



# BREKKIE

(ALL-DAY SERVING)

#### Egg Brekkie (GFO) \$15.9

2-egg your way, sourdough, chutney. Pumpkin sourdough on request.

Add on to build your own brekkie.

#### Umami Brekkie Roll \$16.9 (GFO)

Bacon, fried egg, cheddar cheese, truffle mayo, BBQ sauce, greens, tom, halloumi, grated cheese, milk bun.

Swap to GF Bun: + \$2

+ Hashbrown (1) \$4 | + Avo \$6

## Banh Mi Saigon \$16.9 (VO)

Baguette, cumcumber, pickled carrot, coriander, chilli, fried shallots, aioli, tomato sugo. Your choice of:

W/ Lemongrass Beef W/ Sticky Pork Belly W/ Vegan Tofu (V)

#### Chilli Beef Scrambled (GFO) \$22.9

Chilli jam sourdough, Szechuan mince beef, cucumber, truffle mayo, chilli oil, almond flakes, pecorino cheese.

#### Smashed Avo (GFO, V) \$19.9

Pumpkin sourdough (2), beetroot hummus, almond dukkah, cherry toms, raddish, sprouts, balsamic glaze.

+ Eggs: \$7 | + Bacon (2): \$7

+ Feta: \$4

## Egg Benny Bagel (GFO, VG) \$16.9

Poached eggs, spinach, cherry toms, hollandaise sauce, furikake.

W/ Bacon (2) \$24.9 W/ Smoked Salmon \$26.9

#### Kimnat Omelette (GFO) \$21.9

Choose 3 fillings from: Bacon, Cheese, Feta, Toms, Spinach, Red Onion.

+ Extra Filling: \$2.5 ea + Sourdough (1): \$4

+ Smoked Salmon: \$5 | Mushroom: \$6

#### Buckwheat Pancake (GF,V,DF) \$23.9

Coyo yogurt, coyo ice-cream, banana, strawberry, berry compote, maple syrup, house granola, dehydrated fruits.

#### Kimnat Big Brekkie (GFO) \$31.9

Bacon, mushroom, baked beans, 2-egg your way, hash brown, halloumi, sourdough.

Pumpkin sourdough on request.

#### Vegan Big Brekkie (GFO, V) \$31.9

Tempeh, mushroom, baked beans, hash brown, hummus, pesto aioli, avo, grilled edamame, sourdough. Pumpkin sourdough on request.

#### Potato Rosti (GF,V,DF) \$22.9

Sautéed mushrooms & spinach, charred cherry toms, pesto aioli, lettuce, pepitas, sprouts.

Chef's tip: Add Pecorino cheese for extra flavour \$4

## ADD-ON

Fruit toasts (2) | Toasts (2) \$8 (Served w/ butter) Bacon \$7 | Diced Chicken \$7 Smoked Salmon \$8 Egg (2) \$7 | Hashbrown (1) \$4 Halloumi | Baked bean \$6 Tempeh | Mushroom | Avocado \$6 Feta \$4 Hollandaise | Chutney | Aioli \$3 Sirracha | BBQ | Tomato sauce \$2

## LUNCH

(FROM IOAM)

# House Spiced Potato Hash (GFO, VO) \$23.9

Stir fried capsicum, onion, baked potato in chef's secret seasoning, green goddess sauce, coriander, chilli oil.

Your choice of:

Grilled Chicken (GF) | Tempeh (V)

+ Sourdough (1): \$4

#### Supreme Beef Burger \$24.9

Angus beef, bacon, American cheese, balsamic onion, lettuce, tomato, supreme sauce & BBQ, sesame bun.

#### Flaming Chicken Burger (GFO) \$24.9

Chicken snitchzel, bacon, American cheese, red dragon sauce, seeds, fried onion, truffle mayo, lettuce, tomato, sesame bun.

#### Chicken & Avo Bowl (GF) \$21.9

Cherry tomato, feta, almond, honey mustard dressing, avo, grilled chicken. **Swap to Tempeh for VG option.** 

#### Nourish Bowl (GF,V) \$22.9

Walnut "Taco Mince", edamame, cherry toms, avo, pickled carrots, wakame, aioli, & corn chips.

+ Smoked Salmon \$8 | + Tempeh \$6

#### Viet Noodle Salad (GF, VGO) \$22.9

Vermicelli noodle, cucumber, pickled carrot, iceberg lettuce, mint, roasted peanut & fish sauce, chilli.

Your choice of Grilled Beef or Tempeh

### Rice paper roll (GF, VO) \$6 ea

Your choice of: Beef (GF) | Avo & Tempeh (V) Served w/ Peanut Hoisin sauce

# CHEF'S SPECIAL Q

#### Pho Noodle Soup (GF,DF)

12-hour beef broth, bean sprouts, onion, spring onion, coriander, chilli, pepper:

W/ Sliced Beef + Brisket \$24.9

W/ Sliced Beef + Brisket \$24.9
W/ Sliced Chicken Breasts \$23.9

#### Vietnamese Beef Stew \$24.9

12- hour braised brisket, 7-spice sauce, carrots, cherry tomato, bahn mi, herbs, fried shallots, pepper, served on cast iron pan.

#### Golden Crab Croissant \$26.9

Viet-style crab meat, scrambled eggs, corn, cherry toms, dragon sauce, furikake, caviar, peri mayo, wakame.

+ Smoked salmon \$8

#### Char-Siu Pork Benny \$25.9

Sticky pork belly, flaky croissant, avo, pickled carrot, poached eggs, hollandaise, cherry toms, halloumi.

#### Caramel Pudding French Toast \$23.9

Soft cinamon brioche, choco custard, seasonal fruits, caramel egg pudding, strawberry jam, matcha dust & soil.

# KIDS'

8 years old and under Smashed Avo (GFO) \$13

Banana Pancakes (3) \$14

Coyo Ice-cream, Banana & Maple syrup, deyhydrated fruits.

#### Mini Burger \$15

Bacon, Cheese, Fried Egg, BBQ sauce, English Muffin

Got any allergies or dietary needs? Let us know, we'll always do our best to look after you.

DF – Dairy Free | GF – Gluten Free | GFO – Gluten Free Option V – Vegan | VO – Vegan Option Available | VG – Vegetarian | VGO – Vegetarian Option Available