

COCKTAILS

White Tea Highball / 18
Yue Guang Bai, rye whiskey, soda, lemon

Daiquiri / 20
white rum, lime, sugar

Spritz / 16
davo plum, prosecco, soda

Filter Coffee Martini / 20
Wood & Co. filter coffee, kahlua, vodka

Breakfast Martini / 20
house marmalade, vodka, white vermouth

Tatty Special / 22
whiskey, vermouth, cointreau

Negroni / 20
gin, vermouth, ruby bitter

Kim Chi Bluddy Mary / 18
house kim chi juice, tomato, vodka

Mimosa / 12
prosecco, orange or pineapple juice

Fermented Turmeric Scotch / 18
house turmeric panela kombucha, rye whiskey

Matcha Margarita / 20
house matcha syrup, tequila, lime, cointreau

French Press / 16
espresso, kahlua, cointreau, soy milk (v)

BEER

On Tap
Pale ale / 6 - 9 - 12
Lager / 6 - 9 - 12
Stout / 7 - 11 - 14

MOCKTAILS

Lime Daiquiri / 14
Kimchi Bluddy Mary / 14
Orange or Pineapple Mimosa / 10
Matcha Margarita / 14

ORDER AT THE COUNTER!

**10% surcharge on weekends*

DRINKS

Black Coffee / 4.5
long black
filter
cold brew

White Coffee / 5
flat white
cafe latte
macchiato
mocha
piccolo

Matcha / 6

Chai / 6
1. Vegan chai, black tea mixed
spices fresh ginger root organic
brown rice malt syrup
2. Calmer chai, black tea mixed
spices fresh ginger root Victorian honey

Hot Chocolate / 6

Milo / 4.5
large / 5.5

+ oat/soy/almond / 0.5
+ strong / 0.5
+ large / 0.5

Tea / 4
breakfast / earl grey
peppermint / lemon hibiscus
chai / chamomile / flowerbed

Yue Guang Bai (chinese white tea) / 5

Green Tea
sencha / 5
jasmine pearl / 6
bi lo chun / 6
houjicha japan / 6

Ice Tea - Kines summer drink! / 8
house made cascara & orange

Green Juice / 11
apple, celery, lemon,
ginger, broccoli

Pink Juice / 11
beetroot, carrot, orange,
lemon, ginger, apple

Sunzest
Orange or Pineapple juice / 4.5

Sparkling water
Daylesford bottle 200ml / 4.5
to the table 750ml / 5

MORNING COCKTAILS

Kim Chi Bluddy Mary / 15
house kim chi juice, tomato, vodka

Mimosa / 12
prosecco, orange or pineapple juice

Breakfast Martini / 20
house marmalade, vodka, white vermouth

French Press / 16
espresso, kahlua, cointreau, cream (v)

ORDER AT THE COUNTER!

all dietaires can be met , just let us know!

Sonido! / (gf) 26

*house kasundi scrambled eggs on a plain arepa w/ feta,
greens, confit tomatoes & a pickled chilli*

Cheese Arepa / (gf) 20

*w/ sauerkraut, a fried egg & fermented chilli
+ another free range fried egg / 2.5
+ another plain cheese arepa / 6*

Chilli Special / 25

*toast w/ scrambled eggs, house spice mix, vegan cashew cheese,
house almond feta, house kim chi & house pickled chilli*

Kines Muesli (gf,vo) / 16

*puffed quinoa & rice, toasted nuts & seeds, dried figs & goji berries
served w/ milk, coconut yogurt & fruit
+oat/soy/almond/dairy*

Porridge (gf,vo) /16

*Quinoa, rice and linseed w/ roasted rhubarb or banana,
& coconut almond crumble
+oat/soy/almond/dairy*

Iso Special / 15

*House vegan cashew cheese, house sauerkraut,
& house fermented chilli on a slice of sourdough toast
+ free range fried egg / 2.5
+ free range scrambled eggs / 4.5*

Chilli bread / 9

*buttered sourdough w/ house fermented chilli
+ gluten free bread / 3
+ see sides!*

Toast

*two slices / 12
one slice / 9
w/ butter or nutalex
and a choice of 2 spreads:
house jam/vegemite/house peanut butter
+ gluten free bread / 3
+ see sides!*

TOASTIES

Kimchi toastie / 15

*house made vegan kimchi, cheddar & smokey
bbq sauce
+ free range fried egg / 2.5
+ house vegan cashew cheese / 5
+ house fermented chilli / 3
+ feta cheese / 4*

Sauerkraut toastie / 15

*house dill pickles, sauerkraut, cheddar &
1000 island mayo
+ extra pickles / 2
+ free range fried egg / 2
+ house fermented chilli / 2
+ house cashew vegan cheese / 5
+ braised garlic thyme mushrooms /5*

Fennel toastie / 14

*house pickled fennel, tomato, feta & cheddar
+ house fermented chilli / 3*

Vegan Fennel toastie / 16

*house pickled fennel, tomato & vegan cashew
cheese
+ almond feta / 3*

Mushroom toastie (v) / 15

*braised garlic, thyme & sage mushrooms, basil,
hazlenut & house pickled sumac onion
+ cheddar cheese / 2
+ house vegan cashew cheese / 5
+ fried egg / 2.5
+ house fermented chilli / 3
+ dill pickles / 3*

Beetroot toastie / 12

*house pickled beetroot & cheddar
+ house fermented chilli / 2
+ house sauerkraut / 5
+ house vegan cashew cheese / 3*

*seasonal relish + chutney
available for sides and take home*

+ Sides

*vegan cashew cheese / 5
free range scrambled eggs / 5
free range fried egg / 2.5
house pickled beetroot / 4
house vegan kim chi / 5
greens / 5
braised garlic thyme +
sage mushrooms / 5
house fermented chilli / 3
house pickled chilli / 3
house sauerkraut / 5
house purple sauerkraut / 5
house dill pickles / 4
feta cheese / 4
house almond feta / 5
kasundi / 6*