



APÉRITIF

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

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

zero proof ginger and lime daquiri ve 20

FRUIT, GRAINS

seasonal fruit bowl ve 18
+ greek or coconut yoghurt ve and lsa 4.5

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

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

daily baked goods available at the counter

TOAST, SIDES

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

chilli sambal ve 3
fresh tomato ve - cumin roast tomatoes ve
- our green kimchi ve - seasonal greens ve 5.5

avocado salsa ve - avocado ve 6.5
steamed tofu ve 7
herbed garlic mushrooms 7.5
grilled halloumi 8.5

VEGETARIAN BREAKFAST

CLASSICS

toasted iggy's sourdough, avocado, lime,
chilli and coriander ve 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

veggie fresh aussie - grilled halloumi,
poached eggs, greens, avocado,
cherry tomatoes and furikake 28
+ iggy's sourdough toast 3

sweet corn fritters, roast tomato,
spinach and avocado salsa 24

EGGS, PLATES

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

omelette brioche roll, koji tomato chutney,
mizuna and shichimi smoked tofu 23

potato and feta rösti, poached eggs,
herb yoghurt and pickled cucumber 27

grilled cheese and our green kimchi
open sandwich 19

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

ve vegan

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



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SMALL PLATES

green nocellara olives ve 8.5

macadamia and cashews, turmeric,
lemongrass, makrut lime ve 12

bills green salad, yuzu kosho
and fresh ginger dressing ve 8.5

zucchini chips, nigella seed
and preserved lemon yoghurt 15.5

crispy gochujang tofu, peanut,
iceberg, mint and coriander ve 18.5

BOWLS, SALADS

tamari tempeh, coriander rice, grilled corn,
avocado salsa, puffed quinoa, chilli and lime ve 27

soba bowl, avocado, daikon, green kimchi
and furikake ve 22

bills chopped - edamame, zucchini, tomato
cabbage, crunchy chickpeas, green beans,
corn, furikake and citrus ponzu dressing ve 23

ADD

chilli sambal ve 3
fresh or cumin roast tomatoes ve
our green kimchi ve - seasonal greens ve 5.5
avocado salsa ve - avocado ve 6.5
steamed tofu ve 7
herbed garlic mushrooms ve 7.5
grilled halloumi - herbed fries 8.5

VEGETARIAN LUNCH

CLASSICS

toasted sourdough, avocado, lime, chilli
and coriander ve 18 + poached egg 3.5

ricotta hotcakes, banana and honeycomb butter 28

scrambled eggs and iggy's sourdough toast 19

grilled cheese and our green kimchi
open sandwich 19

veggie fresh aussie - grilled halloumi, poached eggs,
greens, avocado, cherry tomatoes and furikake 28
+ iggy's sourdough toast 3

sweet corn fritters, roast tomato, spinach
and avocado salsa 24

PLATES

bills coconut curry, tofu, squash, gai lan,
holy basil, brown rice ve 32

bbq violet eggplant, cucumber yoghurt,
ancient grain herb salad and pickled shallot 24

coconut and turmeric daal, summer beans
and coriander relish 26 + brown rice ve 3

potato and feta rösti, poached eggs
and dill yoghurt 27

SWEET

salted caramel peanut brittle 6.5
bills dark chocolates 12
pistachio, almond and orange nougat 12
strawberry and yuzu fruit pastilles ve 8

ricotta hotcakes, banana and
honeycomb butter 28

coconut milk jelly, fresh mango
and sesame snap ve 16

pistachio semifreddo, poached cherries,
toasted buckwheat crumb, lemon myrtle 18

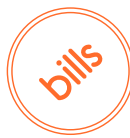
cold drip coffee tiramisu 16

brown sugar pavlova, strawberry and raspberry
compote, yoghurt cream 22

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SMALL PLATES

green nocellara olives ve 8.5

macadamia and cashews, turmeric,
lemongrass, makrut lime ve 12

cucumber sesame salad, yuzu dressing,
peanut and silken tofu dip ve 18

zucchini chips, nigella seeds,
preserved lemon yoghurt 15.5

tomato, fresh figs, red pepper tapenade,
barrel aged feta, pickled shallot, bush basil 19

crispy gochujang tofu, peanut,
iceberg, mint and coriander ve 18.5

SIDES

wild greens, lemon and olive oil ve 8.5

heirloom tomatoes, shallots, oregano dressing ve 9.5

bills green salad, yuzu kosho and fresh ginger dressing ve 8.5

crispy spiced potatoes ve 10

VEGETARIAN DINNER

PLATES, BOWLS

bills coconut curry, tofu, squash, gai lan,
holy basil, brown rice ve 32

bbq violet eggplant, cucumber yoghurt,
ancient grain herb salad and pickled shallot 24

coconut and turmeric daal, summer beans
and coriander relish 26
+ brown rice ve 3

bills chopped - edamame, zucchini, tomato
cabbage, crunchy chickpeas, green beans,
corn, furikake and citrus ponzu dressing ve 19
+ grilled halloumi 8.5
+ steamed tofu ve 7
+ avocado ve 6.5

SWEET

salted caramel peanut brittle 6.5
bills dark chocolates 12
pistachio, almond and orange nougat 12
strawberry and yuzu fruit pastilles ve 8

ricotta hotcakes, banana and
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coconut milk jelly, fresh mango
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