



Lucy Lu



DRINKS MENU

COFFEE

ESPRESSO	25
DOUBLE ESPRESSO	30
FLAT WHITE	35
CAPPUCCINO	35
LATTE	35
PICCOLO LATTE	33
ICED LATTE	35
VIET ICED LATTE	35
MOCHA	38
LONG BLACK	33
MACCHIATO	33
COLD BREW	40

TEA

Jasmine	
Earl grey	
Chamomile	
English breakfast	
Peppermint	

SPECIALTY LATTES

Matcha latte	
Homemade sticky chai latte	
Turmeric chai latte	
Matcha chai latte	
Charcoal chai latte	
Beetroot chai latte	

EXTRAS

EXTRA SHOT	5
LARGE	10
SOY	10
OAT MILK	10
ALMOND MILK (MYLKLABS)	15
FLAVOURED SYRUPS	5
vanilla / caramel / agave	

COLD DRINKS

25

Soda water
Ginger ale
Lemonade
Coca cola
Coke zero

KOMBUCHA

44

Applebeet
Ginger
Guava

PRESSED JUICES

48

GREEN OUT

Kale, kiwi, green apple, celery, lemon, parsley

STRAWBERRY WEBSTER

Watermelon, green apple, lychee, mint

DETOX

Beetroot, orange, carrot, ginger

OJ

Sunkist oranges

SMOOTHIES

54

BANANA KALE

Mango, coconut, honey, cinnamon, oat milk

PEANUT BUTTER CACAO

Dates, banana, oat milk
+ espresso 25

ACAI

Blueberries, banana, dates, oat milk
+ peanut butter 5



LIGHT BREAKFAST + McMUFFINS

Available 7am - 5pm

LIGHT BREAKFAST

FRUIT SALAD (VE)

Seasonal fresh fruit | 45
+ coconut yoghurt 25

PEANUT BUTTER BUCKWHEAT GRANOLA (VE) (GF)

House granola, fresh seasonal fruit, peanut butter, coconut yoghurt, choice of milk | 60 (VE)

ACAI BOWL (VE)

Acai, blueberries, banana, dates, cranberry juice, topped with house made peanut butter, flaked coconut, chia seeds, cacao nibs & fresh strawberry | 75

EGGS YOUR WAY

Poached / fried (VO)
scrambled / tornado
W sourdough | 40

EXTRA STUFF

Hash brown | 15
Sourdough toast, gluten free toast | 20
Free range egg poached, Fried (VO) | 10
Soft buttery scrambled eggs (2), grilled chicken | 30
Grilled tomato | 12
Avocado fresh, Smashed | 20
Spiced potatoes, Fried katsu mushroom, mixed mushrooms | 25
Australian smoked bacon, Wagyu beef patty 100g | 35
Pork belly | 25 / 40
Smoked beetroot and mushroom patty 90g | 35
Smoked salmon 60g | 40

McMUFFINS

+ fries or tator tots 25

BACON + EGG (GFO)

Australian bacon, American cheese, fried egg, boujee sauce, zucchini pickles, house English muffin | 65

SAUSAGE + EGG (GFO)

Beef sausage, American cheese, fried egg, boujee sauce, zucchini pickles, house English muffin | 70

CHICKEN + EGG

Fried chicken thigh, American cheese, fried egg, boujee sauce, zucchini pickles, house English muffin | 65

VEGAN BACON + EGG (GFO)

Australian bacon, American cheese, fried egg, boujee sauce, zucchini pickles, house English muffin | 65

VEGAN SAUSAGE + EGG (GFO)

smoked beetroot and mushroom patty sausage, American cheese, fried egg, boujee sauce, zucchini pickles, house English muffin | 65

VEGAN CHICKEN + EGG

Fried katsu oyster mushroom, American cheese, fried egg, boujee sauce, zucchini pickles, house English muffin | 65

V | vegetarian VE | vegan
GF | gluten free
GFO | gluten free option



BRUNCH + BURGERS

BRUNCH

available 7am - 5pm

BREKKY BOWL (VE) (GF)

