

**Lunch** From 11.30am

**Loaded fries** \$10.0  
Bacon, cheese & sour cream

**Smashed avocado** \$16.0  
Slow roasted tomatoes, olives, feta, red onion & baby spinach on five grain sourdough

**Kimchi fried rice** \$17.0  
Kimchi, Shitake mushrooms, shrimp paste, garlic, soy sauce & fried egg

**Omelette** \$19.0  
Smoked fish, cream cheese, pickled fennel & saffron aioli on organic sourdough toast

**Eggs Benedict** \$19.0  
With bacon or ham or salmon or spinach on English muffins with house-made hollandaise

**Salt & pepper squid** \$19.0  
Sumac yoghurt, pickled pink peppercorns, coriander with a Szechuan crumb

**Fish & chips** \$21.0  
Beer-battered fish of the day with tartare sauce, white balsamic slaw, Parmesan & pistachio

**Quinoa & beet salad** \$21.0  
Balsamic roasted beets with orange, walnuts & pomegranate dressing

**Niçoise salad** \$21.0  
With salmon or halloumi, green beans, olives, soft boiled egg, baby potatoes, cos & honey mustard dressing

**Chicken skewers** \$22.0  
Grilled chicken thigh with Israeli couscous, preserved lemon & peanut sauce

**Steak sandwich** \$22.0  
Beef sirloin, rocket, balsamic onion jam, horseradish aioli & Gorgonzola dressing on a baguette with fries

**Prawn linguini** \$22.0  
Chili, garlic, vine tomatoes & fresh herbs

**Market fish** \$22.0  
Pan fried fish on baby potatoes with baby spinach, pickled fennel & saffron aioli

**Sides**

Hash waffle \$5.5  
Avocado mash \$6.0  
Zany Zeus halloumi \$6.0

Bacon \$6.0  
House-cured salmon \$6.0  
Fries \$7.0

**Coffee**

**Gusto**  
Fair trade organic - A blend of coffees from Central American & East Africa. Taste notes of plum & dark chocolate with a cherry-like acidity.

**Black**  
Made with Gusto

Espresso	\$4.0
Long black	\$4.0
Americano	\$4.0
Macchiato	\$4.0
Vienna	\$4.0

**Extras**

Large	\$0.5
Soy milk	\$0.5
Oat milk	\$0.5

**Primo**  
Our signature blend of coffees from Africa, South & Central America. Taste notes of molasses sweetness with a shortbread finish.

**White**  
Made with Primo

Piccolo	\$4.5
Flat white	\$4.5
Cappuccino	\$4.5
Latte	\$4.5
Mocha	\$5.5
Affogato	\$6.0
- add amaretto	\$10.0

**Roasters' Cup**  
Our monthly single origin coffee sourced from some of the world's most interesting coffee plantations.

**Filter**  
Made with Roasters' Cup

Batch brew	\$4.0
Soft brew	\$6.0
Cold brew	\$4.5
-served still or sparkling	

**Not  
Coffee**

Hot chocolate	\$5.5
Hakanoa spicy chai	\$4.5
Hot blackcurrant	\$4.0
Lemon, honey & ginger	\$4.5

**Smoothies** DF \$9.0

Berry banana - with OJ & cranberry	
Green - with kale, spinach & mint	
Banana - with oat milk & honey	

**Brothers cold pressed juice** \$7.0

Popeye - apple, pineapple spinach & mint	
Wake up - orange, apple, ginger & lemon	
Superman - carrot, orange, ginger & turmeric	

**Karma Cola sodas** \$5.5

Cola, sugar free cola, summer orangeade, lemmy lemonade	
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**Cascara iced tea** \$6.5

Made with dried coffee cherries	
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**Tea** \$4.0

English breakfast, earl grey, green, peppermint, chamomile, lemon breeze, red star	
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**Milkshakes** \$7.0

Chocolate, strawberry, caramel, vanilla, lime, banana	
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**Iced** \$8.0

Coffee, mocha, chocolate	
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**Fruit juice** \$4.5

Apple, cranberry, pineapple, tomato	
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**Hardie Boys** \$6.0

Orange juice, ginger beer	
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**Karma Kombucha** \$6.5

Cherry berry, raspberry lemon, mango passion fruit	
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Lemon, lime & bitters	\$6.0
Gerolsteiner sparkling water 330ml	\$3.5
Gerolsteiner sparkling water 750ml	\$5.5

**Definitely  
Not  
Coffee**

**Bubbles**

No 1 Family Estate Assemblé	\$10.0
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**White**

The Edge Pinot Gris	\$9.0 / \$42.0
Greenhough Chardonnay	\$12.0 / \$58.0
Astrolabe Sauvignon Blanc	\$12.0 / \$58.0

**Pink**

Durvillea Rosé	\$12.0 / \$58.0
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**Red**

Little X Syrah	\$10.0 / \$48.0
Providore Pinot Noir	\$13.0 / \$62.0

Duncans Yum Yum Yuzu Lager	\$9.0
Emersons Hazy Pale Ale	\$9.5
Garage Project Garagista	\$10.0
ParrotDog Pale Ale	\$9.0
Garage Project Fugazi	\$7.5

Gin & tonic	\$12.5
Lemon & lime brilliance	\$12.5
-Berry & peppercorn or apple infused gin, vanilla vodka & bitters	
Mimosa	\$12.5
Espresso martini	\$15.0
Bloody Mary	\$15.0