

Soufflé pancakes

Plain - served with an abundant assortment of fruit, topped with Nama cream, and maple syrup | 23

Matcha - served with in house matcha cream, and fresh strawberries | 24

Oreo - served with oreo, oreo cream, vanilla ice cream, and oreo crumbs | 25

Biscoff - Lotus Biscoff, Lotus Biscoff cream, vanilla ice cream, and Lotus Biscoff crumbs | 25

Ricotta scrambled eggs – fresh Italian ricotta, free range eggs, parmesan, chilli flakes served on sourdough- | 22 grilled ham | bacon | mushrooms + 5 each haloumi | chorizo | smoked salmon + 6 each

Brunch burger - fried runny egg, crispy bacon, spicy avocado cream, hash brown, sesame bun | 19

Breakfast burrito - chilli eggs, crispy bacon, black bean cheese paste, guacamole, tortilla | 19

Avocado & feta smash - heirloom tomato, avo cream, rocket salsa, walnuts on sourdough | 23 add poached egg + 3.5 | add halloumi + 6

Burrata and grilled peach - avocado cream, burrata cheese, grilled peaches, crispy basil garnish on sourdough | 23 add poached egg + 3.5 | add halloumi + 6

Go green – sauteed on sesame dressing, Chinese broccoli, kale, beetroot, hummus falafel on sourdough | 22 add poached egg + 3.5

Shakshuka - eggs, feta cheese, tomato, garlic, coriander, eggplant steak with pita bread | 23

Eggs benedict – avocado cream, feta, poached eggs, hash brown, hollandaise, english muffin | 21 grilled ham | bacon | mushrooms + 5 each haloumi | chorizo | smoked salmon + 6 each

Açai - organic açai, seasonal fruit with Parida secret granola mix | 22 add Nutella + 2 | add Peanut Butter + 2

ALL DAY LUNCH

Summer pear salad – fresh baby rocket, sliced pears, pomegranate, shaved parmesan, and manuka honey |20 add smoked salmon + 6 | grilled chicken + 7

BBQ corn ribs - super sweet corn, smoke paprika and butter served on mango salsa and jalapeño dipping sauce | 20 grilled ham | bacon | mushrooms + 5 each haloumi | chorizo | smoked salmon + 6 each

Falafel burger - beetroot, hummus, kale, carrot, zucchini courgettes, vegan mayonnaise on sesame buns |20

Famous Bondi Burger- Fresh-grilled 100% chicken tenderloins, lettuce, cheese, mayo and Parida's very secret chilli sauce, served with truffle oil parmesan chips. | 23

Seared tuna burger - freshly grilled tuna steak, carrot & kale slaw, wasabi mayo & truffle oil parmesan chips | 26

Beef brisket burger - beef brisket on milk bun with coleslaw, cheese, smoked bbq sauce & truffle oil parmesan chips | 26

Grilled barramundi – served with cherry tomato, soba noodles, grilled lemon, arugula lettuce & truffle oil parmesan chips | 28

SIDES

Grilled Haloumi | 13 Sweet Potato Chips - chipotle mayo | 12 Truffle oil parmesan chips - parmesan aioli | 13

please advise us of any dietary requirements.



JUICES

cold pressed oranges |9

super greens - kale cucumber, celery, lemon, spinach, pear, spirulina | 9

ruby tuesday – watermelon, rhubarb, pink lady apple, pear, lime | 9

SMOOTHIES

ask our friendly staff for our current smoothie options

SWEETS

ask our friendly staff for our current available sweets

BRUNCH COCKTAILS

Limoncello Spritz - Limoncello, Prosecco | 16

Classic margarita - tequila, and lime juice | 18

mimosa - cold pressed oranges, prosecco | 18

aperol spritz - aperol, prosecco, soda | 16

bloody mary - secret recipe... | 18

espresso martini - absolute vanilla, Kailua | 18

sparkling sangria - | glass 9 | jug 28

WINE

le petite perriere pinot noir, loire valley, france | glass 9 | bottle 43

irvine "spring hill" pinot gris, eden valley | glass 10 | bottle 48

le petite perriere sauvignon blanc, loire valley, france | glass 9 | bottle 43

> hahndorf hill rose, adelaide hills | glass 9 | bottle 43

guerrieri rizzardi prosecco, DOC, italy | glass 11 | bottle 46

BEER & CIDER

stone & wood – pacific ale, byron bay, australia | 9 corona – lager, mexico | 9

BREWS

Single Origin

Filtered 6 | Espresso 6 Cold Drip 7 | 1L bottle 18

Blend

espresso | 4.50 long black, flat white, latte, macchiato, piccolo | 5 cappuccino, belgian hot chocolate | 5 mocha | 5.50

extra - soy, almond, oat, decaf, extra shot, large | 0.5

TEA

black tea - english breakfast, earl grey, chai | 4.5

herbal tea - jasmine green, peppermint, lemongrass & ginger, chamomille | 4.5

ICED BREW

iced black – double espresso, water, served over ice | 6.5
iced latte – double espresso, milk, served over ice | 7
iced mocha – double espresso, belgian chocolate, milk | 7.50

SPECIALITY DRINKS

spiced chai latte

let us warm your spirit with our organic chai latte that has a haunting spicy aroma and velvet finish | 5.50

golden latte

flood your insides with golden light with our turmeric latte. Packed with anti-inflammatory and antioxidants it will have you singing "kumbaya" in no time! | 5.50

matcha latte

originating from 11th century Japan, grown by monks on the grounds of the Daitokuji temple in Kyoto. Enhances energy, metabolismand mood. It is said to be the "elixir of the immortals" | 6.50

DRINKS

coke, coke zero, lemonade | 4.5 sparkling water | glass 4.5 | bottle 9