

Welcome.



Ladies & Gentlemen.

We have gluten free options available for some dishes. Please let us know if you have any food allergy or special dietary requirement. We will try our best to accomodate any request if possible.

**1.2% surcharge on all card payments*

**10% surcharge on public holidays*

House- brew

Warm		Loose leaf tea (Pot)	4.5
Latte	4.5	English breakfast	
Flat white	4.5	Earl grey	
Cappuccino	4.5	Rose grey	
Mocha	4.8	Chamomile	
Long black	4	China jasmine	
Short black	3.8	Peppermint	
Macchiato	4	Lemon grass	
Piccolo	4		
Hot chocolate	4.5	Special tea (Pot)	5.5
Tumeric latte	4.5	Taiwanese black tea	
Matcha latte	5.5	Oriental beauty oolong tea	
Prana chai	5.5		
Babycino	2	Freshly cold pressed juice	8
		Red Juice	
		Beetroot, apple, orange, cucumber, ginger	
		Green Juice	
		Spinach, apple, cucumber, celery, ginger	
		Sunset Juice	
		Carrots, apple, orange, ginger	
		Orange juice	
		Apple and orange juice	
		House-made fresh ice tea	7.5
		Grapefruit	
		Lemon & honey	
		Passionfruit	
		Milkshake	7
		Vanilla/Coffee/Chocolate/ Strawberry/Caramel/ Peanut Butter	

All day menu.

Brasserie sourdough toast / 5.8

Slice of white/multigrain sourdough toast served with butter and choice of jam, peanut butter or vegemite

Bacon & Egg Roll / 10

Wood smoked bacon, fried egg, mix leaves, Japanese milk bun and choice of sauce

Grilled veggie & Egg Roll / 14

Zucchini, sweet potato, eggplant, fried egg, mix leaves, tomato relish, Japanese milk bun

Halloumi & Egg Roll / 14

Halloumi, fried egg, mix leaves, Japanese milk bun and choice of sauce

Breakfast wrap / 13

Wood smoked bacon, scrambled eggs, hash brown, mix leaves and choice of sauce

Halloumi breakfast wrap / 15

Grilled Halloumi, scrambled eggs, hash brown, mix leaves and choice of sauce

Grilled veggie wrap / 14

Zucchini, sweet potato, eggplant, mix leaves, tomato relish

Chicken & Avo wrap / 15

Grilled chicken, avocado, mix leaves, aioli

Eggs on toast / 12

Scrambled or poached eggs with sourdough toast and butter

Little almighty / 14

Bacon, hash brown, and a sourdough toast served with ketchup. Choice of scrambled or fried egg

Mentaiko scrambled / 18

Creamy Mentaiko on scrambled eggs served with soft Brioche toast and house-made scallion oil

Add grilled garlic butter prawns 3pcs (+4.5)

French omelette / 19

Hearty French omelette filled with three kinds of mushrooms, spinach, and cheese. Served with a slice of sourdough toast

Avomato / 16

Fresh cherry tomatoes, avocado, feta cheese and balsamic glaze served on a sourdough toast

Add a poached egg +\$2.5

The almighty / 27

Bacon, sausage, mushrooms, spinach, edamame, hash brown, house-made tomato relish and sourdough toast. Choice of scrambled or poached eggs

Veggie almighty / 27

Grilled zucchini, halloumi, oven baked tomato, mushroom, spinach, edamame, hashbrown, house-made tomato relish and sourdough toast. Choice of scrambled or poached eggs

Add ons/extras

Scrambled eggs	3.5
Fried egg	2.5
Poached egg	2.5
Fresh/grilled tomato	3/4
Hash brown	3
Mushroom	3.8
Avocado	3.8
Spinach	3.8
Grilled zucchini	4
Sausage	4.5
Bacon (1pcs)	2.5
Halloumi (2pcs)	4.5
Extra slice of sourdough	3.5
Gluten free bread/Gluten free option	1

Ladies & Gentlemen rice bowl / 19

Choice of grilled tofu or teriyaki salmon (+\$5) served with rice, miso eggplant, shredded cabbage slaw, 64 degrees egg, topped with seaweed, sesame and shredded red pepper

House curry / 22

*Chicken breast katsu, served with broccoli, omelette rice and house-made special curry sauce

*Vegetarian option: Tofu

The Sunshine bowl / 16

Traditional Taiwanese style braised pork mince & mushrooms served over rice with house pickles and sunny side egg

Cheesy rice bake / 18

Hearty baked rice with house-made Taiwanese style tomato & beef bolognese and topped with melted mozzarella cheese served in an iron pan.



House pancakes / 16.5 (cooking time 15 minutes)

Classic style pancakes served with burnt bananas, strawberries, maple syrup and ricotta

Crème brulee French toast / 18.5

Fluffy French toast served with house made crème brulee topped with layer caramelized sugar, fresh fruits and whipped cream

Sides

Bowl of Chips	6
Taiwanese fried chicken (3pcs)	12
Taiwanese deep-fried pork chop	10

Additional

See our display cabinet for a selection of baked goods and pastries.

Freshly
-
made.

Taiwanese pockets / 17

Taiwanese style fried chicken, shredded cabbage, sweet and sour cucumber and aioli stuffed inside two pita pockets

Add side of chips +\$4

Bai-kut rice set / 22

Traditional Taiwanese marinated deep-fried pork chop, served with rice and three house-made side dishes

Yakisoba / 18

Stir-fried buckwheat noodles with egg, *tender chicken breast, onion, cabbage, carrots, spring onion, topped with sesame, seaweed and shredded red pepper

*Vegetarian option: Tofu

Tasty Beef burger II / 16

Double house hand-made beef patty, grilled pineapple, tomato, onion, mix leaves, aioli and tomato sauce, melted mozzarella cheese, soft Japanese milk bun

Add side of chips +\$4

Tempura tofu burger / 15

Tempura tofu, tomato, sesame cabbage slaw, mix leaves, Kewpie mayo, house-made garlic soy sauce, soft Japanese milk bun

Add side of chips +\$4