

SMOOTHIES

PB & BANANA SMOOTHIE	12.0
Banana, peanut butter, cacao, honey & almond milk. (VO, GF)	
MANGO SMOOTHIE	12.0
Mango, coconut milk, yoghurt & honey. (VG, GF)	
MILKSHAKES WITH MALT	10.0
Vanilla, Strawberry, Nutella, Salted Caramel Espresso, Chocolate Alternative milks + 1.5	

COFFEE & TEA

COFFEE BY INGLEWOOD COFFEE ROASTERS	
Single Origin Espresso	4.5
Single Origin Long Black	4.7
Sunset Blvd with milk	5.2
Turmeric Latte	6.0
Matcha Maiden Latte	6.0
Mocha	5.2
Hot Chocolate	5.2
Prana Chai	7.0
Iced Coffee	8.0
With ice cream	8.5
Iced Chocolate	8.0
With ice cream	8.5
Cold Brew	5.5
Batch Brew	6.5
Decaf	+0.6
Alternative Milks	+ 1.0
TEA BY CHAMELLIA	4.8
Earl grey, English breakfast, gunpowder green, lemongrass & ginger, peppermint	

COLD DRINKS

Orange Juice	7.0
Mango Juice	7.0
Apple Juice	6.5
Drinking Coconut	7.5
Coke, Diet Coke, Coke Zero, Sprite	4.0

ALCOHOL

MIMOSA	10.0
Prosecco & orange juice.	
WALTER'S BLOODY MARY	14.0
Vodka, sriracha, worcestershire sauce, tomato juice & tabasco garnished with rosemary.	
CLASSIC APEROL SPRITZ	14.0
Prosecco, aperol & soda water.	
ESPRESSO MARTINI	15.0
Sunset Blvd espresso shot, vodka & Kahlua.	
VODKA, LIME & SODA	10.0
GIN & TONIC WITH LIME	11.0
Victoria Bitter	7.5
Single Fin Summer Ale	9.0
Somersby Apple Cider	9.0
Tread Softly Prosecco	9 / 34
The Hare & The Tortoise Pinot Gris	10 / 38
The Hero of Zero Sauvignon Blanc	10 / 38
Tread Softly Rosé	9 / 34
Elephant In The Room Pinot Noir	9 / 34
Bleeding Heart Shiraz	9 / 34

FOOD

TOAST	9.5
Noisette sourdough / multigrain / fruit toast with your choice of preserves. Gluten Free + 2.2 l Nutella + 1.0	
EGGS ON TOAST	14.0
Free range eggs your way.	
STRAWBERRY & GRANOLA ACAI BOWL	20.0
Choice of peanut butter or nutella, acai, strawberry, banana, coconut, cocoa nibs & granola. (VG, N)	
BLUEBERRY & BANANA ACAI BOWL	20.0
Peanut butter, acai, blueberry, banana, coconut, hemp seeds & buckwheat granola. (V, VG, N, GF) Add Nutella (N) + 3.0	
GREEN BREAKFAST BOWL	21.5
Quinoa, avocado, kale, haloumi, yoghurt, black dukkah, pita chips & a poached egg. (N, VG, GFO) Add salmon or mushrooms + 3.5	
BLOSSOM HOTCAKES	21.5
Salted caramel, strawberries, vanilla mascarpone, dark chocolate meringue & raspberry curd. (VG) Add bacon + 3.5	
MOJO BENNY	22.5
Cuban pulled pork, cheddar cornbread waffle, guacamole & chipotle hollandaise with two poached eggs. Add mushrooms + 3.5	
CHILLI SCRAMBLED EGGS	22.5
Bacon, chilli, coriander, Vietnamese mint, cherry tomatoes, parmesan & fried shallots served on sourdough. (VGO, GFO) Add potato rosti or hash browns + 3.5	
AVO & FETA SMASH	21.0
Pomegranate, black sesame, feta, chilli & beetroot powder on thick cut multigrain. (GFO, VO, VG) Add poached egg + 2.0 l Add bacon + 3.5	
VEGAN OPTION	21.0
With vegan feta. (V)	
SEEDED SMASHED PEAS	22.0
Feta, pumpkin seeds, linseeds, pinenuts, chilli, haloumi, beetroot hummus & a poached egg on sourdough. (N, VG, GFO) Add bacon + 3.5	
FALAFEL PITA	20.5
Baked falafel, green tahini sauce, quinoa tabouli salad, hummus, pickled red onion & fresh herbs served in a warm pita pocket with chips. (V, VG)	
BEEF BURGER	24.5
BBQ glazed bacon, fried onions, smoked cheese, lettuce, tomato, thousand island dressing & mustard on a milk bun with rosemary seasoned chips.	
GOJI NUT CRUNCH PORRIDGE	20.0
Cherry labneh, figs, quinoa, buckwheat goji nut crunch & maple syrup. (VG, N)	

CHICKEN SCHNITZEL ROLL	19.0
Parmesan herb crumbed chicken breast, iceberg, mayo & smoked cheese in a soft white roll. Add chips + 4.5	
MISO GINGER SALMON	24.8
Grilled salmon, sautéed kale, broccolini, sugar snaps, edamame, avocado hummus, fried enoki & black sesame. (GF)	
MOROCCAN SPICED CHICKEN	24.5
Grilled chicken, cumin quinoa salad, spiced chickpea, pomegranates, kale, cucumber raita, toasted almonds & sumac. (N, GF)	

SIDES

Haloumi (VG, GF)	5.5
Bacon (GF)	5.5
Hash Browns (VG, V)	5.5
Potato Rosti (VG)	5.5
Smashed Avocado & Feta (GF, VO)	6.0
Roast Tomato (GF, V)	4.5
Chipotle Hollandaise	4.5
Mushrooms (VG, GF, V)	5.0
Smoked Salmon (GF)	6.0
Avocado (VG, GF, V)	5.5
Black Dukkah (N)	3.3
Extra Egg (VG, GF)	3.5
Feta (VG, GF)	4.5
Vegan Feta (VG, GF, V)	4.5
Tomato Relish (VG)	4.5
Chips with Aioli (VG)	10.0

10% surcharge on weekends.
20% surcharge on public holidays.

We are proud to pay our hardworking team the award which is why we include a surcharge on these days.

No split bills on weekends and public holidays.
No alterations to menu items.

GF - Gluten Free GFO - Gluten Free Option
VG - Vegetarian VGO - Vegetarian Option
V - Vegan VO - Vegan Option
N - Contains Nuts

All food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Our team and our suppliers take caution to prevent cross-contamination, however, any product may contain traces. If you have a food allergy, please make this known at the time of ordering.

WALTER