



Pollen

ALL DAY DINING

(N) (V) Waffle 20.90

house waffle, fresh strawberries, meringue, lemon curd, cream cheese, berry coulis, nut praline, sweet dukkah, maple syrup

(N) (G+) (V) Green Chilli Scramble 22.50

free range scrambled eggs, green chilli, toasted coconut, mixed herbs, house mango chilli chutney, toasted roti

(N) (Ve) (D) (G+) (V) Avo Toast 19.90

fresh avocado, fried shallots, seeds, chilli flakes

coriander hummus, toasted sourdough

add: two free range poached eggs 6 • wood smoked bacon 6
smoked salmon 7 • haloumi 7 • hash brown 4

(N) (G+) (V) Healthy Breakfast 20.90

two free range poached eggs, roasted eggplant & tomato
marinated feta, chickpeas, za'atar, fried basil, dukkah, injera
bread

add: avocado 5 • haloumi 7

(G+) Brekky Roll

wood smoked bacon 17.90 | haloumi 18.90

free range fried egg, pickles, cheddar cheese, gochujang mayo
house barbecue sauce, milk bun

add: avocado 5 • hash brown 4

Croissant Benny

triple smoked ham 22.9 | wood smoked bacon 22.9 |

smoked salmon 23.9 | haloumi 23.9

two free range poached eggs, hollandaise, cracked pepper, fresh
chives, toasted croissant

add: avocado 5 • hash brown 4

ALL DAY DINING

(N) (V) Zucchini Fritters 20.90

herbed zucchini & feta fritter balls, asian salad, sesame seeds, crispy noodle, garlic chilli oil, mint yoghurt
 add: two free range poached eggs 6 • smoked salmon 7
 wood smoked bacon 6 • haloumi 7 • avocado 5

Prawn Rolls 21.90

crispy prawns, gem lettuce, sriracha, dill mayo, toasted brioche rolls

(G+) Smash Burger 23.90

two pressed beef patties, cheddar cheese, sliced tomato pickles, lettuce, house burger sauce, milk bun, fries
 add: wood smoked bacon 6

Korean Fried Chicken Burger 21.90

crispy chicken, kimchi slaw, gochujang mayo, milk bun, fries
 add: wood smoked bacon 6

(GF) (D) Smoked Trout Salad 23.90

flaked rainbow trout, quinoa, chickpeas, carrot, olives, radish red onion, harissa dressing
 add: marinated feta 4 • two free range poached eggs 6
 haloumi 7 • avocado 5

(N) (G+) Chicken Kathi 'Kah-tee' 26.90

house marinated chicken skewers, cucumber, red onion coriander, burnt lemon, lime crema, mango chilli chutney toasted roti

(N) Nasi Goreng Saté Ayam 27.90

wok sautéed fried rice, vegetables, garlic, kecap manis, chilli sambal, fried egg, prawn crackers, satay chicken skewers

(V) Vegetarian

(GF) Gluten free

(Ve) Vegan

(G.) Gluten free on request

(Ve.) Vegan on request

(G+) Substitute for gluten free bread + 2

(N) Contains nuts or traces of nuts

(D) Dairy Free



ALL DAY DINING

Build Your Own

Step 1 | choose a base:

sourdough toast 9.90 | fruit toast 9.90 | gluten free toast 11.90

Step 2 | add some sides:

