eat

Open
Mon – Sun 6:15 - 3
kitchen closes at 2:30

Please **ORDER AND PAY** at the counter
and inform the staff about any allergies

TO START THE DAY

Toasted organic sourdough with your favourite condiment 9
Two slices with Pepe Saya cultured butter with either house-made triple berry jam | marmalade | honey | peanut butter | vegemite | ricotta

Scrumptious crumpets 18
Two wholemeal sourdough crumpets, topped with ricotta, honey, berry compote, strawberries and crushed pistachios (N)

Açai 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

Black rice porridge 19
warm wholesome breakfast porridge with chia and toasted nuts, topped with fresh banana and strawberries (VE, GF, N)

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

Halloumi pita 15
with Moroccan eggplant salad, red pesto, baby spinach and fresh tomato
Add: poached egg +4

Satay Chicken Sandwich 17
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
avocado +5
labneh +5
eggplant salad (VE) +5
sujuk (GF) +5.5
smoked salmon +7
halloumi +7
slow cooked lamb +10
falafel (3) +6
hummus +5
gf toast +2
extra bread +3
extra pita +3

Avocado and Danish feta smash 25
with fresh mint, lime, chilli flakes, garden peas, confit truss tomatoes, dukkah and a poached egg on toasted sourdough (N)
Add: smoked salmon +7 | sujuk +5.5 | halloumi +7

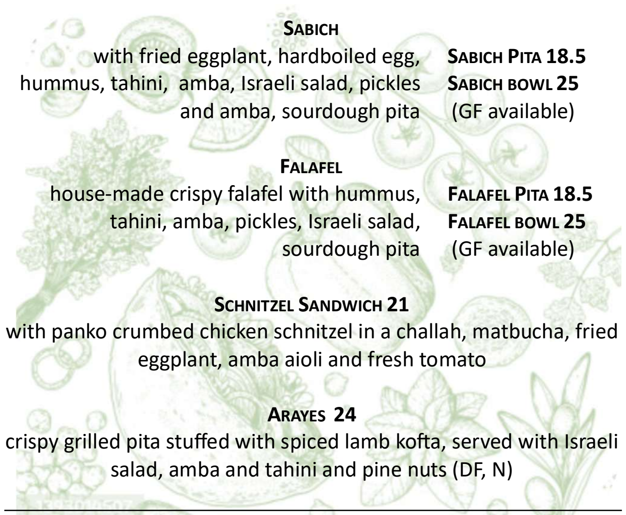
Ottoman Eggs 27
Turkish style poached eggs in a bed of labneh with Aleppo-pepper butter, fried eggplant, chickpeas, cucumber, Zaatar and fresh herbs, served with warm pita (V, N)
Add: sujuk +5.5

Shakshuka 25
two free range eggs baked in our rich middle eastern tomato sauce, topped with Danish feta and fresh parsley, served with toasted sourdough
Labnushuka 27: replace feta with a bed of labneh and dukkah
Hummusshuka 27: 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 27
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 18.5
Sabich bowl 25
(GF available)

Falafel
house-made crispy falafel with hummus, tahini, amba, pickles, Israeli salad, sourdough pita
Falafel Pita 18.5
Falafel bowl 25
(GF available)

Schnitzel Sandwich 21
with panko crumbed chicken schnitzel in a challah, matbucha, fried eggplant, amba aioli and fresh tomato

Arayes 24
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 25
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!