Hummus, avo, buckwheat, miso pumpkin wedge, seeds, lavosh, kale, broccoli, chimichuri, lemon | 75
+ salmon 40

CHILLI EGGS (V) (GFO)

Soft buttery scrambled eggs, Nahm phrik, fresh herbs, cream fraiche, sourdough | 75

BIG BREKKY (GFO)

Australian bacon, avocado, kale, chimichuri, grilled tomato, 2 poached eggs, parmesan hash brown | 80

LOCAL SHROOMS (V) (GFO)

Mixed local mushrooms, salsa verde, broccoli, Poached egg, parmesan, truffle essence, chives, sour dough | 75

PORK BENNY (GF)

Avocado mousse, spiced potatoes, crispy glazed pork belly, romesco sauce, poached egg, pickled shallots, herbs from the garden | 85

EGGS ROYALE (GFO)

Smoked salmon, kimchi aioli, kale, avocado two poached eggs, sesame, house English muffin | 80

BURGERS

All day

+ fries or Tator tots 25

OG BREAKFAST

BURGER (VO) (GFO)

Beef patty, American cheese, fried egg, boujee sauce, miso onions, zucchini pickles, sesame seed bun | 80

INDO MI FRIED CHICKEN

Fried chicken thigh, Indo mi crumb, fermented hot sauce, kimchi slaw, butter pickles, sesame seed bun | 75

OG CHEESE BURGER (GFO)

Beef patty, double American cheese, boujee sauce, miso onions, zucchini pickles, sesame seed bun | 75
extra patty 30

PORK BELLY (GFO)

Char Sui pork belly, kimchi mayo, apple slaw, nahm phrik, sesame seed bun | 85

KATSU MUSHROOM (V)

Panko crumb oyster mushroom, tonkatsu sauce, slaw, mayo, quick pickles, sesame seed bun | 75

FILET O FISH

Beer battered cod, American cheese, coleslaw, capers, quick pickles, sesame seed bun | 75

V | vegetarian VE | vegan

GF | gluten free

GFO | gluten free option



VEGAN BURGERS + LUNCH / DINNER

VEGAN BURGERS

All day

+ fries or Tator tots 25

VEGAN OG BREAKFAST BURGER (GFO)

Smoked beetroot and mushroom patty sausage, American cheese, fried egg, boujee sauce, miso onions, zucchini pickles, bun | 80

VEGAN OG CHEESE BURGER (GFO)

Smoked beetroot and mushroom patty sausage, double American cheese, boujee sauce, miso onions, zucchini pickles, bun | 75

VEGAN KATSU MUSHROOM

Panko crumb oyster mushroom, tonkatsu sauce, slaw, mayo, quick pickles, bun | 75

+ vegan fried egg 10

SIDES

TATOR TOTS

w boujee sauce | 45 (VO)

INDO MIE POPCORN CHICKEN

kimchi mayo | 45

5 SPICE CALAMARI

Dusted calamari, lemon aioli, romesco | 45

FRIES

nori salt, boujee sauce | 45 (VO)

LUNCH/DINNER

Available from 11am

CHAR GRILLED OCTOPUS

Chimichuri, kiwi, nahm phrik, balsamic glaze | 85

BLACK COD

Asparagus, fried leeks, romesco, cauliflower mousse | 110

CHAI MASALA 1/2 CHICKEN

Nasi, chicken jus, bok choy | 85

WAGYU MB <5

Skirt steak, spiced potatoes, sesame green beans, chimichurri, chicken jus | 155

CRISPY PORK BELLY

Daikon, wombok, carrot, picked herbs, chilli jam, Nahm Jim, sticky soy | 85

BULGOGI BOLOGNESE

Egg fettuccine, parmesan, chives | 85

TRUFFLED MUSHROOM

RISSOTTO (V) (VO)

Mixed local mushrooms, arborio rice, parmesan, miso butter, shiitake powder | 75

BAOS

Char Sui pork belly, quick pick, carrot | 42
Katsu mushroom, tonkatsu, mayo, slaw | 32
Karaage chicken, kimchi slaw, pickles | 38

V | vegetarian VE | vegan

VO | vegan option

GF | gluten free GFO | gluten free option



