAMES 28

hearty, yet zesty Egyptian fava bean stew, served with hummus, tahini dip, fresh tomatoes and herbs, zhug, hard-boiled egg and warm pita (DF,N)

STREET FOOD

SABICH

with fried eggplant, hardboiled egg, hummus, tahini, amba, Israeli salad, pickles and amba, sourdough pita

SABICH PITA 19
SABICH BOWL 26
(GF available)

FALAFEL

house-made crispy falafel with hummus, tahini, amba, pickles, Israeli salad, sourdough pita

FALAFEL PITA 19
FALAFEL BOWL 26
(GF available)

SCHNITZEL SANDWICH 21.5

with panko crumbed chicken schnitzel in a challah, matbucha, fried eggplant, amba aioli and fresh tomato

ARAYES 24.5

crispy grilled pita stuffed with spiced lamb kofta, served with Israeli salad, amba and tahini and pine nuts (DF, N)

SATURDAY AND SUNDAY SPECIAL

ISRAELI BREAKFAST 27

house made bourekas, filled with spinach, feta and ricotta, served with hummus, tahini, labneh, Israeli salad, pickles, olives, zhug and hard-boiled egg

VE: Vegan GF: Gluten Free DF: Dairy Free N: Nuts
10% surcharge applies on Sundays and 15% on public holidays
Thank you for your understanding and support!