

ALL DAY MENU

please order at the counter
or via QR

ON **LONSDALE**

EGGS ON SHOKU-PAN (GF O, VEG) \$16

poached | fried | or scrambled

EGGS BENEDICT (VEG O) \$24

house-made hollandaise, coral lettuce, shoku-pan
with choice of :
-miso glazed tofu
-smoked salmon, bacon or
bulgogi patty +\$2

STEAK & EGGS \$27

striploin steak, soft scrambled eggs,
demi glace, shoku-pan

AVO EGG DROP (VEG) \$23

soft scrambled eggs, avocado, coral lettuce,
crispy nori chips

OMUPAN (VEG O) \$18

soft scrambled eggs, demi glace,
toasted shoku-pan

BACON & EGG SANDO (GF O) \$19

double bacon, scrambled eggs, hash brown,
cheese, miso aioli, katsu bbq sauce

BIG BREAKFAST (GF O, DF O) \$32

smoked bacon, choice of eggs, bulgogi patty,
hash brown, roasted mushroom & fennel,
avocado, grilled tomato, shoku-pan

POTATO STACKS (GF, VEG) \$26

pomme anna, miso butter, roasted mushroom
& fennel salad, poached egg, garlic chive
pesto

KOREAN FRIED CHICKEN \$19

add chips +6
add sweet & spicy sauce +1

ONIGIRI (GF, VEG O) \$10

choice of :
-smoked salmon
-hokkaido hambagu
-avocado sweet pickle (veg)
-seasoned kimchi

SPICY TOFU TEMPEH (V, GF) \$24

gochujang glazed spicy tofu & tempeh,
tomato salsa, coriander, corn rib

MATCHA PAN (VEG) \$20

matcha & white chocolate ganache, berry
compote, fresh berries, honey, seasonal
fruit, shokupan

MISO BUTTER PAN (VEG) \$16

toasted shoku-pan, miso honey butter,
pistachio, sesame, walnuts, pecans, pepitas

SHAKE ON CHIPS \$11

choice of seasoning :
nori furikake, onion & garlic ,
salt & vinegar

SANDOS

HOKKAIDO HAMBAGU \$26

beef & pork patty, green shallot,
demi glace, cabbage & garlic jam

TONKATSU \$24

panko-crumbled pork loin, tonkatsu glaze

PRAWN DELUXE \$24

panko-crumbled prawn & fish patty, wasabi tartare,
lettuce, jalapeno salsa, American cheddar, dill
pickle

NANBAN CHICKEN \$23

soft-fried sweet soy chicken, chunky egg tartare,
yuzu aioli

NASHVILLE CHICKEN \$23

spicy fried chicken, cabbage, hot sauce,
dill pickle

RICE BOWLS

HOKKAIDO HAMBAGU (GF O) \$25

beef & pork patty, green shallot,
demi glace, cabbage & garlic jam

TONKATSU \$24

panko-crumbled pork loin, tonkatsu glaze

SALMON (GF O) \$26

salmon sashimi, tsuyu sauce, wasabi

BULGOGI (GF O) \$22

all beef bulgogi patty, ssamjang, soy-pickled
onions & garlic chips

CHICKEN KARAAGE (GF O) \$23

chicken karaage, chunky egg tartare & yuzu mayo

OMURICE (VEG, GF O) \$19

scrambled eggs & ankake sauce

POKE BOWLS

brown rice, cabbage, edamame, daikon pickle, shitake,
red radish, nori, cucumber & soy egg with either miso
yuzu ponzu (gf) or sweet & sour sauce

SALMON SASHIMI (GF O) \$26

CHICKEN KARAAGE (GF O) \$25

AVOCADO (V O, GF O) \$24

TOFU (V O, GF O) \$24

Kitchen hours Weekdays 7:30am - 2pm
Weekends 7:30am - 2:30pm

SIDES

Double smoked bacon \$7
Steak \$13
Smoked Salmon \$7
Eggs \$7
Mushroom \$7

Avocado \$7
Grilled Tomato \$5
Hash brown (2pcs) \$7
Hokkaido Hambagu Patty \$13
Pork Katsu \$12
Nanban Chicken \$12

Nashville Chicken \$12
Bulgogi Patty \$13
Prawn Patty \$11
Shokupan \$5
Cup of Ramen \$6
-Shin or Udon

A card surcharge of 10% will be applied
on weekends, and 15% will be applicable
on public holidays.
Veg - Vegetarian
GF - Gluten Free
Please inform staff of any dietary
requirements when ordering

COFFEE

FLATWHITE CAPPUCCINO LATTE	CUP	MUG
<u>CHOOSE YOUR BLEND</u>		
ASPEN	5	6
RASPBERRY CANDY	6	7
GATEWAY	5.5	6.5
UNWIND (DECAF)	5.5	6.5
MOCHA	5.5	6.5
PICCOLO	5	
MACCHIATO	5	
MAGIC	5.5	
ESPRESSO	4.5	
LONG BLACK	5.5	6.5
BATCH BREW	6.5	

Soy, Almond, Oat, Lactose Free +1 | Extra shot +1
Syrup +70c

HOT DRINKS

HOT CHOCOLATE	5	6
MATCHA	5.5	6.5
CHAI LATTE	5.5	6.5
BABYCHINO	2	

TEA \$6

ENGLISH BREAKFAST | EARL GREY |
LEMONGRASS GINGER | PEPPERMINT |
CHAMOMILE | SENCHA GREEN TEA |
BLACK CHAI

THICKSHAKES \$9

SALTED CARAMEL | CHOCOLATE | MATCHA |
COFFEE | STRAWBERRY

COLD DRINKS

ICED LATTE	6.5
ICED LONG BLACK	6.5
ICED MOCHA	7
ICED MATCHA	8
add STRAWBERRY or BLUEBERRY +1	
ICED COFFEE	7.5
ICED CHOCOLATE	6.5
COLD BREW	6.5
AFFOGATO	8

FRESH JUICES \$11

ORANGE+
orange, strawberry & passionfruit

GREEN+
green apple, celery, ginger & lime

BEETROOT+
beetroot, carrot, green apple, lime & ginger

KIDS JUICE \$6.5
apple or orange

SMOOTHIES \$11

BREAK IT
banana, dates, peanut butter, cacao powder, chia & milk

BERRY BLAST
mixed berries, coconut flakes, dates, banana, chia & coconut water

TROPICAL DAYS
mango, banana, pineapple, spinach, mint, chia & pineapple juice
add whey powder +3

OTHER DRINKS

RAMUNE | GRAPE BONBON | SANGARIA GREEN TEA |
YUZU SODA \$7

COKE | SOLO | COKE NO SUGAR | FANTA |
SAN PELLEGRINO \$5