



All Day Breakfast & Lunch

Coffee	
Milk (Latte, Flat white, Cappuccino)	5.0
Black	5.0
Mocha	5.5
Hot Chocolate	5.3
Decaf, Single Origin	add 0.5
Soy, Almond, Oat, Coconut	add 0.7
Batch Brew	5.0
Cold Brew	6.5
Iced Latte	6.0
Iced Coffee (with Ice Cream)	7.0
Iced Chocolate (with Ice Cream)	7.3
Iced Mocha (with Ice Cream)	7.5
Iced Long Black	6.0
Coffee Alternatives	
Turmeric Latte	5.5
Taro Latte	5.5
Matcha Latte	5.5
Black Sesame Latte (soy recommended)	5.5
Iced Matcha	6.5
Milkshakes	
Coffee (house blend)	7.5
Peanut Butter & Chocolate	7.5
Strawberry	7.5
Vanilla	7.5
Chocolate	7.5
Loose-leaf chai served in a pot	
Chai Tea	6.0
Chai Latte	6.5
Loose-leaf organic tea	
English Breakfast, Earl Grey	6.0
Peppermint, Lemongrass Ginger, Green	
House-made Healthy Smoothies	
Detox Green DF GF	10
Orange, apple, banana, spinach	
coconut water	
Morning Glory DF	
Granola, banana, coconut water,	10
coconut milk	
Acai Mixed Berries DF GF	
Acai berry, mixed berries,	10
coconut water, coconut milk	
Skinny Coconut Mango DF GF	
Mango, banana, coconut milk	10
Cold Pressed Juices	
Orange	7.0
Green Envy	9.0
Mint, spinach, celery, orange,	
apple, lemon	
Soft Drinks	
Coke, Coke No Sugar, Sprite	5.0
Flavoured Sparkling Water	
Blood Orange, Lemon, Pink Grapefruit	5.0

Toast - Sourdough, Multigrain or Fruit		8.0
Condiments - Raspberry Jam, Vegemite or Peanut Butter		
Gluten-Free Toast		9.0
Two Free-Range Eggs on Toast (Sourdough or Multigrain)		14.0
Poached, scrambled, fried		
Sides	Extra egg (poached/fried)	3.0
	Extra scrambled eggs	6.0
	Bacon	5.0
	Half Avocado	5.0
	Smashed Avocado	5.0
	Roasted mushroom	4.5
	Roasted tomatoes	4.0
	Sautéed greens (Spinach & Kale)	4.0
	Chorizo	6.0
	Smoked salmon (I)	6.0
	Halloumi	5.0
	Whipped Feta	3.0
	Potato hash	4.0
	Hollandaise sauce	3.0
Granola Panna Cotta DF V VG	Grilled chicken	6.0
	Candied maple bacon	6.0
	Spicy baked beans	5.0
	Falafel patty	6.0
	House-made granola, taro coconut panna cotta, strawberry pearls,	19.0
	seasonal fruits served with coconut milk	
	Porridge DF V VG	
	Organic rolled oats soaked in coconut water, coconut milk,	18.0
	seasonal fruits	
	French Toast V	
	Brioche French toast, butterscotch, yuzu cream, berry compote,	21.0
	hazelnut candy	
	Add candied maple bacon	extra 6.0
	Sago GF V VG	
	Coconut sago pudding, mango, berries, toasted almond,	19.0
	taro coconut ice cream	
Roti V VG		22.0
Roti fritters, banana, berries, date caramel sauce, roasted almond,		
taro coconut ice cream, fairy floss		
Pancakes		23.0
Pancakes, bacon, banana, fried egg, maple syrup,		
black olive parmesan soil		
Chilli Scrambled Eggs GFO VO		24.0
Scrambled eggs, Northern Thai pork bolognese, whipped feta,		
crispy curry leaves, house-made chilli flakes served on English muffin		
Mango Avo Bruschetta DFO GFO V VGO		23.0
Mango, avocado, tomato, kale, salsa verde, bocconcini,		
house-made vinaigrette with poached egg on multigrain toast		

Crispy Rice Salad GF DF (I)		22.0
Crispy rice, prawns, tomato, cucumber, roasted coconut,		
cashew, Asian herbs, chilli, slaw		
Eggs Benedict GFO VO (Riché signature eggs benny)		24.0
Slow-cooked pulled pork, mixed leaves, poached eggs,		
black olive parmesan soil, hollandaise on vegetable croquettes		
Turkish Eggs GFO V		22.0
Spicy baked beans, poached eggs, mixed herbs,		
herb labneh, pickled onion, chilli oil, focaccia bread		
Add chorizo or falafel		extra 6.0
Truffle Mushroom GFO V VG		22.0
Sautéed exotic mushrooms with truffle oil, kale, beetroot hummus,		
avocado mousse, king oyster mushroom chips served with pita bread		
Add poached egg		extra 3.0
Add smoked salmon (I)		extra 6.0
POK-E DF GFO V VGO		21.0
Inari, edamame beans, avocado,		
pickled red ginger, cucumber, noni, kewpie mayo,		
house-made sauce with seaweed salad on brown rice		
Add poached egg		extra 3.0
Add grilled chicken		extra 6.0
Add smoked salmon (I)		extra 6.0
Cauliflower Salad DF GF V VG		20.5
Roasted cauliflower, shredded kale, quinoa, pickled carrot,		
edamame beans, beetroot hummus		
Add poached egg		extra 3.0
Add grilled chicken		extra 6.0
Add smoked salmon (I)		extra 6.0
Chicken Schnitzel		25.0
Panko-crumbed chicken schnitzel, mushroom beurre, cannellini beans,		
Café de Paris butter, chive		
Omurice		24.0
Panko-crumbed prawns, curry laksa scrambled eggs, mixed herbs,		
chilli, coriander, served on jasmine rice		
Beef Cheeks		29.0
Slow-cooked beef cheeks, carrot purée, coriander, crispy shallots,		
pickled carrot, fresh chilli		
Chicken Burger		24.0
Crispy fried chicken, slaw, blue cheese sauce, red hot sauce served with chips		
Add bacon		extra 5.0
Add fried egg		extra 3.0
Beef Burger GFO		25.0
Beef patty, cheese, lettuce, tomato,		
pickles, house-made burger sauce served with chips		
Add bacon		extra 5.0
Add fried egg		extra 3.0
Falafel Burger GFO V VGO		22.0
Falafel patty, herb labneh, beetroot hummus, lettuce, tomato,		
served with chips		
Chips DF GF V VG		12.0
Chips, lemon pepper salt with tomato sauce / mayo		

DF

Dairy-Free

DFO

Dairy Free Option

(I)

Imported Seafood

GF

Gluten-Free

GFO

Gluten Free Option

V

Vegetarian

VO

Vegetarian Option

VG

Vegan

VGO

Vegan Option

Please advise our staff of any food allergies and intolerances.
Due to the nature of our kitchen, traces of allergens may be present.
10% Surchage applies on weekends & public holidays.
No substitutions on the menu.