

BREAKFAST & BRUNCH

EAT • DRINK • GATHER

THE CLASSICS

Morning Classic Toast (GF, V OPT.)	9.9
Two free-range eggs poached, fried or scrambled on artisan toast.	
Artisan Toast Ritual (GF, VG OPT.)	14.9
Sourdough, multigrain or fruit loaf with butter, Vegemite, jam, honey or Nutella. Choose up to 2.	
The Grand Breakfast (GF, V)	30.9
Grilled halloumi, chorizo, crispy bacon, avocado, golden hash brown, roasted tomato & mushrooms. With sourdough, poached egg, tomato relish & beetroot hummus.	
<i>Add Smoked Salmon +4.9 • Swap to Scrambled +2</i>	
Golden Nest Royale (GF OPT., V OPT.)	28.9
Poached eggs on crisp golden potato lattice with spicy chilli Béarnaise & caviar. Choice of: braised beef brisket, pork belly, bacon steak, salmon or king oyster mushroom with fresh truffle.	
Emerald Garden Toast (GF OPT., VG OPT.)	24.9
Smashed avocado on black charcoal bread with medley tomatoes, sun-dried tomato hummus, feta, pomegranate, poached egg, dukkah, crispy radish & balsamic reduction. Contains nuts.	
Fire & Ocean Scrambled (GF OPT.)	29.9
Free-range eggs, Tom Yum prawns, chilli jam & medley tomatoes on buttery croissant. Topped with golden panko prawns, herb mayo, caviar & fresh coriander.	

BRIGHT & SWEET

Tropical Sunrise Bowl	22.5
Acai topped with granola, coconut yoghurt, mango sorbet, mango pearls & fresh berries.	
Seasonal Fruit Platter	19.9
A curated selection of fresh local and tropical fruits, perfect for sharing. (For 2)	
Midnight Coconut Rice (GF OPT.)	22.5
Black forbidden rice infused with coconut & pandan, served with fresh mango, berries & crisp coconut tuile.	
Velvet Noir Pancakes	29.5
Fluffy red velvet pancakes with mascarpone Chantilly, dark chocolate ganache, pistachio crumble & rose petals. With house-made vanilla bean ice cream & fresh berries. Contains nuts.	

MINI MATES

12 years & under • 13.5 each

- Little Bite Nuggets – chips & tomato sauce
- Little Pasta Bowl – Napoli sauce with parmesan
- Little Pancake Stack – maple, strawberries & vanilla ice cream (until 3pm)
- Mini Slider – beef & cheese on soft bun + chips
- Mini Ocean Catch – crispy fish & chips
- Sweet Scoop Treat – vanilla bean ice cream with topping • 7.5

(GF) Gluten-Free • (V) Vegetarian • (VG) Vegan • (NF) Nut-Free • (OPT) Option Available

10% weekend surcharge • 15% Public Holiday surcharge

Please inform our team of any severe allergies. We cannot guarantee absolute absence of cross-contamination.

THE KITCHEN

Truffle Forest Risotto (GF, V, VG OPT.)	29.5
Creamy arborio rice with mixed forest mushrooms, white wine, parmesan & shaved truffle.	
<i>Add Grilled Chicken +7</i>	
Wild Forest Tortellini	32.5
Hand-stuffed beef tortellini in earthy wild mushroom cream sauce, finished with shaved black truffle, fresh herbs & parmesan.	
Coastal Barramundi (GF, NF)	32.5
Pan-seared barramundi with celeriac puree, dill-braised leek, chat potatoes, broccolini, onion butter & capers. Finished with crispy kale.	
Porterhouse Steak 250gm	34.9
Served with chips, house greens and gravy.	
The Power Plate (Steak & Eggs)	31.5
Nutrient-dense plate of beetroot relish, charred corn, house-made potato rosti & creamy scrambled eggs.	
Nourish Bowl (VG)	24.9
Crispy tofu, golden falafel, grilled sweet potato, roasted purple cauliflower & couscous. With beetroot hummus, guacamole & toasted macadamias. Contains nuts.	
<i>Add Grilled Chicken +7</i>	
Mediterranean Fire Shakshuka (V)	29.9
Slow-cooked tomato & capsicum base with spiced chicken meatballs, baked eggs, feta & fresh herbs. Served with hummus & warm pita.	

