



summer bellini - strawberry purée,
fresh basil and prosecco ve 23

glass of champagne - louis roederer
collection 243 nv, france ve 29

our sugar-free passionfruit lime soda ve 9

FRUIT, GRAINS

summer fruit bowl, greek or coconut yoghurt ve 19
+ linseeds, sesame seeds, almonds ve 1

bircher muesli, green apple, medjool dates
and toasted hazelnuts 18

bills almond, buckwheat and pumpkin seed
granola, greek or coconut yoghurt,
sugar plum and shiso compôte ve 21

chilled coconut rice, fresh papaya, toasted
pistachios, mango and passionfruit 20

TOAST, BAKERY

daily baked breakfast muffin 6.5

baked goods available at the counter

iggy's sourdough ve 11.5

our paleo loaf ve 11.5

a.p bakery fenugreek and sesame ve 12

nonie's gluten-free toast ve 11.5

+ oomite ve, honey, our marmalade ve,
jam ve or almond butter ve

EXTRAS

+ our chilli sambal ve 3

+ fresh or cumin roast tomatoes ve 6

+ our green kimchi ve - seasonal greens ve 6

+ avocado salsa ve - avocado ve 7

+ steamed tofu ve 7

+ grilled halloumi 8

+ herbed garlic mushrooms 9

VEGETARIAN BREAKFAST

CLASSICS

a.p bakery fenugreek and sesame sourdough,
avocado, lime, chilli and coriander ve 21
+ poached egg 4

ricotta hotcakes, banana
and honeycomb butter 32

scrambled eggs and iggy's
sourdough toast 22

toasted coconut bread, butter SML 7 REG 12

veggie fresh aussie - grilled halloumi,
poached eggs, greens, avocado,
cherry tomatoes and furikake 29
+ iggy's sourdough toast 4

sweet corn fritters, roast tomato,
spinach and avocado salsa 29

EGGS, PLATES

two poached, soft boiled or sunny eggs
and iggy's sourdough toast 21

chilli fried egg and grilled halloumi roll,
baby spinach and mango aioli 19

potato and feta rösti, poached eggs,
herb yoghurt and pickled cucumber 29

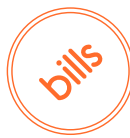
steamed tofu, pickled golden daikon,
fennel, our kimchi and jasmine rice salad,
yuzu dressing ve 28

grilled three-cheese and our green kimchi
open sandwich 23

scrambled silken tofu, shredded cabbage,
cucumber ribbons and chilli sambal ve 22
+ toasted iggy's sourdough ve
+ our toasted paleo ve

ve vegan

- please inform your waiter if you are allergic to any food items - we cannot guarantee the absence of allergens in our dishes due to being produced in a kitchen that contains allergens.
- 1.5% surcharge for mastercard and visa payments, 2.65% for american express. 5% surcharge applies on saturdays / 10% surcharge applies on sundays / 15% surcharge applies on public holidays / 10% staff gratuity for groups of 8+



TO START

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kalamata olives, mandarin agrumato ve 9

a.p bakery fenugreek and sesame
sourdough, extra virgin olive oil ve 9

zucchini chips, nigella seed and curry leaf
coconut yoghurt ve 16

chilli, sesame crispy tofu, gem lettuce
and peanut miso dressing ve 24

CLASSICS

a.p bakery fenugreek and sesame sourdough,
avocado, lime, chilli and coriander ve 21
+ poached egg 4

ricotta hotcakes, banana
and honeycomb butter 32

scrambled eggs and iggy's
sourdough toast 22

sweet corn fritters, roast tomato,
spinach and avocado salsa 29

veggie fresh aussie - grilled halloumi,
poached eggs, greens, avocado,
cherry tomatoes and furikake 31
+ iggy's sourdough toast 4

grilled three-cheese and our green kimchi
open sandwich 23

EXTRAS

- + our chilli sambal ve 3
- + fresh or cumin roast tomatoes ve 6
- + our green kimchi ve - seasonal greens ve 6
- + avocado ve - avocado salsa ve 7
- + steamed tofu ve 7
- + grilled halloumi 8
- + herbed garlic mushrooms 9

VEGETARIAN LUNCH

PLATES, BOWLS

quinoa, millet and jasmine rice bowl,
silken tofu, shaved fennel, golden daikon,
pickles, yuzu dressing and nori sesame ve 28

bills fragrant yellow curry, tofu, roast squash,
cucumber and ginger relish, jasmine rice ve 32

broccolini and cavolo nero rigatoni,
spring peas, lemon and ricotta (ve available) 33

potato and feta rösti, poached eggs and dill yoghurt 29

scrambled silken tofu, shredded cabbage,
cucumber ribbons and chilli sambal ve 22
+ toasted iggy's sourdough ve
+ our toasted paleo ve

bills chopped - tomatoes, grilled zucchini,
edamame, cabbage, corn, green beans,
beetroot, crunchy chickpeas, sesame dressing
and furikake ve 26
+ avocado ve 7
+ steamed tofu ve 7
+ grilled halloumi 8

SIDES

bills green salad, yuzu kosho
and fresh ginger ve 14.5

herbed fries ve 9.5

SWEET

salted peanut brittle 6
bills dark chocolates 6
pistachio, almond and orange nougat 6

ricotta hotcakes, banana and
honeycomb butter sml 25 reg 32

watermelon and raspberry granita ve 10

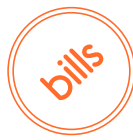
dark chocolate cashew pot,
salted hazelnut praline ve 12

spiced biscuit ice cream sandwich, raspberry 12

brown sugar pavlova, mango, passionfruit
and makrut lime, yoghurt cream 24

ve vegan

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zucchini chips, nigella seed
and curry leaf coconut yoghurt ve 16

our grilled flatbread, charred capsicum
and walnut relish ve 15

chilli, sesame crispy tofu, gem lettuce
and peanut miso dressing ve 24

PLATES, BOWLS

broccolini and cavolo nero rigatoni,
spring peas, lemon and ricotta (ve available) 33

bills fragrant yellow curry, silken tofu,
roast butternut, cucumber and ginger
relish, jasmine rice ve 32

quinoa, millet and jasmine rice bowl,
silken tofu, shaved fennel, golden daikon,
pickles, yuzu dressing and nori sesame ve 28

bills chopped - tomatoes, grilled zucchini,
edamame, cabbage, corn, green beans,
beetroot, crunchy chickpeas, sesame dressing
and furikake 26
+ avocado ve 7
+ steamed tofu ve 7
+ grilled halloumi 8

VEGETARIAN DINNER

SIDES

bills green salad, yuzu kosho
and fresh ginger ve 14.5

heirloom tomato salad, sherry vinegar
sumac and pickled red onion 16

grilled broccolini, pinenut dressing 16

herbed fries ve 9.5

a.p bakery fenugreek and sesame
sourdough, extra virgin olive oil ve 9

SWEET

salted peanut brittle 6
bills dark chocolates 6
pistachio, almond and orange nougat 6

ricotta hotcakes, banana and
honeycomb butter sml 25 reg 32

watermelon and raspberry granita ve 10

dark chocolate cashew pot,
salted hazelnut praline ve 12

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