

Toast (v)(vgo)(gfo)(dfo) – 7.5

Choice of: sourdough, multigrain, fruit or gluten free. Served with butter & jam.

Eggs on Toast (v)(gfo)(dfo) – 12.0

Poached / fried / scrambled - served on sourdough.

Smashed Avocado (v)(vgo)(gfo)(dfo) – 18.5

Pea and mint spread, smashed avocado, feta crumbles, aerated yuja cream, green goddess dressing, pepita, rice crackers, poached egg on toasted sourdough.

Chilli Crab Scrambled (vo) – 23.0

Buttered blue swimmer crab meat, toasted croissant, aerated citrus cream, bisque oil, chilli tomato gravy.

Mushroom Benedict (v)(gfo) – 19.5

Grilled mushrooms, perilla fraiche, poached eggs, red cabbage pickle, crispy lotus, sriracha hollandaise on Broissant.

Plant Power (v)(dfo)(gfo)(vgo) – 19.5

Kale, broccolini, snowpeas, dutch carrots, garlic nori furikake, hummus, chilli jam, sesame pepper oil, poached egg, hemp seeds.

Coconut Mango Granola (v)(vg)(gf) – 19.5

Honey roasted organic granola, goji, coconut flake, almond, pepita, golden raisin, yuja jelly, seasonal fruits, mango coulis, coconut mango panna cotta.

Fairy French Toast (v) – 19.5

Broissant french toast, mixed berry compote, coconut chips, cocoa nibs, seasonal fresh berries, salted maple, vanilla ice cream, persian floss.

Pocha Breakfast (vo)(vgo) – 24.0

Roasted flat mushrooms, garlic grilled tomato, haloumi, sriracha hollandaise, pan-fried chorizo, poached eggs, prosciutto, pork crackles on toasted sourdough.

(v) vegetarian (vo) vegetarian option (vg) vegan (vgo) vegan option
(df) dairy free (dfo) dairy free option (gf) gluten free (gfo) gluten free option

Lobster Roll – 19.5

Butter poached lobster, celery, shallots, dill, cured salmon roe, brioche roll, gochugaru bisque oil, shoestring fries.

Super Salmon Poke Bowl (gf)(df) – 22.5

Beetroot orange cured salmon, avocado, poached egg, seaweed, edamame pea, baby radish, red cabbage pickle, crispy lotus, wombok kimchi, fresh wasabi aioli, Konbu soy dressing on steamed organic 7 grains.

Green Soba Salad (v)(dfo) – 17.5

Green tea soba noodle, mandarin ponzu, cucumber, tomato, snow pea, goji, red radish, tendrils, puffed 7 grains, ricotta, green goddess dressing.

Add house cured salmon +4.0

Pulled Pork Burger – 19.5

Twice cooked pulled pork, smokey BBQ, double cheeses, crunchy asian slaw, cucumber, pickled mayo on brioche bun served with waffle fries and yuja limes mayo.

Chicken Waffle – 18.5

Korean fried honey soy chicken, burnt butter waffle, seven spiced salt, sriracha kewpie, radish pickles, cauliflower, salted maple.

K-Wagyu BBQ Burger – 20.5

Korean BBQ Wagyu, crunchy slaw, chili jam, sweet garlic aioli, red onion on brioche bun served with waffle chips and yuja limes mayo.

Galbi Madame – 18.5

Korean chilli pork bbq slice, gruyere, cheddar, mozzarella, spice bechamel, fried egg, wasabi red radish & tendril salad.

ADD ONS

Avocado w/ beetroot salt (vg)(gf)(df)	5.0	Roasted flat mushroom (vg)(gf)	3.5
Hummus (vg)(gf)	3.0	Grilled tomato (vg)(gf)(df)	3.5
Sriracha hollandaise (v)	3.0	Bacon	4.5
Eggs	4.5	Chorizo	4.5

COFFEE

White	4.0
Black	4.0
Cold Brew	4.0
Dalgona Milk Coffee	5.0
Popular! Creamy coffee cloud, over iced milk.	
Mocha	5.0
Iced Latte	5.0
Iced Long Black	5.0
Iced Coffee	6.0
Iced Mocha	6.0
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Extra shot / decaf	+0.5
Soy / Almond / Coconut milk / Lactose free / Oat milk	+0.5
Mug	+1.0

