

ALL DAY MENU

Eggs Your Way (v) 11

Poached, scrambled or fried, served on Streat sourdough

Smashed Avocado (v) 16

Smashed avo with lemon, wasabi, ponzu*, poached eggs on sourdough

*ponzu: a soy and mirin based sauce w lemon juice & kombu stock. Anti-aging!

Breakfast Burger (v) 15

Avocado, hash brown, mushrooms, fried egg, dashi mayo, milk bun

Okonomiyaki (your way) (GF)(V)(DF)* 9 + toppings

Gluten free cabbage patty with your choice of toppings:

eggs your way 2.5/avocado 3.5/mushrooms 3.5/fresh chilli 1/

bacon 4.5/haloumi 3.5

Drizzled with housemade okonomi-sauce and dashi mayo, aonori, spring onion, pickled ginger

*for vegan version less the dashi mayo

Chilli Scrambled Eggs on Croissant 13.5

Coconut Mochi Donuts (GF)(DF) (Vg) (V) 18

GF coconut mochi donuts, miso caramel, konnyaku jellies, fresh berries, azuki red bean paste, matcha, coconut flakes



BURGER & SANDWICHES

Chicken Karaage Burger 16

Crispy-fried marinated chicken thigh pieces, wasabi mayo, cabbage slaw, fluffy milk bun. Served with crinkle cut fries

Tonkatsu Sandwich 16

Shokupan toast, panko-crumbed biodynamic pork loin, cabbage slaw, karashi (Japanese mustard)

LUNCH (available after 10.30am)

Set Lunch:

Ocean Trout/Chicken/Tonkatsu/VegCroquettes 20/20/23/20

with rice, miso soup(dine-in only), vegetables, pickles, fruits & dessert

Kinoko & Crispy Tofu Rice Bowl (vg) 16

5 types of specialty mushrooms braised in soy dashi, with crispy fried tofu on rice. Garnish of spring onion, pickled ginger and shichimi chilli powder

Taiwanese Braised Pork & Egg Rice Bowl 9

Biodynamic slow braised pork belly & egg, salad, pickles

Curry: Plain(V)(Vg)(GF)(DF)/Chicken/Tonkatsu 12/18/23

Affinity Special Blend curry with potatoes & carrots - served with rice, salad and pickles. Add scrambled eggs 3.5

Low Carb/Keto Friendly

The Doctor 23
Eggplant Puttanesca (anchovy/garlic/black olive/tomato/chilli),
Parmesan, 2 fried eggs, haloumi, avocado, roquette salad, crispy capers

Avocado Nori Salad 16
Avocado, lemon juice, avo oil, haloumi, coriander, fresh chilli, nori, river
salt & cracked pepper

Sides

Crinkle cut Fries 9
Eggs - poached/fried/scrambled(+1) 2.5
Avocado 3.5
Haloumi 3.5
Hash brown 2
Mushrooms 3.5
Biodynamic Bacon 4.5
Miso Soup (GF,DF,v,vg) 2
Fresh Chilli 1

ICE-CREAM - Black Sesame (Dine in only)

1 scoop 3

Additional Cold Drinks

Iced Chai-Hazelnut Latte 6.5
Iced Matcha Latte 6.5
Taiwanese Iced Lemon Tea 5
Freshly squeezed Orange Juice 7.5
Bottled Juices 5.5
Kombuchas 5.5
San Pellegrino Sparkling Water 500ml 5.5

GF - Gluten Free; V - Vegetarian; Vg - Vegan; DF - Dairy free

Due to the size of our kitchen, we are unable to guarantee a complete allergen-free environment. Please advise our staff for any specific dietary requirements. Thank you for your understanding.