

Our **whole** menu is homemade using fresh ingredients 100% vegan, gluten-free & nut free.



BRUNCH MENU

Served Saturday & Sunday 9AM - 11.30AM

SAVOURY

THE PACIFIC BREAKFAST

Crispy plantain koftas, Pan-fried smokey BBQ strips, scrambled tofu, coconut & pineapple adobo beans, zesty avocado & tomato salsa, miso-glazed mushrooms.

Choose your sauce?

Siriacha / Smokey mayo / Pea & thai basil / Beetroot & lime / Sunny satay sauce

13.95

NO HUEVOS RANCHEROS

Scrambled tofu, pan fried red onions & red peppers, coconut & pineapple adobo beans, topped with pickled red onions.

Choose your sauce?

Siriacha / Smokey mayo / Pea & thai basil / Beetroot & lime / Sunny satay sauce

9.95

Add ons +1.5 - Miso-glazed mushrooms / smokey BBQ strips / avocado salsa / chilli charred corn salsa

SUNNY SATAY TACOS

Crispy fried tofu in sunflower satay sauce, zesty hint of chilli mango salsa, lime and sesame rainbow salad & corriander.

10.95

FIESTA POPCORN CHICK-N' WAFFLE

Asian style crispy fried popcorn 'chicken' on a Hong Kong-style bubble waffle with luxurious miso caramel drizzle pot, avocado salsa, chillis, scallions & pickled ginger. *A deliciously indulgent sweet & savoury combo!*

Choose either Pea & Thai basil sauce or siriacha sauce?

14.95

Add crispy smokey BBQ strips for an extra 1.50.



SWEET

COCONUT GRANOLA

Our own baked granola made with coconut, goji berrys, pineapple, mixed seeds & miso caramel topping creamy soya yoghurt, layered with our summer berry coulis & topped with fresh mango

6.75

UBE MOCHI DOUGHNUT BALLS

Heavenly deep fried chewy bites, dusted with cinnamon sugar & served with our luxurious miso caramel dipping pot.

5.85