



BREAKFAST

Granola, coconut posset, seasonal fruit	df	15
Avocado, ricotta, tomato, pickled onions, focaccia, seed mix	dfo gfo nfo vgo	17
Poached eggs on focaccia with chilli jam	dfo gfo nf v	10
Poached eggs on rösti with pesto	dfo gf nf v	13
<i>add belly bacon</i>	df gf nf	+6
<i>add smoked salmon</i>	df gf nf	+6
<i>add roasted mushrooms</i>	df gf nf vg	+6
<i>add Astoria style rösti</i>	df gf nf vg	+6
<i>add avocado</i>	df gf nf vg	+6
<i>add pesto</i>	gf nf v	+2

HOT DRINKS

Espresso	6
Flat white, latte, etc	6.5
Hot chocolate	6
Libertine tea	6
<i>Black, Green, Grey, Kapow, Mint, Rose.</i>	
add alternate milk	+.5
add an extra shot / large	+1

COLD DRINKS

Juice	5
<i>orange, apple, tomato</i>	
Little City Kombucha	9
<i>mixed berry</i>	
Antipodes water	7.5
<i>500mL sparkling</i>	
Mimosa	15
<i>orange juice, prosecco</i>	
Bloody Mary	16
<i>tomato juice, vodka, spices</i>	

please alert your waiter if you have any
allergies, intolerances or time constraints.

df ~ dairy free gf ~ gluten free nf ~ nut free v ~ vegetarian vg ~ vegan
o ~ option, if we adapt the dish or omit an ingredient.