ALL-DAY MENU

VIET-INSPIRED · BRUNCH REIMAGINED · SEASONAL CREATIONS

Please advise any dietary needs or allergies before ordering, we'll do our best to accommodate. However, during peak time, any alterations are politely declined.

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

BREKKIE

Egg Brekkie (GFO, DFO, VG) $16.9

2 eggs your way, white sourdough, tomato chutney, butter.
LEVEL IT UP by adding our EXTRAS! 🔥
Pumpkin sourdough on request.

Umami Brekkie Roll $18.9 (GFO)

THE OG!

Bacon, fried egg, American cheese, truffle mayo, BBQ sauce, lettuce, tomato, halloumi, pecorino cheese, milk bun.
Swap to GF Bun: + $3
+ Hash brown (1) $5 | + Avo $6

Chilli Beef Scrambled (GFO) $24.9

Szechuan mince beef, scrambled eggs, cucumber, truffle mayo, chilli jam, almond flakes, pecorino cheese, white sourdough.
+ Signature honey chilli oil +$3
+ Bacon $7 | + Feta $4
+ Hash brown (1) $5



LOCAL FAV

Smashed Avo (V, GFO) $22.9



Pumpkin sourdough (2), avocado, beetroot hummus, almond dukkah, cherry tomato, raddish, balsamic glaze.
+ Egg (2) $7 | + Bacon $7
+ Hash brown (1) $5 | Feta: $4
+ Smoked Salmon $8

Bánh Mì Saigon $23.9 (DF, VO)



Mushroom pâté, aioli, pickled carrots, cucumber, coriander, chilli, Vietnamese baguette, fried shallots & your choice of filling:
Sticky pork belly OR
Lemongrass Beef OR
Lemongrass Tofu (V)
+ Egg $4
Chef's tip: Add phở dipping broth for a fulfilling meal $6

ADD PHỞ BROTH DIP. TRUST US.

Egg Benny Bagel (GFO, VGO)

Poached eggs, spinach, cherry toms, hollandaise sauce, furikake, on everything onion bagels.
W/ Bacon $25.9
W/ Smoked Salmon $27.9
W/ Halloumi $22.9
+ Avo $6 | + Hash brown (1) $5
+ Halloumi $6 | + Feta $4



BURGER & SALAD

Supreme Beef Burger $25.9



Angus beef patty, bacon, American cheese, balsamic onion, fried garlic, lettuce, tomato, Supreme sauce & BBQ sauce, sesame bun.
+ Fried egg $4 | + Hash brown (1) $5

Flaming Chicken Burger (GFO) $25.9

Chicken snitchzel, bacon, American cheese, red dragon sauce, fried onion, aioli, lettuce, tomato, sesame bun.
Swap to GF Bun: + $3 | Hash brown (1) $5

Nourish Bowl (GF, V) $23.9

WHY PICK ONE?



Walnut "Taco Mince", edamame, cherry toms, avocado, pickled carrot, grilled corn, capsicum, aioli, corn chips, lettuce.
+ Tempeh $6 | + Lemongrass tofu $6
+ Diced chicken $6
+ Smoked salmon $8

TRY IT POKE-STYLE

Chicken & Avo Bowl (GF, VGO) $23.9

Cherry tom, feta, almond flakes, grilled corn, avocado, honey mustard dressing, grilled chicken strips, lettuce.
Swap to Tempeh for VG option

FUEL UP!

Viet Noodle Salad (GF, VO) $24.9



Noodle, cucumber, pickled carrot, iceberg lettuce, mint, roasted peanut, fish sauce, chilli, fried shallots & your choice of filling:
Grilled Beef (GF) OR
Grilled tempeh (Soy sauce on request)
+ Garlic grilled prawn $8
+ Lemongrass Tofu (V) $6

ADD-ON

Bacon (2) | Diced Chicken | Egg (2)	$7
Smoked Salmon | Garlic grilled prawn | Char siu pork (2)	$8
Fried chicken snitchzel	$9
Hash brown (1)	$5
Halloumi | Baked bean | Tempeh | Mushroom | Avocado | Lemongrass Tofu	$6
Feta | Cheese | Grilled tomato	$4
Hollandaise | Chutney | Aioli | Honey chilli oil	$3
Sirracha | BBQ | Tomato sauce	$2

SIGNATURE

FEELING HUNGRY? GO BIGGG!

