

ALL DAY BREAKFAST

7AM TILL 3:30PM

CLASSIC

HAM & CHEESE CROSSIANT 8

TOAST WITH JAM 8
Toast with sourdough, minche, Soylin Seeds Preserve

EGGS ON TOAST 13
Egg your way, 2 free range eggs

BACON & EGG ROLL 15
Pasture Raised Bacon, Free Range Egg, Pickle Fennel Served with Mustard Mayo on Milk Bun

AVOCADO TOAST 17.5
Spiced Black Bean Hummus, Fetta Curd, Dried Apricot, Australian Native Dukkah, Sumac, Cherry Tomatoes Served on Sourdough

BIG BREAKFAST 24
Free Range Poached Eggs, Pasture Raised Bacon, Avocado, Rainbow Salad, Roasted Mushroom, Tater Tots, Sourdough

ACAI BOWL (V) 16
Organic Acai Pulp, Organic Gurana Syrup, Strawberries, Blueberries, Banana, Passionfruit Coconut water, Infused Coconut Chia, Spelt Maple Granola,

SIDES

EXTRA EGG 3
TOMATO | HALLOUMI
AVOCADO | FLAT
MARINATED MUSHROOM |
TATER TOTS 4
FREE RANGE BACON 5
63° DEGREE EGG 5
SMOKED SALMON 6
CHORIZO 6

KID MENU

YOGURT AND FRUIT SALAD 7
SCRAMBLE EGG ON TOAST 8
One Scramble egg served with white bread

ADVENTUROUS

BACON SOFRITO BENEDICT 22

Poached Eggs, Bacon Sofrito, Sesame Seeds, Broccolini, Marinated Flat Mushroom, Homemade Hollandaise Sauce on Sourdough

LEMON RICOTTA PANCAKE 18.5
House-baked pancake, passionfruit coulis, cacao crumbled, blueberry, strawberry, vanilla ice cream, Coral Tuile

CHEEZY ZUCCHINI FRITTER (GF) 19

Zucchini, carrot, potato, shallot, mozzarella cheese, mashed avocado, 2 poached eggs, Walnut homemade sambal sauce (mild spicy)

YELLOW MOON PUMPKIN 19

2 pumpkin cut in moon shape, 63° degree, Cajun chickpeas, black bean hummus, figs, pandan, bread, drizzled maple syrup

WINTER PORRIDGE (V) 16

Semolina, Oats, Banana, Fresh Berries, Dried Apricot, Coconut Flakes, Poach Pear, Activate Almond Milk

VEGAN BOWL (V) (GF) 18.5

Quinoa Falafel, Roasted Cauliflower, Avocado, Sweet Potato, Vermicelli Salad, Australian Native Dukkah, Fermented Cabbage, Miso Dressing

MERCHANT'S FRUIT SALAD 19

Seasonal fruits, passion fruits, kiwi, fresh berries, coconut yoghurt, maple granola, berries Panacota

CHORIZO CROISSANT 22.5

Soft Scramble eggs, Fetta curd, Corn, Black Bean, Cherry Tomatoes, Aged Parmesan, House-made Croissant

SPRING WRAP (LOW CARB TORTILLA) 17.5

Vermicelli slaw, 2 egg white & 1 yolk, homemade sambal, avocado, fermented cabbage, spinach

ALL DAY BREAKFAST
7AM TILL 3:30PM

CREATE YOUR OWN OMELLETE

13.90

STEP 1: CHOOSE YOUR EGG

FREE RANGE
EGG WHITE (+3)

STEP 2 : CHOOSE 3 FILLINGS

(ADDITIONAL FILLINGS +1)

Broccoli
Capsicum
Cherry Tomato (+1)
Chilli
Corn
Feta Persian
Halloumi (+2)
Jalapenos
Avocado (+2)
Kale
Mozzarella
Mushroom
Olives
Spanish onion
Sweet potato

STEP 3: CHOOSE YOUR PROTEIN

+4

Woodfire Chicken Breast
Free Range Bacon
Free Range Shaved Leg Ham
Smoked Salmon

CREATE YOUR OWN SALAD 14.90

STEP 1 : CHOOSE YOUR BASE

Mixed Greens and Seeds (GF)
Spiced Tomato Rice
Buckwheat Noodles

STEP 2 : CHOOSE 6 FILLINGS

Almonds
Avocado (+2)
Baby Spinach
Broccoli
Boiled Egg
Beetroot
Black Beans
Carrot
Cherry Tomato (+1)
Corn
Capsicum
Cauliflower (Roasted)
Chilli
Cucumber
Chickpeas
Rainbow slaw (+1)
Roasted Pumpkin
Mushrooms
Pine Nuts
Pumpkin Seeds
Green Beans
Sweet Potato
Wakame Seaweed (+1)
Tomato Rice
Edamame Beans (+1)
Feta Persian
Kale
Olives Kalamata
Spanish Onion
Lentils
Quinoa
Pearl Barley

STEP 3 : CHOOSE YOUR PROTEIN

Halloumi (+4)
Crispy Skin Salmon (+7)
Grilled Chicken Breast (+5)
Crumb Chicken (+5)
Falafel (+5)
Grassed Beef (+6)

STEP 4 : CHOOSE YOUR DRESSING

(SELECT 1)

Aged Balsamic
Toasted Sesame Dressing
Extra Virgin Olive oil
Chimmichurri
Chipotle Mayo
Miso Dressing
Thai Dressing
Citrus Vinaigrette