BURGERS & HANDHELDS

All served with a side of chips

Blush Garden Burger (GF, V)	23.9
Grilled king oyster mushroom & halloumi with mango chutney, truffle mayo, baby cos & tomato on a soft pink bun.	
The Wagyu Stack (GF OPT.)	28.9
Wagyu patty, double cheese, crispy bacon & fried egg with baby cos, tomato, relish & caramelised onion. House burger sauce on charcoal bun.	
Southern Heat Chicken (GF OPT.)	28.9
Crispy Southern-fried chicken thigh, burger cheese & crispy bacon with baby cos, tomato & spicy mayo.	
Signature Steak Ciabatta (GF OPT.)	31.9
Scotch fillet steak, swiss cheese, chef's chimichurri & caramelised onion with rocket & special sauce on toasted ciabatta.	

SALADS

Supergreens Bowl (V)	26.9
Wild rice, quinoa, roasted vegetables, grilled halloumi & almond flakes with citrus salsa. Add Grilled Chicken +7. Contains nuts.	
Tropical Prawn & Mango	28.9
Juicy prawns, diced mango & creamy avocado tossed in a zesty Asian dressing.	
Asian Garden Soba	26.5
Soba noodles with Asian slaw, edamame & crispy shallots in soy-based dressing. Add Grilled Chicken +7. Contains soy.	



DRINKS MENU

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COFFEE & HOT

The Daily Roast	White or Black 6.0 / 7.0 / 8.0
Hot Chocolate	7.5
Chai Latte	6.5
Kids Hot Chocolate	5.5
Tea Selection	6.0
English Breakfast · Earl Grey · Peppermint · Chamomile · Lemongrass & Ginger	

Customise Your Cup

Milk alternatives: Soy · Almond · Oat · Lactose-Free +0.8
Syrups: Vanilla · Caramel · Hazelnut +0.7

MATCHA & SPECIALTIES

Served Iced

Strawberry Matcha	9
Layered with fresh strawberry puree.	
Maple Sea-Salt Matcha	9
A perfect balance of sweet and savoury.	
Coco Drift	9
Signature coconut-infused matcha.	

THE CHILLED COLLECTION

Mont Blanc	9.5
Signature layered cold brew cream coffee.	
Affogato	8.5
Espresso poured over creamy vanilla bean ice cream.	
Iced Latte	7.5
Iced Coffee	9
With vanilla bean ice cream.	
Iced Mocha / Chocolate	9
With vanilla bean ice cream.	
Kids Iced Chocolate	5
With vanilla bean ice cream.	
Sparkling Iced Tea	9
Lemon or Peach	
Sparkling Iced Soda	9
Lemon or Peach	

SMOOTHIES & SHAKES

Milkshakes	9.5
Chocolate · Vanilla · Strawberry (milk alt. +0.8)	
Mango Passion Smoothie	12.5
Mango, banana, coconut milk & passionfruit pulp.	
Berry Smoothie	12.5
Mixed berries, mango & coconut water.	
Breakfast Smoothie	12.5
Banana, oats, peanut butter, maple syrup, almond milk & cinnamon. Add Protein +5. Contains nuts.	

COLD PRESSED JUICES

Basic Juices	11
Orange · Apple · Watermelon	
Vitamin C	11.95
Carrot, lemon, ginger & orange.	
Detox Juice	11.95
Apple, orange, coconut water & cranberry.	
Green Juice	11.95
Apple, cucumber, ginger, celery & lemon.	
Soft Drinks / Still Mineral Water	5
Moda water includes unlimited refills	
Lemon, Lime & Bitters	5.5

MORNING COCKTAILS

Sunrise Mimosa	9
Or 2 for 15	
Espresso Martini	22
Coffee Negroni	22
Matcha Martini	22

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