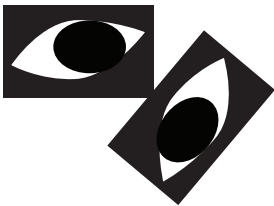
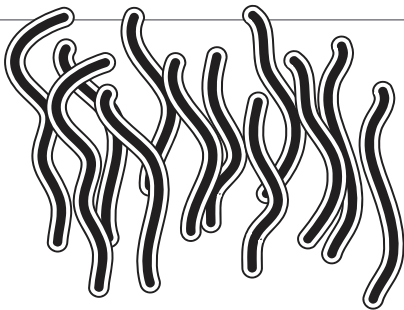


MONSTER

BREAKFAST



EPICUROS MAPLE AND ALMOND GRANOLA <i>GF, V</i>	19
Choice of Greek or coconut yoghurt, banana, berry compote	
FRUIT PLATE <i>GF, NF, V</i>	19
A mixture of seasonal fruit and berries served with yoghurt	
SOURDOUGH TOAST <i>DF, NF, V, GFO, VEO</i>	12
Three mills sourdough or fruit loaf served with butter and your choice of spread	
EGGS YOUR WAY <i>NF</i>	16
Two organic eggs, poached, fried, scrambled, or chilli scrambled, toasted sourdough, green, and seasonal relish	
PORRIDGE <i>V</i>	18
Creamy steel cuts oats, brown sugar, winter fruits and candied nuts	



SIDES

\$7 Each	
Hash brown	Grilled haloumi
Persian fetta	Smoked bacon
Avocado	Two eggs your way
Sautéed green	Smoked salmon

Dietary Options available:	
GF Gluten free DF Dairy free NF Nut free	
V Vegetarian VE Vegan O Option	
Please let our staff know if you have any dietary requirements.	

AVOCADO TARTINE <i>NF</i>	26
Crushed avocado, herbs, savoury seeds, pickles, chopped organic egg, miso butter, fetta	
EGGS FLORENTINE <i>NF</i>	22
Two poached eggs, toasted English muffin, sauteed spinach, bearnaise and herb salad -Add bacon or smoked salmon or haloumi \$7	
BACON AND EGG MUFFIN <i>NF</i>	22
English muffin, steamed egg, grilled bacon, American cheese, mustard mayo	
SHAKSHUKA <i>DF, NF</i>	26
2 eggs slow cooked in rich sauce of tomato, capsicum, onion, eggplant and spices with marinated olives and grilled sourdough	
NISHI BREAKFAST BURGER <i>NF</i>	26
Grilled sausage, smoked bacon, fried organic egg, American cheese, tomato relish, aioli, and milk bun	
CHILLI SCRAMBLE <i>NF</i>	21
Scrambled organic free-range eggs, grilled chorizo, sriracha, mint, cucumber, crispy shallots, toasted sourdough	
NORDIC PLATE <i>NF</i>	28
Sourdough, smoked salmon, buttermilk herb salad, pickled Spanish onion, capers and two soft boiled eggs	
OVOLO MORNING GLORY <i>NF</i>	36
Pecorino scrambled eggs, hash brown, chorizo, grilled bacon, Persian fetta, sauteed greens, pickled onion, and sourdough	
SEASONAL BREAKFAST PLATE <i>V</i>	28
Two organic eggs your way, grilled sourdough, pickles, seasonal vegetables, fetta, tahini dip, pistachio spiced dukkha -Add smoked salmon \$7	
RICOTTA HOTCAKES <i>V</i>	21
Crème fraiche, maple syrup and spring fruit compote	

Sunday Surcharge 10% - Public Holiday Surcharge 15%
Surcharge applies to all card transactions

MONSTER

DRINKS



COFFEE BY ST REMIO	56 / L 6.5
Espresso	
Ristretto	
Short Macchiato	
Long Black	
Latte	
Cappuccino	
Flat White	
DBL BY ST REMIO	6.5
Long Macchiato	
Magic	
ICED COFFEE	7.5
Iced Latte	
Iced Long Black	
EXTRAS	0.75
Extra Shot coffee/large/Decaf/syrups (vanilla, caramel, hazelnut)/milk variety (Oat, Soy, Lactose free, Almond)	
TEA BY TEA DROP	6
English Breakfast	
Earl grey	
Oriental jasmine	
Green	
Peppermint	
Chamomile	
OTHER THAN COFFEE	
Hot chocolate	6/6.5
Chai	6/6.5
Mocha	6.5/7
Dirty chai	6.5/7
Turmeric latte	6/6.5
Matcha latte	6/6.5

JUICE	7
Apple	
pineapple	
Cranberry	
Orange	
THE JUICE GUYS SMOOTHIES	12
MEAN GREEN SMOOTHIE	
Apple, orange, banana, mango, kiwi, lemon, spinach and vitamin C.	
ORANGE AND MANGO SMOOTHIE	
Apple, orange, mango, banana and vitamin C.	
RAVISHING RED SMOOTHIE	
Apple, pear, banana, black carrot and vitamin C.	



BREAKFAST BOOZE

	GLASS
BANDINI PROSECCO D.O.C. NV ITA	14
100% Glera fruit. Extra dry & crisp, notes of peach, green apple and melon.	
MOËT & CHANDON BRUT IMPERIAL NV CHAMPAGNE, FRA	30
Bright fruitiness, with notes of green apple, pear, and citrus, balanced by toasted or brioche notes from aging, and a fresh, vibrant finish with hints of white flowers and minerality.	
MIMOSA	16
Bandini Prosecco and fresh orange juice.	
MONSTER BLOODY MARY	24
Tall pour Vanishing Point Vodka, fresh Lemon juice, monster spices, topped with tomato juice.	

Sunday Surcharge 10% - Public Holiday Surcharge 15%
Surcharge applies to all card transactions