two free range eggs poached, scrambled or fried 6

baby spinach 4

hash brown 4 • marinated feta 4

wood smoked bacon 6 • triple smoked ham 6

avocado 5

smoked salmon 7 • haloumi 7

hollandaise sauce 3 • aioli 3

bowl of fries with aioli 10

KIDS MEALS

(G+) Dippy Eggs 15.90

soft-boiled eggs, bacon bits, shredded lettuce, tasty cheese, tomato sauce

soldier toast

add: fruit juice popper 3 • shortbread cookie 4 • paddle pop icecream 4

Mini Hot Dog 13.90

sausage, tasty cheese, tomato sauce, soft bun, fries

add: fruit juice popper 3 • shortbread cookie 4 • paddle pop icecream 4

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BEVERAGES

Cocktails	Breakfast Mary 16 house blend spicy tomato juice, underground spirits vodka frankie's gin pickle
	Mimosa 14 orange juice, prosecco
	Aperol Spritz 14 aperol, soda, prosecco
	Espresso Martini 16 underground spirits caramel vodka, rebrick espresso, coffee liqueur
Sparkling Wine	Mada Prosecco, Canberra Region 750ml 12 55 Veuve Clicquot Brut Yellow Label, France 750ml 125
White Wine	Mada Blanc, Canberra Region 15 63
Rosé Wine	Delinquent Pretty Boy Rosato, South Australia 15 63
Red Wine	Clonakilla Hilltops Shiraz, Canberra Region 15 63
Beer and Cider	Peroni, Italy 9 Stone & Wood Pacific Ale, Byron Bay 9 Capital Brewing Coast Ale, Canberra 9 Great Northern Super Crisp Lager, Cairns 9 Monteiths Apple Cider, New Zealand 9
Soft Drinks	Aranciata Rossa 5 • Limonata 5 Bundaberg Ginger Beer 5 San Pellegrino Sparkling Water 250ml 4.50 San Pellegrino Sparkling Water 750ml 9 Coca Cola 5 • Coke Zero 5 • Sprite 5
Non-alcoholic	Giesen Sauvignon Blanc, New Zealand 750ml 53 Capital Alc-less, Canberra 330ml 8



B E V E R A G E S

Coffee by Redbrick	Flat White 5.50 • Cappuccino 5.50 • Latte 5.50 Piccolo 5 • Macchiato 5 • Espresso 5 • Long Black 5.50 Hot Chocolate 6 • Chai Latte 6 Mocha 6 • Dirty Chai 6 • Affogato 6.50
Extras	Soy milk 0.80 • Almond milk 0.80 Lactose free milk 0.80 • Oat milk 0.80 Decaf 0.80 • Extra Shot 0.80 Large size 1 Caramel syrup 1 • Vanilla syrup 1 • Hazelnut syrup 1
Tea by Adore Tea	Organic loose leaf tea 6 English Breakfast • French Earl Grey Peppermint • Green • Lemongrass & Ginger
Signature	Blossom Latte 7 floral and fruity sakura cherry blossom flavour
	Strawberry Matcha Latte 7 bright and sweet blend of matcha and strawberry flavours
Milkshake	Chocolate 8 • Vanilla 8 • Strawberry 8
Fresh Juice	Orange 8.50 • Apple 8.50
Iced Drinks	Iced Coffee 9 espresso, milk, whipped cream, ice cream, ice
	Iced Chocolate 9 chocolate, milk, whipped cream, ice cream, ice
	Iced Latte 6 double shot of espresso, milk, ice
	Iced Strawberry Matcha 9 strawberry matcha blend, milk, ice

SOMETHING SWEET

(N) (V) Chai Cheesecake 9.50
velvety chai-infused cheesecake with a toasted coconut biscuit base

(N) (V) Hummingbird Cake 9.50
a slice of paradise with pineapple, banana & pecans layered with a cream cheese frosting

(N) (GF) (V) Chocolate & Orange Cake 9.50
decadent and dense dark chocolate cake with a citrus twist

(N) (D) (GF) (V) Lemon & Rosemary Cake 9.50
fragrant and moist lemon cake finished with a delicate citrus glaze

(N) (V) Carrot Cake 9.50
toasted walnuts, spiced with cinnamon and vanilla, layered with a rich cream cheese frosting

(N) (V) Berry & Coconut Cake 9.50
juicy raspberries with cream cheese frosting and a smashed meringue topping

Extras Whipped Cream 1
Ice cream 3

Desserts Tiramisu Affogato 12
Kahlúa Tiramisu Affogato 15

A 10% surcharge applies on weekends. A 15% surcharge applies on Public Holidays. We are unfortunately unable to guarantee our dishes are 100% free of residual gluten, nut, or shellfish traces

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