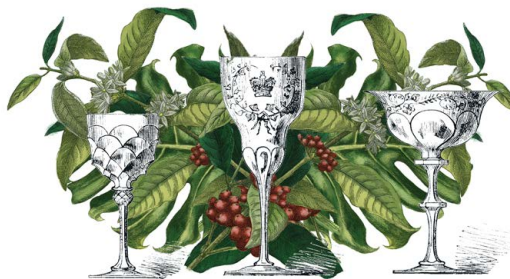


À BOIRE



TO DRINK

ESPRESSO

(BY 7 SEEDS)

SHORT \$4

Short black
Short macchiato

ESPRESSO \$4.2

Latte
Cappuccino
Piccolo
Long black
Long macchiato
Hot chocolate
Mocha
Iced long black
Iced latte

COLD BREW \$4.5

ICED COFFEE \$6.5

ICED CHOCOLATE \$6

TEA \$4.5

(BY LARSEN & THOMPSON)

Good morning
Earl grey
Sencha green
Genmaicha
White peony
Peppermint
Lemongrass & ginger
Chamomile

REMEDY KOMBUCHA \$6.5

PRANA CHAI POT \$5.5

w/ bonsoy

TURMERIC LATTE \$5

w/ almond milk

MILK SHAKES \$6

caramel, strawberry or chocolate

SODAS \$5

(BY SODA PRESS)

Pink grapefruit
Ginger ale
Old fashion lemonade
Indian tonic
Raspberry & mint

JUICE

MANGO & COCONUT SMOOTHIE \$9

FRESH YOUNG COCONUT \$8

CLOUDY APPLE JUICE \$5

FRESH ORANGE JUICE \$5



HEALTHY HUMANS \$6.5

LIVING LEMON SODA

LIVING GINGER BEER

GORGEOUS GREENS JUICE

SPRITZ

APEROL SPRITZ \$14

Aperol, grapefruit, prosecco

JASON MIMOSA \$15

Cointreau, orange, prosecco

SLOE DOWN \$15

Plymouth Sloe gin, mint, prosecco

BANK ST \$15

St Germain, cucumber, sparkling

SHRUB LYF \$16

Strawberry shrub, prosecco

COCKTAILS

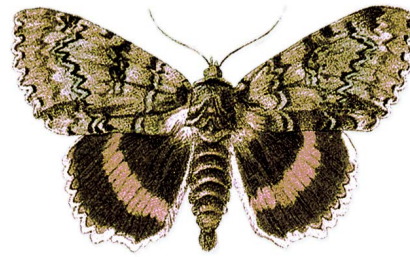
BREAKFAST MARTINI \$18

Plymouth gin, Cointreau, mango saffron marmalade

BANG BANG MARY \$12.5

Absolut vodka, green chilli, galangal, fish sauce,
lime, curry leaf

PAR JOUR



BY DAY

BURNHAM BAKERIES TOAST

Pepe Saya butter & Jam Lady Jam
fruit or rye \$9
sourdough \$7

TOASTED CROISSANT \$8.5

Pepe Saya butter and Jam Lady jam

CROQUE MONSIEUR \$14.5

croissant, ham, Laughing Cow cheese
& fried egg \$3

GRANOLA \$16.5

watermelon, yoghurt, pomegranate, lime, coconut

BIRCHER \$16

poached nashi pear, blueberry, strawberry

CHIA PUDDING \$16

mango, lemon balm, almond milk, pomelo

VANILLA HOTCAKES \$16

tea custard, cashew crumble, coconut ice cream

SMASHED AVOCADO \$17.5

tomato relish, coriander, charred lime
+ poached egg \$3

TURMERIC OMELETTE \$17.5

green mango, crisp pork, sweet fish sauce

CHARRED GREENS \$16

asparagus, kangkong, sugar snaps, freekeh, eggplant
+ poached egg \$3

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

BREAKFAST CASSOULET \$19

Paddon Park white pudding, pulled pork, 63-degree egg

EGGS BENEDICT \$19

crisp pork belly, nashi pear, soy hollandaise, lime

BEEF BRISKET \$23

duck liver pate, son in law egg, herbs, pickles, sourdough

POKE BOWL

cucumber noodles, vermicelli, avocado, pickled ginger,
soy & mirin dressing
ocean trout \$20
marinated tofu \$17

CONGEE

charred corn, mushroom, kangkong \$15
slow cooked pork, son in law egg, scratchings \$16
smoked trout, prawn, spring onion \$18

CHARGRILLED LAMB BAO \$23

yellow bean soy, pickled ginger, vietnamese mint
+ extra bao \$3

SOFT SHELL CRAB BAO \$25

yuzu mayo, pickles, sriracha, chilli fries

STIR FRIED MUSSELS \$18

coconut, lemongrass, lime leaf

CHARRED CHICKEN SALAD \$18

shredded papaya, roasted shallot, lime, chilli

SATAY ROTI BREAD \$16

son in law egg, pickled vegetables

EGGS ON TOAST \$11

poached, fried or scrambled

SIDES

poached egg / son in law egg / tomato relish \$3

roti bread / charred mushrooms \$4

wilted greens / half avocado with lime \$5

thick cut bacon / smoked trout / pulled pork \$6

FRENCH FRIES \$8

roasted chilli, kewpie mayo

ENFANTS

SON IN LAW EGG (V) \$7

with toast soldiers

LAMB BURGER \$8

steamed bao, fries

CRISPY CHICKEN \$9

coleslaw, sweet chilli

DONUTS (V) \$7

cinnamon, condensed milk

KIDS FRIES (V) \$5

french fries, kewpie mayo

PLEASE INFORM OUR FRIENDLY STAFF OF
ANY DIETARY REQUIREMENTS