

TOASTED SOURDOUGH | 8

TWO SLICES, WHITE CIABATTA OR CHIA & MUNGBEAN WITH PEPE SAYA CULTURED BUTTER.

- + nonie's gluten free | 3
- + fig & raisin | 1
- + honey or peanut butter or vegemite or nutella | 1
- + blood orange & saffron marmalade or strawberry rose jam | 2
- + whipped ricotta | 4

STRAWBERRY MATCHA CHIA | 18

MATCHA CHIA PUDDING, COCONUT YOGHURT, MACERATED STRAWBERRY SAUCE, PISTACHIOS, FRESH STRAWBERRIES, RASPBERRIES, YUZU CARAMEL, FREEZE DRIED RASPBERRIES (DF, GF, VE)

ACAI BOWL | 20

PURE ACAI, HOUSE-MADE MAPLE ALMOND GRANOLA, KIWI FRUIT, STRAWBERRIES, RASPBERRIES, PASSIONFRUIT, TOASTED COCONUT FLAKES, CHIA SEEDS. (DF, VE)

- + peanut butter sauce | 2
- + pistachio sauce | 3

BREAD & BUTTER FRENCH TOAST | 25

BAKED BREAD AND BUTTER FRENCH TOAST, SPICED APPLE RAISIN COMPOTE, ALMOND PECAN CRUMBLE, WHIPPED DOUBLE CREAM, SALTED BUTTERSCOTCH SAUCE.

STRAWBERRIES & CREAM PANCAKES | 25

Signature BUTTERMILK PANCAKE STACK, WHITE CHOCOLATE MOUSSE, HIBISCUS INFUSED STRAWBERRY COULIS, ROASTED PISTACHIO CRUNCH, BISCOFF CRUMBLE, POMEGRANATE, FRESH STRAWBERRIES, FREEZE DRIED RASPBERRIES.

EGGS YOUR WAY | 14

POACHED, SCRAMBLED OR FRIED EGGS ON SOURDOUGH.

- + **make it spicy** - chilli fried or scrambled eggs | 4
- + extra fried or poached egg | 3 extra scrambled eggs | 6
- + nonie's gluten free or extra slice toast | 3
- + hash brown or whipped ricotta or brown butter hollandaise | 4
- + fresh avocado or sauteed kale | 5
- + haloumi or zaatar roasted roma tomatoes or thyme & garlic mushrooms | 6
- + black forest smoked bacon | 6.5
- + smoked salmon | 8

TIGER ROLL | 20

DOUBLE CHILLI FRIED EGGS, BLACK FOREST SMOKED BACON, HERB INFUSED TOMATO SAUCE, RED CABBAGE SLAW, TRUFFLE PARMESAN MAYO ON A DUTCH TIGER ROLL.

- + gluten free bun | 3
- + hash brown | 4

PRETTY SMASH v2.0 | 23

Signature SMASHED AVOCADO, KUMATO TOMATO, MELON RADISH, SHAVED FENNEL, POMEGRANATE, ALMOND SESAME DUKKAH, BEETROOT LABNEH, WHITE BALSAMIC DRESSING ON CHIA MUNGBEAN SOURDOUGH.

- + poached egg | 3
- + haloumi | 6
- + black forest bacon | 6.5

GREEN PEA & FETTA FRITTERS | 24

TAHINI YOGHURT, RED RADISH, GREEN CHILLI, GOLDEN RAISINS, ALMOND SESAME DUKKAH, WARM CHICKPEAS & SPICED BROWN BUTTER. (GF)

- + poached egg | 3

TRUFFLE MUSHROOMS | 26

THYME ROASTED FIELD MUSHROOMS, CONFIT LEEKS, BLACK TRUFFLE BUTTER, POACHED EGG, WHIPPED RICOTTA, SHAVED PARMIGIANO ON CIABATTA SOURDOUGH.

- + black forest bacon | 6.5

REUBEN BENNY | 25

POACHED EGGS, BLACK FOREST PASTRAMI, SAUTEED KALE, SPICED BROWN BUTTER HOLLANDAISE, DILL PICKLES ON CHIA MUNGBEAN SOURDOUGH.

- + swap for smoked salmon | 4
- + hash brown | 4

ANCIENT GRAIN PUMPKIN SALAD | 23

SAGE BROWN BUTTER ROASTED PUMPKIN, QUINOA, RED RADISH, POMEGRANATE, RADDICCHIO, SHAVED FENNEL, GOLDEN RAISINS, DUKKAH ROASTED ALMONDS AND SEEDS, TAHINI YOGHURT, WHITE BALSAMIC DRESSING. (GF)

- + grilled chicken | 8
- + green pea & fetta fritters | 7
- + haloumi | 6

SUPER GREEN CAESAR | 21

BABY COS LETTUCE, KALE, BOILED EGG, RED RADISH, SHAVED PARMIGIANO, CHIVES, BLACK FOREST BACON, BUTTERMILK DRESSING, OAT CROUTONS.

