

Breakfast available

– 7am to 11:30am Monday to Friday

– 7am to 3pm Saturday

– 8am to 3pm Sunday



SURCHARGES

CARD 1.69%

PUBLIC HOLIDAYS 15%

LIGHT START

Eggs Your Way on Noisette Toast – 12.0

Poached / Fried / Scrambled

Noisette Sourdough Toast / Fruit Toast – 8.5

White / Wholegrain

Gluten Free + 1.5

Bloody good honey & our own ricotta

Our own raspberry & lemon Jam or Citrus Marmalade

Vegemite / Peanut butter

Apple Crumble Porridge – 15.5

Baked cinnamon apples & puffed quinoa/cacao nib granola

Spring Bruschetta – 17.5

(Whipped feta or whipped tofu) toast with fresh avocado, cherry tomato, lemon, mint, red pepper relish & hazelnut dukkah

+ add an egg 4

Sweet bowl

See our blackboards for the weekly sweet breakfast special

Soft Boiled Dippy Eggs – 8.0 then add on from below

Vegemite Soldiers +4

Tomato Chutney + 1

Parmesan Soldiers +5

Smashed Avo + 2

GF Hash Brown Fingers +5

Dukkah + 1

Asparagus Fingers +5

Za'atar + 1

KIDS

Apple, rhubarb & berry compote - organic yoghurt 7.5 / 10.5

Pancakes with maple syrup & ice cream 10.5

Little "Our Kitchen Table" breakfast – a poached egg, a bacon rasher & a hash brown 12.5

LARGER

Japanese Vegetable Fritter (Okonomiyaki) – 19.5

With fried egg, kewpie, Japanese BBQ sauce, spring onion & katsuobushi seasoning

+ add some crispy bacon – 5.5

Green Shakshuka Eggs with borek – 21.5

Turkish baked eggs with slow cooked green finger peppers & spring green vegetables finished with labne and hilbe

+ add grilled chorizo – 4

Corn Fritters – 20.5

Crisp bacon, avocado, crème fraiche & Chiang Mai sweet chilli

+ add an egg – 4

Potato & Zucchini Rösti- 19.0

Beetroot cured salmon, sliced avocado, grilled asparagus, horseradish infused ricotta and fresh dill

+ add an egg – 4

Malaysian Spanner Crab Scrambled Eggs – 22.0

Chilli sambal scrambled eggs with, peanuts, crispy shallots & fragrant herbs - Shallot toast

Goes great with grilled asparagus – 4

Our Kitchen Table Omelette – 21.0

Your choice of 2 sides or check for our special of the week

OKT Breakfast – 23.5 (Vegetarian option available)

2 poached eggs, toast, bacon, cider braised chorizo, roasted tomato, slow cooked baked beans, hash brown & chutney

Most of our items can be altered to accommodate dietary requirements

Please let your waiter know and we will assist you as best we can

SMALL DISHES TO SHARE OR SIDES

Add egg 4

1 piece of toast 4

Avocado with lemon 5.5

Cider braised chorizo & red onion 5.0

3 pieces of Istra dry cured bacon 5.5

Double crunch hash browns with smoked sea salt 5.5

Eight-hour slow cooked baked beans 5.0

Grilled local asparagus with hilbe sauce 5.0

Garlic & rosemary roasted mushrooms with toasted pinenuts 5.5

House beetroot cured salmon with horseradish ricotta 6.5

Roasted tomato with basil crumb & olive oil 4.5

Lemony sautéed baby spinach 4.5

Our kitchen table house made relishes & sauces 1.0

Old fashioned tomato chutney

Raspberry & lemon jam

Chiang Mai style sweet chilli sauce

Maple syrup

Gluten free Toast + 1.5

Soy milk + 0.5

Almond milk / Oat milk + 1.0

DRINKS MENU

FRESH JUICES 6 / 8

CHARGE –
Beetroot, carrot, celery, ginger & apple

PROTECTOR –
Orange, carrot & lemon

SWEET TOOTH –
Watermelon & pineapple

REVIVE –
Spinach, celery, cucumber, lemon & apple

SMOOTHIES 9.5 – sorry no small size

TROPICAL –
Mango, coconut water, pineapple, lime, yoghurt, ice

CLEANSE –
Turmeric, ginger, almond milk, natural yoghurt, honey & cinnamon

BOOST –
Banana, peanut butter, cacao, honey & natural yoghurt

REFRESH –
Strawberries, watermelon, mint, vanilla, natural yoghurt & lemon

MILKSHAKES 6.0 / 8.0

STRAWBERRIES & CREAM –
Fresh & frozen strawberries, St David's Dairy milk & a hint of lemon

COOKIES & CREAM –
Oreo biscuits crushed with St David's Dairy milk & rich Peruvian chocolate sauce

CARAMEL– The real deal –
Our own freshly made caramel

COFFEE / TEA / CHAI ETC

Proud Mary Coffee - Humbler blend 4.0

Fresh ground Turmeric & Ginger Latte 4.5

Prana Chai (with soy) 4.5

Melbourne Hush Blend Hot Chocolate 4.5

Soy / Decaf / Extra Shot / Large / Iced 0.5

Almond / Oat 1.0

Iced Coffee / Chocolate 6.0 / 8.0

Larsen & Thompson Specialty Tea 4.0

Black tea – served with milk

English Breakfast

Supreme Earl Grey

Golden Monkey

Ceylon Black

Kev's Favourite Breakfast Blend

Green

Yunnan Green

Jasmine Pearls

Honey Dew Green – (Teadrop)

Herbal / Caffeine Free

Pure Peppermint

Chamomile

Lemongrass & Ginger

African Sunset (Rooibos) – (Teadrop)

ICED TEA 5.5 / 7.0

Black tea base with lemon, ginger & honey

Rooibos, orange & rosemary

ADULTS ONLY

Beers 7.5

White Rabbit Dark Ale

Asahi

Corona

Hawthorn Pale Ale

One Fifty Lashes

Cider 7.5

Bertie Apple Cider

Sparkling 9.5/45

Airlie Bank Prosecco style cuvee

White Wine 8.5/40

Foxey's Hangout Pinot Gris

Hunky Dory NZ Sav Blanc

Franklin Estate Riesling

Frankland Estate Chardonnay

Rosé 8.5/40

Shadowfax "Minnow"

Red Wine 9.5/42

Field St Shiraz

Cocktail

The Red-Hot Summer 14

Red wine, fresh fruits & lemon soda

Pimm's 10

Fresh fruits, cucumber, Pimm's, lemonade and ginger ale

Froze (Watermelon, Rosé & frozen berries) 12

Corkage (price per head) 5