Kimnat Big Brekkie (GFO) $33.9

Bacon (2), mushroom, baked beans, 2 eggs your way, hash brown, halloumi, sourdough.
Pumpkin sourdough on request.
+ Avocado $6 | + Hollandaise $3 | + Sourdough (1): $4

Vegan Big Brekkie (GFO, V) $33.9

Tempeh, mushroom, baked beans, hash brown, pesto aioli, avocado, edamame, sourdough.
Pumpkin sourdough on request.
+ Walnut taco mince $5 | + Sourdough (1): $4

Potato Rosti (GF, V) $24.9



Sautéed mushrooms & spinach, cherry toms, pesto aioli, lettuce, pepitas.
+ Tempeh $6 | + Bacon $7 | + Eggs: $7
Chef's tip: Add Pecorino cheese for extra flavour $4

PERFECT COMBO!

Pho Noodle Soup (GF, DF)



8-hour beef broth, pho noodle, bean sprouts, red onion, spring onion, coriander, chilli, pepper:
W/ Sliced Beef + Brisket $26.9
W/ Sliced Chicken Breast $25.9
W/ Veggies $23.9
+ Poached eggs $7
+ Prawns $8

REAL PHỞ. NO SHORTCUTS.

Buckwheat Pancake (GF, V) $25.9



Coyo yogurt, coconut ice-cream, banana, strawberry, berry compote, maple syrup, granola, dehydrated orange slice.
+ Maple bacon $7

ALWAYS A HIT!

KID'S

(For children 13 & under only)

Smashed Avo (GFO) $13
Banana Pancakes (3) $14
Ice-cream, banana & maple syrup, deyhydrated orange slice.
Kid Burger $15
Bacon, American cheese, fried egg, BBQ sauce, milk bun.
+ Hash brown $5

CHEF'S SPECIAL

Bánh Xèo (GF, DF, VO) $28.9



Vietnamese crispy turmeric coconut crêpe, grilled chicken & prawn, bean sprouts, red onion, served with herbs, pickled carrot, lettuce, fish sauce for wrapping and dipping.
Swap to Tofu for V option.
(Soy sauce on request)
+ Mushroom $6

CHEF'S SEASONAL PICK!

Char siu Pork Bennie (GFO) $28.9



4-hour-braised pork belly, croissant, avocado, pickled carrot, poached eggs, hollandaise, cherry toms, almond dukkah, halloumi.
+ Hash brown (1) $5
+ Bacon $7

CROWD FAV ♥

Mango Sticky Rice French Toast $26.9 (VG)



Pandan coconut sticky rice, brioche French toast, mango, coconut ice cream, fruity popping pearls, toasted coconut, passionfruit syrup.

SAVE ROOM FOR THIS!

LIGHT BITES

Fruit Toast (2) (V) $8

Served with butter

Toasted Sourdough (2) (GFO,V) $8

Served with butter
Pumpkin sourdough on request.

Ham & Cheese Toastie (GFO) $14.9

Ham, American cheese. Served with peri mayo.
+ Avocado $6 | + Halloumi $6 | + Cheese $4 | + Tomato $2
Swap to croissant +$3

Pesto Chicken Toastie $17.9



Pesto aioli, diced chicken, spinach, American cheese. Served with peri mayo.
+ Avocado $6 | + Halloumi $6
+ Cheese $4

COFFEE & DRINKS

SPECIALTY COFFEE · BOLD FLAVOURS · SEASONAL SIPS

COFFEE

	Cup	Mug
Long Black	5	5.5
FW/Latte/Cap	5.3	6
Hot Chocolate/Chai Latte	5.5	6.3
Dirty Chai/Mocha	6	6.8
Espresso	5	
Piccolo	5.3	
Babyccino	4.5	
Puppuccino	4.5	