- + grilled chicken | 8
- + smoked salmon | 8
- + avocado | 5

BROOKLYN DELI SANDWICH | 24

Signature BLACK FOREST PASTRAMI, SMASHED AVOCADO, SWISS CHEESE, JALAPENO TEQUILA RELISH, SLAW, DOUBLE FRIED EGGS, MUSTARD MAYO ON GRILLED CIABATTA SOURDOUGH.

- + add skin on fries | 4

SOUTHERN CHICKEN BURGER | 25

BUTTERMILK FRIED CHICKEN, FERMENTED CHILLI MAYO, DILL PICKLES, CHEDDAR CHEESE, WHITE CABBAGE & FENNEL SLAW ON A TOASTED MILK BUN SERVED WITH SKIN ON FRIES.

- + side of truffle parmesan mayo or fermented chilli mayo | 3
- + gluten free bun | 3

DOUBLE CHEESE-BURGER | 26

GRASS FED BEEF, DOUBLE CHEDDAR CHEESE, ONIONS, TOMATO, OAK LETTUCE, HERB INFUSED TOMATO SAUCE, TRUFFLE PARMESAN MAYO ON A TOASTED MILK BUN SERVED WITH SKIN ON FRIES.

- + black forest bacon | 6.5
- + gluten free bun | 3

TRUFFLE MAYO FRIES | 12

SKIN ON FRIES WITH A SIDE OF TRUFFLE PARMESAN MAYO.

Drinks

HOT

SHORT BLACK | 4
LONG BLACK | 4
MILK BASED | 4.5
MOCHA | 5
HOT CHOCOLATE | 4.5
BISCOFF LATTE | 5.5
MASALA STICKY CHAI | 7

+ large | 1
+ extra shot, decaf | 0.5
+ caramel or vanilla syrup | 0.5
+ alternative milk | 0.5

COLD

LONG BLACK ON ICE | 6
LATTE ON ICE | 7
MOCHA ON ICE | 8
NUTELLA LATTE ON ICE | 9

SPICED LATTE

MATCHA | 5
CHAI | 5
TARO | 5
TURMERIC | 5

+ on ice | 1

MILKSHAKES | 8

CHOCOLATE, STRAWBERRY, CARAMEL, VANILLA
+ make it thick | 2

TEA BY TAVALON | 5

NYC BREAKFAST

a hearty blend of the world's best black teas from india, sri lanka and indonesia created for the new yorker palate.

GENMAICHA

originated from japan, genmaicha delivers a delicious nutty flavour that will take you on a global journey.

COOL MINT

a premium peppermint herbal tea to soothe and refresh.

SWEET LEMONGRASS

a delicately sweet and soothing herbal tea from thailand packed with vitamin c and naturally caffeine-free.

ICED TEA BY TAVALON | 6

PEACHY OOLONG

oolong tea, peach, sunflower blossoms.

CRIMSON PUNCH

blood orange, cranberry, apple, cherry, hibiscus.

FRESHLY SQUEEZED JUICES | 9

PLAIN JANE

just oranges

MINTY MELON

watermelon, mint, coconut water

SLIM GREEN

apple, cucumber, celery, spinach

Cafe Bella Dee

SPECIALTY DRINKS | 12

STRAWBERRY MATCHA

ceremonial grade matcha, macerated strawberry sauce.

LYCHEE PASSIONFRUIT COLADA

lychee, passionfruit, pineapple, coconut milk.

BISCOFF I'M BANANAS

banana, biscoff, ice-cream, milk, biscoff crunch.

LEAN GREEN

mango, spinach, coconut water, vanilla plant-based protein.

BOTTLED

STILL | 4

SPARKLING | 4.5

COKE, COKE NO SUGAR | 4.5

Kids

(UNDER 12 YEARS)

EGG & BACON ON TOAST | 13

POACHED, FRIED OR SCRAMBLED

PANCAKES | 13

BUTTERMILK PANACKES WITH MAPLE SYRUP
+ ice-cream | 2

SOUTHERN FRIED TENDERS & CHIPS | 14

DRINKS

BABYCHINO | 2.5

MILKSHAKE | 5

FRESH OJ | 5

Baked

BANANA BREAD | 7

TOASTED WITH BUTTER

MUFFIN | 6

ASSORTED FLAVOURS

COOKIE DOUGH COOKIES | 8

ASSORTED FLAVOURS

Follow Us



VE Vegan | DF Dairy Free | GF Gluten Free

Please note we kindly decline any alterations to the menu.
GF available on request. Whilst all reasonable efforts are taken we cannot guarantee that our food will be allergen free as our food is prepared in a kitchen that contains allergens.
Please advise your wait staff if you have any allergies.

No Split Bills On Weekends Or Public Holidays | 1.6% Surcharge for Card Payments | 10% Weekend Surcharge | 15% Public Holiday Surcharge