NOT COFFEE

Mork Hot Chocolate	6.0
70% Original Dark / 85% Even Darker	
Mork Iced Chocolate	7.0
70% Original Dark / 85% Even Darker	
Matcha Latte	5.0
Chai Latte	5.0
Dirty Chai Latte	6.0
Iced Matcha	6.0
Iced Chai Latte	6.0

TEA (by T2)

4.0

English Breakfast / Earl Grey
/ Peppermint / Lemongrass &
Ginger / Chai / Chamomile /
China Jasmine / Pomegranate

JUICE

Orange	5.0
Cloudy Apple	5.0
Apple Mandarin Passionfruit	5.0
Pineapple Juice	5.0
Cranberry Juice	5.0
HT Pear Juice	4.0
HT Grape Juice	4.0

HEALTHY CHOICE

Two Boys Brew French Kiss Kombucha - <i>award winning!</i>	6.0
Hisbiscus, chamomile, lavender & vanilla.	
Two Boys Brew Silk Road Kombucha - <i>award winning!</i>	6.0
Ginger, lemon myrtle, cinnamon & clove.	
Heal Thy Soda	6.0
Pineapple, lime & mint.	
Heal Thy Soda	6.0
Passionfruit, peach & berry.	

SMOOTHIES

Crazy Bananas	8.0
Banana, almond milk, natural yoghurt, peanut butter, honey, cacao nibs.	
Berry Nice	8.0
Blueberry, strawberry, apple, citrus sorbet, mint.	
Beach Breezes	8.0
Banana, passionfruit, mango, coconut, citrus sorbet.	

MILKSHAKES

Chocolate	5.0
Strawberry	5.0

REFRESHERS

94 Spices	9.0
Seedlip Spiced 94, Ginger & Lemongrass, Lime, Ginger Ale.	
Grove More Roses	9.0
Seedlip Grove 42, Infused Rose, Lemonade.	
Garden & Tonic	9.0
Seedlip Garden 108, Yuzu, Tonic.	

SOFT DRINKS

Coke / Coke Zero / Lemonade / Dry Ginger Ale / Raspberry Lemonade / Lemon Lime Bitters (330ml)	5.0
Sparkling / Still Water by Moda	3.0pp
Two Boys Ginger Beer	6.0

COCKTAILS 17.0

Yuzu Bellini

Citrus Blend, Morgans Bay Sparkling

Pocha Pocha Sour

Korean Grapefruit, Ketel One Vodka, Lemon

Spiced Ball

Lemongrass & Ginger, Starward Two Fold Whisky, Lemon, Soda

Orient Express

Sansho Pepper, Yuzu & Green Tea Spirit, Lime, Mint

Soju Collins

Grapefruit Soju, Ketel One Vodka, Lime, Soda

Rosé Spritz

Rosé, Bitter Citrus Aperitivo, Morgans Bay Sparkling

DRAFT BEER

400ml 500ml

Asahi Super Dry 10.0 12.0

Peroni Nastro Azzuro 10.0 12.0

Schooner Pint

Mountain Goat, Goat Lager 7.0 9.0

4 Pines Pale Ale 8.0 10.0

Green Beacon Tropical Pale Ale 8.0 10.0

Monthly Tap 9.0 11.0

Ask our friendly staff

WINE

WHITE

2020 Morgans Bay Sauvignon Blanc 8.0

2019 Haha Pinot Gris 9.0

2017 Huia Sauvignon Blanc 10.0

2018 Frankland Estate Chardonnay 10.0

RED

2020 Morgans Bay Shiraz Cabernet 8.0

2017 St. Huberts "The Stag" Pinot Noir 10.0

ROSÉ / SWEET

2019 Pierre Brevin Rosé 8.0

2018 Scorpo Rosé 9.0

Innocent Bystander NV Moscato 9.0

SPARKLING

Morgans Bay NV Brut 8.0

T'Gallant Prosecco 10.0