






















Breakfast

till 2pm








- Organic Açai Bowl**   
granola, banana, strawberry, mango, coconut 18
-  **Smoked Salmon Bagel**
Alaskan smoked salmon, avocado, cucumber, dill cream cheese, in-house bagel 19
- Homemade Granola Bowl** 
Greek yoghurt, seasonal fruits, nuts 17
- Steak & Eggs**  
O'Connor rump, eggs how you like them 26
-  **Shakshuka**
tomato, avocado, coddled eggs, feta, sourdough 20
-  **Smashed Avo on Sourdough Toast**
poached egg, feta, tomato, dukkah 21
- Grilled 3 Cheese Sandwich**
red & white cheddar, emmental, rosemary sourdough, house salad 22
- B.L.A.T.E.**
nitrate-free Bacon, Lettuce, Avocado, Tomato, Egg, cheddar, homemade BBQ sauce, brioche bun 21
- Wholemeal Pancake Stack** 
berries, fresh cream, maple syrup, nuts 22
- Eggs Benedict on Toasted Croissant**
choice of: ham | smoked salmon | spinach & mushroom 24
- Aussie** 
2 eggs, beans, nitrate-free bacon, portobello, tomato, free-range pork sausage, sourdough 30
- Vegan** 
portobello, kale, tempeh, beans, tomato, avocado, sourdough 28
- Keto**  
2 eggs, avocado, portobello, kale, tomato, nitrate-free bacon, free-range pork sausage 30

Breakfast Sides

- Sourdough Toast with Butter & Jam** 8
- 2 Eggs**  5
- Free-range Pork Sausage**  7
- Nitrate-free Bacon**  7
- Avocado**   6
- Portobello Mushroom**   7
- Baked Beans**   6
- Halloumi**  8








Salads & Soups

from 11am










-  **Avocado, Quinoa & Feta Bowl**  
walnut, blueberry, tomato, baby spinach, baby romaine, pomegranate, miso & lemon 22
- Spiced Cauliflower** 
pomegranate, avocado, almonds, red cabbage, mint yoghurt & molasses, sumac spice 21
- Classic Caesar Salad**
bacon, poached egg, parmesan, croutons 19
- Chef's Soup of the Day**  
sourdough or gluten-free bread 12
- ADD TO YOUR SALAD** 
- Alaskan Smoked Salmon** 9
- Organic Chicken** 8
- Tempeh** 5
- Homemade Falafel** 6

Mains

from 11am to 4pm






-  **Chicken Breast Barley Risotto** 
Bostock Brothers organic chicken (NZ), root vegetables, feta, kale 28
- Fish & Chips**
sustainably farmed sea bass, mixed greens, tartar sauce
Choice of: Battered | Pan-seared 30
-  **Pan-Seared Salmon**  
Akaroa salmon (NZ), avocado, tomato, corn salsa & mandarin orange gel, coriander 36
-  **Smashed Burger**
O'Connor beef (AUS), cheese, sriracha mayo, fries 26
- Steak Frites** 
O'Connor striploin (AUS), and LF's secret peppercorn sauce, fries 30

Bakery

-  **Vegan Banana Bread Slice**   4
- Croissant with Butter & Jam** 6
- Pain Au Chocolat** 5.5
-  **Blueberry Muffin** 6
- Vegan Chocolate Muffin**   7
- Orange & Almond Muffin**   7
- Chocolate Sea Salt Cookie** 4
- Vegan Peanut Butter Cookie**  5

Asian



from 11am

- Organic Chicken & Cauliflower Rice** 
Bostock Brothers organic chicken (NZ) romaine salad, almond chili pesto, ginger, coriander 26
- Rendang Lamb Shank**   *new!*
quinoa "Ulam" rice, potato, pickled onion 38
- Chickpea & Mushroom Coconut Curry**  
pickled slaw, fable "meat" pomegranate, cauliflower rice, cashew, poppadum 24
- Barbecued Pork Rack**
Korean glaze, BBQ sauce, sesame seeds, spring onion 32
- Sesame Tuna Tataki & Soba**
wakame, avocado, edamame, green mango, ginger soy 24








must-try!

Pastas

from 11am

- Spaghetti Alle Vongole**
clams, chilli flake, parsley, white wine 26
- Medley of Mushroom Aglio Olio Orecchiette** 
oyster, portobello, swiss brown, garlic, chilli parsley 24
- Tiger Prawn Fettuccine**
Selva sustainable prawn, onion marmalade, prawn stock, cherry tomato, bird's eye chilli, sesame pangratto 29
-  **Ox Cheek & Mushroom Pappardelle**
plum tomato stew, mixed mushrooms 28
- gluten-free pasta available upon request

Desserts

- Bailey's Tiramisu** 12
- Black Sesame Opera**  12
- NY Cheesecake** 12
- Old Fashion Carrot Cake**  12
-  **Little Farms Pavlova**  *new!*
whipped mascarpone, mixed berry compote, LF berries, granola 14
- Caramel Chocolate Banana Tart** 12
- Chocolate Flourless Praline**   10
-  **Chocolate Lava Cake** 14

Made without gluten ingredients 

Contains Nuts 

Dairy-free 

Vegan 

Available at Butchery 

All prices are subject to prevailing GST and 10% service charge.

Despite every effort, small traces of egg, meat, seafood, flour and nuts may cross contact. If you have an allergy, please approach our team for assistance before ordering.

All bread is
freshly baked
from 