



Brunch Menu

From 8am to 3pm daily.

Build-your-own-breakfast:

Sourdough	5	Bacon	6	Sliced Avocado	6
Brioche	5	Chicken Sausage	6	Mixed Mushrooms	7
Croissant	5	Smoked Salmon	8	Baked Beans	4
		Ham	7	Halloumi	8
		2 Eggs	5	Charred	
		Sunny side up/Overeasy/Scrambled		Broccolini	7
				Hash Browns	5

CLASSIC BREAKFAST 25

Brioche, Scrambled Eggs, Bacon, Sausage, Baked Beans

GREEN BREAKFAST 28

Sourdough, Scrambled Eggs, Halloumi, Charred Broccolini, Mixed Mushrooms

CARPENTER & COOK BREAKFAST 32

Croissant, Scrambled Eggs, Ham, Mixed Mushrooms, Baked Beans, Halloumi

SMOKED SALMON OPEN TOAST 27

Norwegian Salmon, Cream Cheese, Smashed Avocado, Pomegranate, Red Onions, Capers, Sourdough

CROQUE MADAME 26

Sunny Side Up, Smoked Ham, Bechamel, Parmesan, Emmental Cheese, Dijon Mustard

THE SANDWICH 25

Smoked Ham, Emmental Cheese, Roasted Beetroot, Avocado, Dijonaise, Sourdough

MEDITERRANEAN BAKED EGGS (V) 26

Slow-Cooked Tomato Sauce, Parmesan, Bell Peppers, Onions, Nduja Pork, Sourdough

BABAGANOUSH TOAST (V) 24

Roasted Eggplant Spread, Kalamata Olives, Pomegranate, Red Radish, Balsamic Glaze, Sourdough

THE SIMPLE TOAST (V) 18

Scrambled Eggs, Avocado, Whipped Ricotta, Chilli Flakes, Sourdough

FRENCH TOAST (V) 26

Mixed Fruit, Candied Almonds, Berry Coulis, Vanilla Bean Chantilly, Maple Syrup, Dried Flowers

GRANOLA BOWL (V) 25

Greek Yogurt, Housemade Granola, Mixed Fruit, Chia Seeds, Kiwi Puree, Passionfruit Compote, Dried Flowers



SERVED ON WEEKDAYS ONLY, EXCLUDING PUBLIC HOLIDAYS

PASTA

AL GRANCHIO 29

Crab Claw Meat, White Wine, Tomato Cream Sauce, Parmigiano Reggiano 18 months, Spaghetti

PRAWN AGLIO OLIO 29

Pacific White Prawns, Broccolini, Garlic, Chilli Flakes, Parsley, Spaghetti

PORK RAGOUT 29

Braised Pork Cheeks, Slow-Cooked Tomato Sauce, Parmigiano Reggiano 18 months, Paccheri

CREAMY MUSHROOM (V) 26

Mixed Mushroom, French Cream, In-house Mushroom Paste, Parmigiano Reggiano 18 months, Paccheri

BASIL PESTO (V) 26

In-house Fresh Pesto, Zucchini, Pine Nuts, Parmigiano Reggiano 18 months, Paccheri

***Limited portions daily*

POMODORO (V) 25

Slow-Cooked Tomato Sauce, Whipped Ricotta, Basil, Pine Nuts, Spaghetti



COFFEES

Made with
Liberty Coffee

PICCOLO LATTE 6

FLAT WHITE 7.5

LATTE* 7.5

CAPPUCCINO 7.5

MOCHA* 8.5

MERRY TRIO LATTE* 8.5

Vanilla, Caramel, Hazelnut

SPANISH LATTE* 8.5

Condensed Milk

ICED OAT PUMPKIN SPICE LATTE 8.5

ICED ORANGE ESPRESSO 8.5

ESPRESSO 5

MACCHIATO 5.5

LONG BLACK* 6.5

*Ice +1

Oat Milk +1

Espresso Shot +1

Vanilla/Hazelnut/Caramel Syrup +1

TEAS

Serving Amuse &
Matchaya Teas

ENGLISH BREAKFAST 8

FUKAMACHI SENCHA 8

HOJICHA LATTE 8

MATCHA LATTE 8

DECAF

CHAMOMILE 8

SWEET DREAMS 8

PEPPERMINT 8

*Ice +1

COCOA

BABYCINO 3

HOT CHOCOLATE 7

ICED CHOCOLATE 8

FRAPPES

MOCHA 10

DOUBLE ESPRESSO 10

STRAWBERRY MATCHA 10

BANANA CHOCOLATE 10

CHOCOLATE SEA SALT CARAMEL 10

SALTED CARAMEL HOJICHA 10

SMOOTHIES

WILLIAMS PEAR 9

STRAWBERRY & BANANA 9

MANGO 9

FRESH JUICES

APPLE 8

ORANGE 8

COOLERS

YUZU LIME TEA 8

GREEN APPLE FLOWER BLOSSOM TEA 8

FIZZES

PASSIONFRUIT MINT 8

LEMON LIME GINGER 8

RED GRAPEFRUIT OSMANTHUS 8

COKE/ COKE LIGHT 3

SPRITE 3

PASTRIES

QUICHE OF THE DAY 9 – 12
 HAM AND CHEESE CROISSANT 9
 MUSHROOM BACON CROISSANT 9
 MOZZARELLA TOMATO BASIL CROISSANT 8.5

 CROISSANT 5
 PAIN AU CHOCOLAT 7
 SEASONAL FRUIT DANISH 8 – 10
 ALMOND CROISSANT 7
 CINNAMON ROLL 7
 PLAIN/FRUIT SCONE WITH HOUSEMADE JAM 5
Add Cornish Clotted Cream +2
 LEMON DRIZZLE LOAF 6.5
 BAKE OF THE DAY 7 – 11

TARTS

BANOFFEE 4.5
 CHOCOLATE SEA SALT CARAMEL 4.5
 LEMON CREAM 4.5
 MATCHA YUZU 4.5
 MIXED FRUIT 4.5
 PASSIONFRUIT MERINGUE 4.5
 PISTACHIO 4.5
 MIXED TART BUNDLE 17/25/48
4/6/12 pieces

SLICED CAKES

RASPBERRY LYCHEE ROSE 10.5
Chia Seed Sponge, Dried Flowers
 LEMON MERINGUE 9.5
Lemon Cream, Vanilla Sponge, Italian Meringue
 CARROT CAKE 10.5
Pineapple, Mixed Seeds, Cream Cheese Frosting
 PISTACHIO RASPBERRY 11
Raspberry Jelly, Pistachio Sponge
 STRAWBERRY SHORTCAKE 10.5
Strawberry, Vanilla Sponge, Cream
 SHINE MUSCAT SHORTCAKE 10.5
Shine Muscat Grapes, Vanilla Sponge, Cream
 PASSIONFRUIT MANGO CHEESECAKE 10.5
 ESPRESSO CHEESECAKE 10.5
Liberty Espresso, Chocolate Sea Salt Sable, Feuilletine
 CHOCOLATE CHOCOLATE 11
 CHOCOLATE CARAMEL 10.5