

PALETTE

Breakfast Menu

TOAST AND PRESERVES 8.5 (GFO, V, VG)

GRANOLA 17 (VG, NUTS!)

Spiced nuts and oats, rose water poached pear, coconut yogurt, seasonal fruit

ACAI BOWL 18 (VG, GFO)

Acai bowl, toasted granola, mango, raspberry, mint, coconut flakes

EGGS YOUR WAY, SOURDOUGH 14 (V, GFO)

AVO SMASH 23 (V, VGO, GFO, NUTS!)

Avocado, tomato medley, edamame, pomegranate, pinenuts, kalamata, whipped garlic feta, balsamic, dill, sourdough
Add bacon +5.5 or a poached egg +3.5

MUSHROOM MEDLEY 22 (VG, GFO)

Mixed mushrooms, greens, beetroot hummus, pomegranate, pangrattato, sourdough

TURKISH EGGS 24 (V, GFO, NUTS!)

Pumpkin muhammara, labneh, poached eggs, cinnamon chilli oil, dukkah, pomegranate, feta, pickled red onion, dill, mint, ciabatta

RICOTTA HOTCAKE 22 (V)

Baked ricotta hotcake, berry compote, mascarpone, lemon, maple syrup

PORCHETTA BENEDICT 26 (GFO)

Slow roasted porchetta, Italian herbs hollandaise, poached eggs, potato rosti, crispy kale, apple fennel slaw

VEGETARIAN PALETTE 28.5 (V, VGO, GFO)

Two eggs, halloumi, avocado, tomato, mushroom, spinach, sourdough

FULL PALETTE 29.5 (GFO)

Two eggs, bacon, sausage, tomato, smashed potatoes, spinach, sourdough



SIDES

Add an Egg or Toast or Spinach or Herb Hollandaise 3.5

Add Avocado or Mushroom or Tomatoes 4.5

Add Bacon, Sausage, Halloumi, or Smashed Potatoes 5.5

Add Smoked Salmon 7

Please inform our staff of any allergies and we will always try our best to cater to your dietary requirements.

V - Vegetarian

VG - Vegan

VGO - Vegan option

GFO - Gluten free option

Please note merchant surcharges apply to all card payments. 15% surcharge on public holidays.

COFFEE

Espresso/Piccolo/Short Mac	4
Latte/Flat White/Cappuccino	4.8
Long Black	4.8
Long Mac	5.2
Mocha	5.5
Hot Chocolate with melted Belgian chocolate	5
Vegan Hot Chocolate	5
Chai Latte (vg)	5.5
Matcha Latte	5.5
Babycino	1.5
Puppycino (lactose free milk, whipped cream, dog treat)	2.5
Cold Brew	6
Iced Latte/Chocolate	6
Iced Mocha/Chai/Matcha	6.5

EXTRAS

Extra shot	+1
Large	+1
Add Ice cream	+1.5
Milks: Full Cream, Skim, Lactose Free, Soy, Almond, Oat, Coconut	No extra cost

SMOOTHIES 9

GREEN

Spinach, avocado, mango, banana, coconut water, honey

TROPICAL

Passionfruit, strawberries, mango, orange, lemon

JUICES 8

ORANGE

Nothing but orange

MAKE IT A MIMOSA 11

OJ, prosecco

GREEN

Kale, celery, broccoli, lemon, lime, ginger, cucumber, apple

RED

Beetroot, carrot, apple, lemon

PINK

Watermelon, strawberry, apple

MILKSHAKES 7

Vanilla, Caramel, Chocolate, Strawberry, Banana

BREAKFAST COCKTAILS

GROUCH ESPRESSO MARTINI 21

Vodka, espresso, Kahlua

WATERMELON MOJITO 19

White rum, watermelon, mint, soda

IRISH COFFEE 18

Espresso, Baileys, Jameson, cream, chocolate

TEQUILA SUNRISE 16

Tequila, orange juice, grenadine, lime

CLASSIC POT OF TEA 5.5

English Breakfast, Australian Sencha & Jasmine, Earl Grey, Chamomile & Lavender, Peppermint

ZODIAC POT OF TEA 5.5

AQUARIUS

Ginger, peppermint, fennel, lavender

ARIES

Spearmint, peppermint, rosella, ginger

CANCER

Elderberry, elderflower, honeybush

CAPRICORN

Black Ceylon tea, hibiscus, cinnamon, pepper

GEMINI

Chamomile, rose, jasmine, cornflower, elderflower, calendula

LEO

Rooibos, cacao nibs, star anise, honeybush, cinnamon, ginger

LIBRA

Rose petals, peppermint, raspberry leaf, cacao nibs, hibiscus

PISCES

Tulsi, cardamom, echinacea

SAGITTARIUS

Fennel, licorice, peppermint, staranise, cornflower petals, aniseed

SCORPIO

Chrysanthemum, black goji, chamomile, blue cornflower petals

TAURUS

Butterfly pea, lemon myrtle, ginger, lemongrass

VIRGO

Vanilla, rooibos, and cacao nibs

