FOOD MENU

Acai, organic granola, seasonal fruits, toasted almond flakes, honey, coconut water, chia seed. Smashed Avo Luxe ______ 23 Poached eggs, crushed avocado, cherry tomato, whipped feta, spices, fresh herbs, balsamic glaze, served with sourdough. The Peri Punch ______ 23 Chilli scrambled eggs, dried shallots, red chilli, crème fraîche, peri mayo, fresh herbs, served with croissant. Add eel +6 Mushroom Trio ______24 Assorted mushrooms, kale, truffle, poached egg, fried enoki, herb oil, balsamic glaze, served with sourdough. French Toast Fantasy 25 Brioche, caramelised banana, seasonal berries, chocolate soil, berry compote, butterscotch, lemon balm. Smoky Salmon Melody ———— 26 Smashed avocado, poached egg, dill crème fraîche, orange caviar, whipped feta, cucumber, herbs, served with sourdough. **Egg-citing Benny** Poached eggs on toasted brioche, topped with velvety hollandaise and sautéed kale. Bacon Royale 24 Salmon Deluxe 26 Soft-Shell Crab 29 On Point Big Brekkie 31 Two eggs, bacon, chorizo, roasted tomato, hash

brown, mushroom, kabocha pumpkin, avocado,

kale, served with sourdough.

On Point

Toasted	Classics

Wellness Grain 7
Turkish Morning 7.5
Gluten-Free Boost
Sonoma Banana Bread7
Jam / Vegemite / Peanut butter +50c
Toasty Delights
Bacon & Eggie13 Bacon, fried eggs, tomato sauce, tasty cheese, served with milk bun
Chilli Kiss Pork15
Gochujang pork, aioli, sauerkraut, rocket, double cheese, served with sourdough.
Chicken Supreme 15
Cajun chicken, rocket, mushroom, tasty cheese, spicy mayo, served with Turkish bread.
Della Verde15
Mortadella, arugula, green pesto, sundried tomato, mozzarella, aged balsamic, served with Turkish bread.
Breakfast Menu (All day)
Eggs As You Like14

Granola Paradise _______19

House-made granola, banana, orange, seasonal

berries, chocolate soil, chia pudding, toasted

almond flakes, yoghurt, lemon balm.

The Daily Sourdough — 7

FOOD MENU

Lunch (from 11am)	Salmon Noir29
Burgers	Korean miso-marinated salmon, soba noodles, aged sweet soy, flying fish roe, lemon wedge,
Seoul Bulgogi Burger26	fresh herbs.
Marinated beef (180g), umami kick sauce, mixed lettuce, pickled veg, tomato, tasty cheese, caramelised onion, milk bun + fries.	Kid's Menu (under 12)
Prawn Burger 27	Mini Brekkie 14 Scrambled egg, hash brown, sourdough.
Prawn and white fish patty, tartar sauce, purple coleslaw, squid rings, seeded mustard, paprika, gherkin cucumber, served on a charcoal wave	Kids Spaghetti 14 Homemade tomato sauce, parmesan.
bun + fries.	Chicken Nuggets — 12 With chips and tomato sauce.
Pasta	Cold press OJ ————6
Five Shroom Ragù29 Mafaldine with slow-cooked five mushrooms, porcini powder, parmigiano, butter, and a touch	Milkshake (Chocolate / Vanilla / Strawberry) 6
of cream. Add bacon +3	Spicy mayo / House dressing +1
Twin Meat Sugo 32	Hollandaise / Hash brown / extra toast +3.5
Spaghetti with 4-hour slow-braised beef, pork, and bacon in a rich napolitana sauce, topped with soft brioche crumb.	Poached egg /Fried egg +3.5 Sautéed mushroom / Avocado / Smoked ham +4 Grilled bacon / Chorizo / Grilled Halloumi +6
Pacific Oyster Risotto 34	Grilled chicken +7
Koshihikari risotto with black caviar, oyster broth, seaweed, gochujang oil, and eshallots.	Smoked salmon / Scrambled egg / Potato chips +8 Sweet potato chips +10
Catch Waves35	Dessert
Spaghetti with a coastal medley of prawns, squid, pipis, and baby octopus in a red umami seafood sauce.	Basque Burnt Cheesecake — 14.5 Burnt Basque cheesecake topped with strawberry and berry compote, finished with lemon balm.
Bowls	
Soul 'K' Bowl26 Choice of spicy pork or bulgogi, fried egg, brown rice, avocado, mixed salad, spicy house sauce,	Bloom Panna Cotta — 14.5 Silky panna cotta with chocolate soil, berry coulis, and edible flowers.
seaweed, yellow radish, edamame, alfalfa.	Brioche Moody 16.5
Pumpkin Glow Chicken Bowl — 28 Kabocha pumpkin, seasoned chicken, mixed	Warm colourful brioche with toasted almonds, vanilla ice cream, and sweet coconut sauce.

On Point

greens, cherry tomato, edamame, carrot, avoca-

do, vinaigrette dressing.

DRINKS MENU

On Point

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НОТ	
Espresso \$4	
Double Espresso \$4.5	
Long black \$4.7	
Latte S \$4.7 / M \$5.4	
Flat White ———— S \$4.7 / M \$5.4	
Cappuccino S \$4.7 / M \$5.4	
Mocha\$5.2	
Belgian Chocolate	
Spice Chai Latte	
Matcha, Hojicha Latte \$6.3	
Sweet Potato Latte \$5.7	
Black Sesame Latte \$5.7	
Multi Grain Latte \$5.7	
Extra shot +50c Almond Milk / Bonsoy Milk / Oat milk /Lactose free milk +70c Syrup (vanilla, caramel, hazelnut) +50c Babycino \$2	
Tea — \$ 6.5 English Breakfast / Chai / Peppermint, Chakra Balance / Spark People / Purple Wings / Women Balance / Green / Earl grey / Lemon Ginger	
Signature Drinks (Iced, contains caffeine)	
Orange Starry \$8 Overnight single-origin cold brew with cream & orange zest	
Matcha Cloud \$8 Overnight single-origin cold brew with matcha cream	
Peanut Magic \$8 Oat milk, fresh double ristretto with peanut cream	
Coconut Matcha Cloud \$8	

Coconut water with matcha cream

Long black \$7
Latte
Chocolate \$8
Mocha \$8.5
Matcha \$8.5
Hojicha\$8.5
Strawberry Matcha \$9.5
Mango Matcha \$9.5
Blueberry Matcha \$9.5
Add ice cream +\$2
Iced Tea \$8 Peach / Green Apple / Hibiscus / Lemon/ Strawberry & Lemon / Grapefruit
Ade\$8
Grapefruit / Lemonade / Green grape / Blue Lemon / Lychee
Cold Press Juice \$8.5 Orange / Apple / Little green / Ruby Tuesday/ Gold digger
Smoothie \$9
Yogurt / Strawberry yogurt / Mango yogurt/ Blueberry yogurt / Black sesame / Sweet potato
Crush \$9 Watermelon Strawberry / Yuzu Lemon /Kiwi Apple
Acai smoothie \$9.5 Flat acai, organic granola, banana, honey, coconut water, chia seed.
Surcharge Notice

Surcharge Notice 1.5% card \cdot 10% weekends \cdot 15% public holidays Thanks for your support