

# THE DRINKS

## HOT COFFEE

From Coffee Collective  
- all double-shot

Espresso / Macchiato 30

Filter 30

Americano 35  
*Available iced*

Cortado 35

Magic 40

Cappuccino / Flat White 40

Latte 42  
*Available iced*

## NOT COFFEE

Golden latte 40  
*Turmeric, ginger & cinnamon  
on oat milk - available iced*

Mushroom latte 50  
*8 Mushrooms Extract, cinnamon  
& cacao on oat milk*

Prana chai latte 45  
*Served on oat milk*

Hot chocolate 42  
*70% from Mellow*

Bone broth 50  
*House-made, soothing  
and collagen rich*

## COLD DRINKS

Organic orange juice 40

Mango lassi 45  
*Made with probiotic coconut yoghurt*

Pomegranate-mint Switchel 45  
*Mint-infused grenadine,  
ACV, soda water*

Blueberry-basil lemonade 45  
*Basil-infused lemon, fermented  
blueberry syrup*

Rosemary lemonade 45  
*Rosemary-infused lemon,  
house lingonberry syrup*

Virgin Mary 50  
*Organic tomato juice, fermented  
hot sauce, ACV, celery, sumac*

POT OF TEA 40

English breakfast

Lemon-ginger

Cool Mint

Earl Grey

Jasmine

THE  
SIXTEEN  
TWELVE

Please inform our staff of any allergy  
or dietary requirements



## SMALLER THINGS

Sourdough bread w/ either:		
V	Butter	30
	Butter & Vegemite or jam	35
	Bun w/ butter & Cheese	35
Mushroom Toast		95
V	GF	
	Sourdough, chickpea spread w/ fermented mushrooms, butter-fried oyster & champignon mushrooms, pickled green tomatoes, pickled sweet green peppers, hazelnuts, cacao nibs, watercress, garlic sprouts	
	- Gluten free option +10	
Breakfast Muffin		65
V	English Breakfast Muffin, fermented hot sauce & either:	
	Butter fried egg	or
	Smashed avocado	or
	Pulled pork	
	- Adds +25	
Coconut Yoghurt		65
VG	GF	
	House-made 'live' probiotic coconut yoghurt, house-made spiced granola, tahini, fresh fruit	
Loaded croissant		75
V	Fresh-baked Cadence croissant, filled w/ either:	
	Coconut yoghurt, house-made spiced granola, seasonal fruit	
	or	
	Ham, cheese & wholegrain mustard	
Banana bread		70
V	GF	
	House-made banana bread, tahini, dates, lemon curd, salted caramel, house-made labneh	

### Pastries from Cadence Bakery

Our very own sister restaurant provides fresh sourdough bread and specialty pastries each day  
- ask about today's selection

## THE MENU

Warm Polenta Porridge		110
VG	GF	
	Hazelnut polenta porridge infused w/ lapsang souchong tea, rosemary plum coulis, buckwheat & oat crumble, poached plum, grapes, lemon thyme	
French Toast		130
V	Twice-cooked brioche, honeycomb, coconut yoghurt, gooseberry jam, salt-roasted coconut, berries	
Smashed Avo'		140
VO	Sourdough, avocado, goat cheese, turmeric pickled egg, house-fermented hot sauce, activated almonds	
	- Gluten free option +10	
Benedict		135
	House-made English breakfast muffin, pulled pork, poached egg, miso-apple cider hollandaise	
Shakshuka		135
VO	Sourdough bread, fried egg, spiced tomato sauce, goat cheese, dates, toasted hazelnuts, fresh coriander	
	- Gluten free option +10	
Warm Autumn Salad		135
VO	GF	
	Lightly spiced butter bean purée, butter-fried carrots, crispy sage, dressed beets, apple-compressed fennel, baked onion, hazelnuts, crispy buckwheat, herb oil	
	- Adds +25	

ADD 25

Turmeric egg  
Fried egg  
Pulled Pork  
Seared mushrooms  
Avocado

V - Vegetarian  
VG - Vegan  
VO - Vegan option available  
GF - Gluten-free option available

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