



# COMMUNAL SIGNATURES



## GO GREEN STARTERS

- 13.8 Smoked Salmon Salad**  
Fresh spinach with bacon, smoked salmon and pine nuts drizzled with dill vinaigrette, topped with poached egg and shaved parmesan cheese.
- 12.8 Chicken Salad**  
Romaine lettuce with poached chicken and avocado, topped with croutons, chopped almonds, shaved parmesan and Caesar dressing.
- 13.8 Mushroom & Spinach Salad**  
Fresh spinach tossed in Pesto sauce topped with sautéed Portobello mushroom, bacon, pine nuts and parmesan cheese.

## PASTA

- 21.8 Scallop Angel Hair Pasta**  
Spicy angel hair pasta with seared scallops, topped with fish roe.
- 19.8 Soft Shell Crab Pasta**  
Angel hair pasta in bonito broth topped with fish roe and fried soft shell crab.
- 18.8 Classic Carbonara**  
Egg carbonara, bacon parmesan cheese, fresh parsley, topped with runny egg yolk.
- 18.8 Truffle Mushroom Aglio Olio**  
Spaghetti with mixed mushrooms, golden crispy garlic and truffle oil.

## MAINS

- 22.8 Communal Big Breakfast**  
Super sausage, bacon, breaded parmesan tomato, sautéed mushrooms and spinach with scrambled eggs and toasted sourdough.
- 19.8 Parma Pizza**  
A long pizza with tomato campote base, topped with parmesan cheese and parma ham.
- 18.8 Classic Egg Benedict**  
Buttered brioche toast, sautéed spinach, poached egg with hollandaise sauce.
- 16.8 Smoked Salmon Omelette**  
Sourdough toast topped with smoked salmon omelette, bacon strips, and fresh parsley.

## SANDWICHES

### CHOICE OF CROISSANT, SOURDOUGH OR BRIOCHE, & SERVED WITH HOUSE SALAD

- 18.8** Smoked salmon, truffle avocado & poached egg
- 17.8** Triple cheese, ham & sunny side up
- 17.8** Portobello mushroom, sautéed spinach & feta cheese



## EXTRAS

- 5.0** Smoked salmon, Sausage
- 4.0** Scrambled Egg, Poach Egg, sauteed mushroom, avocado

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# SWEET TOOTH

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## WAFFLES

- 15.8** 15.8 Lychee Martini Waffle  
Golden waffle served with a scoop of Vanilla Ice Cream topped with chopped walnuts, with a side of cream chantilly, caramel sauce and a dash of martini.
- 14.8** Banana Rum Waffle  
Golden waffles with salted caramel ice cream, shaved almonds, caramelised bananas, cream chantilly, caramel sauce with a dash of rum.
- 15.8** Bailey's & Cream Waffle  
Golden waffles with vanilla ice cream, chopped walnuts, cream chantilly, caramel sauce and a dash of baileys.
- 14.8** Coco Cherry  
Belgian chocolate ice cream over golden waffles served with fresh berries, cream chantilly topped with shaved almonds, and coffee caramel sauce.



## EGGLETS

- 16.8** Berry Egglet  
Golden egglet, vanilla ice cream, shaved almonds, cream chantilly side, in-house triple-berry sauce.
- 14.8** Fruit Egglet  
Golden egglet, vanilla ice cream, mixed fruits, drizzled with maple syrup topped with cream chantilly.
- 14.8** Salted Caramel Egglet  
Golden egglet, salted caramel ice cream, chopped walnuts, side of cream chantilly, classic caramel sauce.
- 16.8** Chocolate Lover Egglet  
Golden egglet, premium Belgian chocolate ice cream, crushed oreo bits, chocolate chips, and white chocolate sauce.

## PREMIUM ICE CREAM

- 6.0** Single Scoop  
**10.0** Double Scoop

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# DRINKS

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## CUPPA COFFEE



Black	White	Iced
4.5 Double Shot Espresso	5.5 Flat White	5.5 Iced Long Black
5.0 Long Black	5.5 Latte	6.5 Iced Mocha
5.0 Americano	5.5 Cappuccino	6.5 Iced Latte
	4.5 Piccolo	? Ice Blended Salted Caramel Latte
	6.5 Mocha	

Going dairy free?  
Ask for soy or almond milk!

### CHOOSE BETWEEN OUR 2 SPECIALTY COFFEE BEANS

#### 1) Goliath — Single origin, full-bodied, dark Chocolate

A confidently powerful blend of current season coffees from Central and South America, this blend produces a full-bodied coffee with a dark chocolate base note, resulting in a complex bittersweetness for those who need their kicks.

#### 2) Carbon blend — Bold, Robust, Heavy Chocolate

A rich blend featuring a rotating cast of heavyweight coffees. Big bold dark chocolate notes balance tones of molasses and smokiness. Great for brewing brekkie wake-me-ups or iced coffees. A real crowd-pleaser for office use.

## COFFEE COCKTAILS

- 18.8 Black Whisky  
Whisky, Long Black.
- 18.8 Espresso Martini  
Vodka, sugar syrup, espresso.
- 16.8 Coffee Stout Affogato  
Ice cream, stout, espresso, liquor.

## HOT TEA

- 4.5 Earl Grey
- 4.5 Peppermint
- 4.5 Chamomile
- 4.5 English Breakfast

## TEA SPECIALS

We use seasonal items for  
our tea specials.

- 6.5 Cold Brew Tea
- 16.0 Tea Cocktail

Check with our friendly staff  
for the ingredients!

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# BUILD - A - BRUNCH

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\$21.80

FOR A SET OF



Salad

+



Sourdough Toast

+



Your Choice

① Pick your protein

Egg or

Meat

Classic Benedict  
Omelette  
Over Easy  
Poached  
Scrambled  
Sunny Side-Up

Caramelised Bacon  
Honey Ham  
Grilled Chicken  
Smoked Salmon  
Super Sausages

② Make it extra yummy

Delight

Fish Roe  
Sautéed Button Mushroom  
Parmesan Tomatoes  
Truffle Avocados  
Gruyere Cheese

③ Add the final touches

Toppings or Dressing

Chopped Almonds  
Caramelised Onions  
Crispy Garlic  
Pine Nuts  
Grated Parmesan  
Pesto  
Dill Vinaigrette  
Caesar Sauce