EXTRAS

Alternative milk *(Almond/Oat/Soy/Coconut/Lactose Free)*	.70
Syrup *(Caramel/Vanilla/Hazelnut/Maple)*	.60
Decaf	.60
Extra shot (each)	.60
Honey / Cream	.50

SPECIAL LATTES

*All made with **coconut milk.** Other milk alternatives available on request.*

	Glass	Mug
Purple Haze (Taro Latte) *(Caffeine-free)*	6.8	7.8
Turmeric Latte (V) *(Caffeine-free)*	6.8	7.8
Matcha Latte	6.8	7.8

LOOSE LEAF TEA

Pot of tea - $6

English Breakfast/Earl Grey/Spiced Chai
(Milk on request, alternative milk for an extra)

Green tea/Peppermint/Jasmine

Lemongrass Ginger

Strong tea +$2

Tea Pot for 2 - $8

MILKSHAKES

	Small	Large
Chocolate/Caramel/ Vanilla/Strawberry	6	8
Vegan Milkshakes		
Chocolate/Vanilla/Strawberry *(Your choice of Alternative Milk)*	7	9

Thickshakes +$3

ICED DRINKS

Iced Coffee/Iced Choc *(Served w/ Cream & Ice-cream)*	8.5
Iced Latte	7.5
Iced Long Black	6.5
Iced Chai Latte	8
Iced Dirty Chai	8.5
Iced Matcha	9.5

BARISTA PICKS

Vietnamese Iced Coffee 8.5
A bold Vietnamese-style iced coffee, served with sweetened condensed milk.

Strawberry Matcha 10.5
Creamy matcha layered with our house-made strawberry jam.



FRESH JUICES $10.9

Hanoi Refresher
Apple, Beetroot, Carrot, Celery, Ginger

Saigon Mint
Apple, Watermelon, Mint, Cucumber

Halong Bay Cruise
Apple, Cucumber, Celery, Pineapple, Lemon, Ginger

Hoi An Sunrise
Watermelon, Orange, Pineapple, Apple

Orange Juice

Apple Juice

SMOOTHIES $11.9

Mango Bliss
Mango, pineapple, turmeric, vegan Coyo yoghurt, coconut water

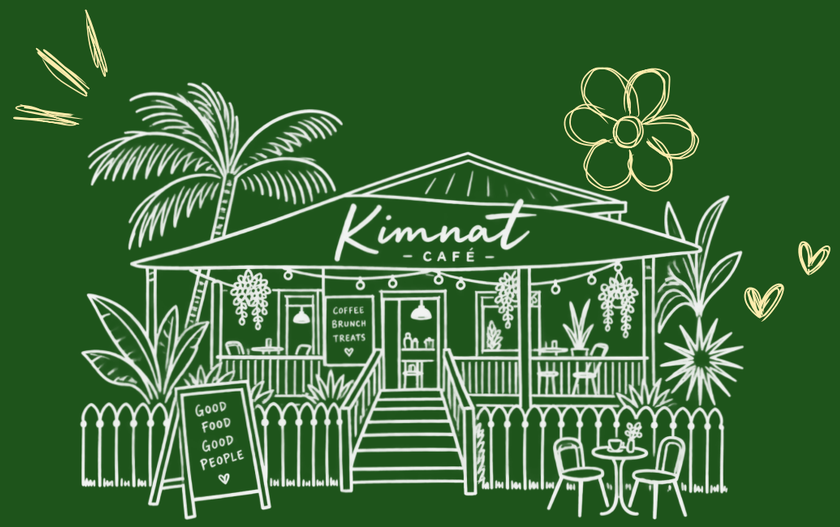
Salted Caramel (Non Vegan)
Banana, cashews, ice-cream, dates, salted caramel, almond milk

Greenie
Spinach, mango, banana, soy milk

Vietnamese Sunrise
Mango, pineapple, strawberry, passionfruit, coconut water

Berry Acai
Acai, watermelon, blueberries, pineapple, passionfruit, coconut water





Kimnat Cafe

MENU

All-day Menu



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