

MENU

<b>Pear and Jasmine Porridge</b> Almond porridge infused with Jasmine and Lavender tea, pear coulis, pecan crumble, spiced-orange poached pear, lemon thyme	115	V	GF
<b>French Toast</b> Twice-cooked brioche, honeycomb, coconut yoghurt, gooseberry jam, salt-roasted coconut, fresh berries	130	VE	
<b>Smashed Avo'</b> Sourdough, avocado, goats cheese, turmeric pickled egg, house-fermented hot sauce, activated almonds <i>Includes side salad w/seeds &amp; nuts</i> <i>- gluten free option +10</i>	140	VO	GFO
<b>Benedict</b> House-made English breakfast muffin, pulled pork, poached egg, miso-apple cider hollandaise <i>Includes side salad w/seeds &amp; nuts</i> <i>- Vegetarian option: butter-fried mushrooms</i>	135		
<b>Shakshuka</b> Fried eggs, spiced tomato sauce, goats cheese, dates, bell pepper, toasted hazelnuts, fresh coriander, pomegranate, sourdough bread <i>(Dish is mild spicy)</i>	140	VO	GFO
<b>Stracciatella</b> Stracciatella di bufala, fresh fig, raddicchio, garlic-fermented honey, butter fried sage, roasted buckwheat, rosemary oil, sourdough bread <i>- Gluten free option +10</i>	140	GFO	
<b>Mushroom Toast</b> Sourdough, chickpea spread w/fermented mushrooms, butter-fried oyster- & champignon mushrooms, pickled green tomatos, pickled sweet green peppers, hazelnuts, cacao nibs, watercress, garlic sprouts <i>- Gluten free option +10</i>	110	VO	GFO

Please inform staff of any allergies or dietary requirements.  
Bread items are buttered unless Vegan or by request.

SMALLER THINGS

<b>Sourdough bun</b> Cadence sourdough bun, sliced and served w/ either: - Butter - Butter & cheese (+ 5) - Butter & Vegemite or Jam (+ 5)	30	VE	
<b>Breakfast muffin</b> Buttered English breakfast muffin, fermented hot sauce w/ either: - Butter fried egg, or - Smashed avocado, or - Pulled pork <i>Add-ons +25</i>	65	VE	
<b>Coconut Yoghurt</b> House-made 'live' probiotic coconut yoghurt, house-made spiced granola, tahini, dates, pistachio, fresh fruit	65	V	GF
<b>Banana Bread</b> House-made banana bread, tahini, dates, banana-lemon curd, salted caramel, house-made labneh	70	VE	GF
<b>Loaded Croissant</b> Freshly baked Cadence croissant, filled w/ either: - White chocolate labneh, raspberry coulis, fresh basil, pistachio, fresh berries - Ham, cheese & wholegrain mustard	80	VE	

V	Vegan	ADD	25
VE	Vegetarian		Turmeric egg
GF	Gluten free		Fried or poached egg
VO	Vegan option available		Pulled pork
GFO	Gluten Free option available		Seared mushrooms
			Avocado



## COFFEE

from Coffee Collective  
- all double shot

Espresso /Macchiato	30
Mug of Filter	36
Americano	38
- Available iced	
Cortado	38
Magic	40
Double ristretto over 60 ml of steamed milk	
Cappuccino	42
Flat White	42
Latte	44
- Available iced +5	

## NOT COFFEE

Hot Chocolate	42
62% Caribe from Mellow	
Pot of tea	40
English breakfast/ Lemon-Ginger/ Cool Mint/ Earl Grey/ Jasmine	

All milk-based drinks are served with either  
grass-fed cow's milk or oat milk at no extra cost

## COLD DRINKS

Organic orange juice	45
Mango lassi	45
Made with probiotic coconut yoghurt	
Elderflower lemon-thyme soda	45
Lemon-thyme infused elderflower syrup, soda water	
Blueberry lemonade	45
House-made blueberry & lemon syrup, soda water	
Sparkling water	35
500 ml. San Pellegrino sparkling water	

### Pastries from Cadence Bakery

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

## SPECIAL DRINKS

Golden latte	40
Turmeric, ginger & cinnamon on oat - Available iced +5	
Prana Chai Latte	45
Chai tea soaked in honey, served on steamed oat milk - Available iced +5	
Mushroom Latte	50
8 mushroom extract, cinnamon & cacao on oat milk	
Bone broth	50
House-made soothing & collagen rich	

FLIP FOR FOOD

THE  
SIXTEEN  
TWELVE

thesixteentwelve



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