

Eggs

EGGS COCOTTE – CODDLED 49

2 Eggs in a Cup served with Thick Cream, Seasonal Fresh Herbs, Toast Soldiers & your choice of 3 additions: Bacon, Mushrooms, Confit Cherry Tomatoes, Polenta, Parmesan, Baby Spinach, Slow-Cooked Onions

FRENCH OMELETTE SOUFFLÉ 80

2 Egg Omelette with your choice of 3 additions: Bacon, Mushrooms, Confit Cherry Tomatoes, Polenta, Parmesan, Baby Spinach, Slow-Cooked Onions, Truffle Oil - served with toasted Sourdough Bread

SCRAMBLED OR SUNNY SIDE UP 70

2 Eggs with your choice of 3 additions: Bacon, Mushrooms, Confit Cherry Tomatoes, Polenta, Parmesan, Baby Spinach, Slow-cooked Onions, Truffle Oil - served on toasted Sourdough Bread

FRIED POACHED EGGS 85

2 Eggs, served with a variety of Green Seasonal Leaves, tender Herbs on toasted Sourdough topped with Bacon & Tomato

SWEET POTATO SHAKSHUKA 85

Baked Eggs in a Tomato, Pepper & Sweet Potato spiced stew served with Toasted Sourdough.

BREAKFAST BURGER 75

Avocado, Cornfritters, Fried Egg, Bacon on our Homemade Burger Bun

ADD: Bacon, Eggs, Truffle Oil, Parmesan, Sourdough Bread, Gluten-free Bread 15

French Petit Dejeuner

with Homemade Compote, Butter, Coffee

CROISSANT 60

PAIN AU CHOCOLAT 60

BRIOCHE 60

SOURDOUGH / GLUTEN FREE 55

ADD: NUTELLA, EXTRA BREAD, CROISSANT 20

Sweets

SOUFFLÉ PANCAKES 65

Made to order, please allow Us some time served with Honey, Whipped Cream, Candied Almonds and Lemon Zest

FRENCH TOAST 🍷 65

Served with homemade Compote and Whipped Cream

BELGIAN WAFFLES 70

Served with homemade Compote and Whipped Cream

MIXED SEASONAL TROPICAL FRUIT 🍷 55

With a side of homemade Yoghurt and Honey

HOMEMADE GRANOLA 65

With mixed Seasonal Fruit and homemade Yoghurt

SWEET CREPES 65

2 Crepes with your choice of 3 additions: Whipped Cream, Compote, Candied Almonds, Lemon Zest, Honey, Caramel Sauce, Seasonal Fruit, Ice Cream

ADD: Whipped Cream, Compote, Candied Almonds, Homemade Yoghurt, Ice Cream 12

Smoothie Bowls

BLUE MOOD 95

Banana, Blue Spirulina, Peanut Butter, Almond Mylk topped with Homemade Granola and Fresh Fruit

MY GREEN 75

Banana, Green Spirulina, Peanut butter, Almond Mylk, Mango, Chia Seeds topped with Granola and Fresh Fruit

THINK PINK 75

Mixed Berries, Cinnamon, Banana, Coconut Water, Dragon Fruit topped with Granola and Fresh Fruit

GOOD VIBES 75

Banana, Almond Mylk, Dates, Cacao, Peanut Butter, Cinnamon topped with 1 Bliss Ball, Granola and Fresh Fruit

Sandwiches

Sourdough or Gluten Free Bread

B.L.A.T	75
Bacon, Lettuce, Avocado and Tomato on Toast with Sriracha Mayo & a Squeeze of Lemon, topped with a Sunny Side up Egg	
GODDESS TUNA SANDWICH	75
With Chunky Tuna, homemade Aioli, Red Onion, Tomato, Boiled Egg and Lettuce	
GRILLED VEGGIE SANDWICH	75
Smokey Carrot Hummus, Grilled Zucchini, Capsicum, Eggplant, Charred Cherry Tomatoes, Feta	
SHRIMP SANDWICH	85
Prawns Marinated, Spicy Chipotle Avocado Sauce and Romain Lettuce	
CHICKEN CURRY	75
Grilled shredded Chicken, Curry Mayo, Almonds, Lemon Juice, Celery, Raisins and Apple	
SMASHED AVOCADO ON TOAST	55
Smashed Avocado and Confit Cherry Tomatoes on Sourdough Bread with a Squeeze of Lemon	
Add Poached Egg	+12

Bowls & Skillets

OVEN POLENTA 🌱	60
WITH ROASTED SEASONAL MUSHROOMS	
Topped with a little Parmesan Cream mixed with finely grated Garlic and a Poached Egg on top	
Add Grilled Chicken	+25
MAC AND CHEESE	75
Pasta with a dash of Cream, a touch of Butter and heaps of Parmesan and Mozzarella	
BROCCOLI CAESAR SALAD 🌱	85
A new twist on an old Classic - steamed Broccoli and Napa Cabbage Salad topped with Bacon, Parmesan & Poached Egg - served with toasted Gluten free Bread	

Tacos

Tortillas 2 Pcs

PULLED PORK	75
Pulled Pork, House Bbq Sauce, Tomato, Red Onion, Coriander Salsa, Sour Cream, Avocado, Red Cabbage	
SMOKEY CHIPOTLE CHICKEN	70
Shredded Grilled Chicken, Red Cabbage, Pineapple, Tomato, Red Onion, Cumuber, Coriander Salsa, Chipotle Mayo	
SPICY SHRIMP WITH CHIPOTLE AVO MAYO	90
Marinated Prawns, Red Cabbage, Mango, Cucumber, Chilli, Tomato, Red Onion, Coriander Salsa, Chipotle Avo Mayo Sauce	
TUNA POKE	75
Spicy Tuna Poke, Red Cabbage, Snowpea Mayo Slaw, Radish, Nori	
BLACK BEAN	70
Mexican Bean, Red Cabbage, Avocado, Sour Cream	
PULLED BBQ JACKFRUIT	60
Pulled Jackfruit, House BBQ Sauce, Red Cabbage, Tomato, Red Onion, Coriander Salsa, Avocado	

Desserts

SIGNATURE CHOCOLATE LAVA CAKE	55
Made to order, please allow 15 minutes. with a side of caramelised bananas and fresh whipped cream	
COCONUT PANNA COTTA 🌱	55
With toasted coconut flakes, meringue and fresh peppermint leaves	
GELATO / SORBET (1/2 scoops)	25/ 45
COCONUT / CARAMEL AFFOGATO	45
A scoop of Coconut or Caramel Ice Cream drowned in a shot of Espresso. Caramel Affogato is topped with Homemade Caramel Sauce	