



APÉRITIF

passion fruit bellini - prosecco,
passoã and fresh passion fruit 22

bill's spiced bloody mary - vodka, clamato,
korean chilli, lime and coriander 23

glass of champagne - louis roederer
collection 243 nv, france 29

FRUIT, GRAINS

seasonal fruit bowl 18
+ greek or coconut yoghurt and isa 4.5

bills almond, buckwheat and pumpkin seed
granola, coconut yoghurt, compôte
and kinako 18

pineapple and oat bircher, oat milk,
toasted coconut and fresh passion fruit 17

daily baked goods available at the counter

TOAST, SIDES

toast - iggy's sourdough or our paleo loaf 10.5
spreads - oomite, honey, our marmalade,
jam or almond butter

chilli sambal 3
cumin roast tomatoes 5.5
our green kimchi - seasonal greens 5.5
avocado salsa - avocado 6.5
steamed tofu 7
pork, chilli and fennel sausage - grilled bacon 7
herbed garlic mushrooms 7.5
grilled halloumi 8.5
our gravadlax 13.5

BREAKFAST UNTIL 12

CLASSICS

toasted iggy's sourdough, avocado, lime,
chilli and coriander 18
+ poached egg 3.5

ricotta hotcakes, banana
and honeycomb butter 28

scrambled eggs and iggy's sourdough toast 19

toasted coconut bread, butter 12

fresh aussie - our gravadlax, poached eggs,
greens, avocado and cherry tomatoes 28
+ iggy's sourdough toast 3

full aussie - scrambled eggs, cumin roast tomato,
herbed garlic mushrooms, pork, chilli and fennel
sausage, bacon, iggy's sourdough toast 32

sweet corn fritters, roast tomato, spinach
and avocado salsa 24
+ bacon 7

EGGS, PLATES

two poached, soft boiled or sunny eggs
and iggy's sourdough toast 18

omelette brioche roll, koji tomato chutney,
mizuna, shichimi pork patty or smoked tofu 33

our gravadlax tartine, ricotta, grilled
spring onions, almonds and soft herbs 26

potato and feta rösti, poached eggs,
herb yoghurt, pickles and our gravadlax 32

grilled cheese and our green kimchi
open sandwich 19

our xo breakfast rice bowl, silken tofu,
kale, pickles 24

+ please inform your waiter if you are allergic to any food items - we cannot guarantee the absence of allergens in our dishes due to being produced in a kitchen that contains allergens.

+ 1.5% surcharge for mastercard and visa payments, 2.65% for american express. 5% surcharge applies on saturdays / 10% surcharge applies on sundays / 15% surcharge applies on public holidays / 10% staff gratuity for groups of 8+.