CHEF'S CREATIONS

POKE BOWL	24
Sashimi Salmon, Avocado, Spiced Tomato Rice, Edamame Beans, Pickle Carrot, Cucumber, Wakame Seaweed, Red Raddish, Sesame Seeds, Spicy Mayonnaise	
CRISPY SKIN SALMON BOWL	22
Buckwheat Noodle, Charred Greens, Pickle Carrots, Cucumber, Green Beans, Toasted Sesame Dressing	
ANGUS BEEF SALAD	20
Pearl Barley, Black Bean, Sweet Potato, Cabbage, Spinach, Mint, Aged Balsamic Dressing	
GRILLED CHICKEN SALAD	18
Kale, Cherry Tomatoes, Pickled Radish, Quinoa, Corn, Cucumber, Boiled Egg, Dukkah, Citrus Dressing	

WOODFIRE GRILLED

CHARGRILLED SLOW COOKED SHORT RIBS

300GR / 28

Choice of herb sweet potatoes OR Beer Battered Fries OR Side Salad, Wood Fired Corn, Choice of Sauce

EXTRA SAUCE +2

SHARE PLATTER 600GR / 49.50

Herb sweet potatoes OR Beer Battered Fries, Side Salad, Wood Fired Corn, Choice of 2 Sauce

CHARGRILLED TALIWANG CHICKEN

QUARTER / 24

Choice of spiced tomato rice or herb roast sweet potato, rainbow salad, housemade Kimchi, House made Sambal sauce

EXTRA SAUCE +2

SHARE PLATTER HALF / 45.5

Spiced tomato rice, herb roast sweet potato, rainbow salad, housemade Kimchi, House made Sambal sauce, 1 extra choice of sauce

BURGERS

All Burgers Served with Fries

MERCHANT'S BURGER 24

200g Wagyu beef, American cheese, Lettuce Iceberg, Homemade pickle cucumber, Caramelized onion, Bacon, Homemade mustard mayo served on Milk bun

KOREAN FRIED CHICKEN BURGER 19.50

Korean style crispy chicken, swiss cheese, homemade kimchi, pickle cucumber, gochujang mayo served on milk bun

CHARGRILLED CHICKEN BURGER 19

Grilled chicken, lettuce, avocado, tomato, swiss cheese, mayonnaise served on milk bun

FALAFEL BURGER (Vegetarian) 18.50

Homemade falafel, Rainbow slaw, tomato, avocado, chipotle Mayonnaise served on milk bun

BAGUATTE ROLL 17.50

Meat of the day, Rainbow slaw, Tomato Salsa, Caramelized Onion, House-made Sambal & Mayonaise

HENRY'S PROTEIN BOX 24

150g Meat of the day, Spiced tomato Rice, Rainbow Salad, Chimichurri, House-made Sambal, Tomato Salsa, Edamame Beans
EXTRA SAUCE +2

STEAK OF THE WEEK

Steak of the week, Herb Sweet Potato or Beer Battered Fries, Side salad, Gravy Sauce

COLD NOODLE SALAD 15

Mung bean vermicelli noodle, shallot, wombok, Pickle radish, carrot, cucumber, cherry tomato, corn, spinach, fried tortilla, miso dressing

CHOICE OF SAUCES

- Gravy Pepper Corn
- Taliwang (inspired by Balinese flavour)
- House-made Sambal
- Chimichurri

SIDES

Woodfired Corn	6
Chili Parmesan Fries	9
Beer Battered Fries	6
Sweet Potato Fries/ Herbs Roasted	8
House Made Kimchi	5

KID MENU

KID CRUMB CHICKEN AND CHIP 9

TAKEAWAY HOME

TALIWANG ROTTISERIE FREE RANGE CHICKEN

Half	17
Whole	28

STARTER

BRUSCHETTA 14
Roma tomatoes, garlic, basil, extravirgin olive oil, basil, crispy bread

CAPRESE 15
Roma tomatoes, buffalo mozzarella, basil, 2 pieces Focaccia

FOCACCIA 9
Home made pizza, extravirgin olive oil, origano

GARLIC BREAD 8
Home made bread, with garlic butter, parsley, salt

CALAMARI FRITTI 16
Fresh Squid, Lemon, Aioli

COZZE MARINARA 17
Black Australian mussels, white wine, garlic, parsley, chilli, crispy bread

ANTIPASTO ALL'ITALIANA 25
Selection of pork meat and cheese and olives, served with a focaccia

MIXED ITALIAN OLIVES 7
Selection of imported Italian olives, served with focaccia

CRUDO E MELONE 14
Rockmelon and Prosciutto

CHEF'S CREATIONS

SCOGLIO STRACCI SQUID INK 30

GNOCCHI TRUFFLE 25

SPAGHETTI BOLOGNESE 20

CREATE YOUR OWN PASTA

STEP 1: CHOOSE YOUR PASTA

SPAGHETTI

STRACCI SQUID INK +3

RAVIOLI +5

RIGATONI

EGG FETTUCCINE +3

GNOCCHI +3

PENNE (GF) +3

STEP 2: CHOOSE YOUR SAUCE

SEAFOOD

SCOGLIO

Garlic, Squid, Mussels, Prawns, Cherry Tomatoes, Parsley, 27

PUTTANESCA

Peeled Tomatoe Sauce, Anchovies, Olives, Caper, 20

PRAWN & ZHUCCHINI

King Prawns, Zucchini Julienne, Fresh Chili, Garlic, Parsley, 23

MEAT

BOLOGNESE

Peeled Tomatoe Sauce, Carrots, Garlic Onion, Celery, Slow Cooked Ragu, 20

BOSCAIOLA

Bacon, Onion, Mushroom Cream, Parsley, 20

CARBONARA

Guanciale, Egg Cream, Parmesan, Pecorino Romano, Black Pepper, 22

SALSICCIA E FRIARIELLI

Italian Pork & Fennel Sausage, Friarielli (Naples Broccoletti), Garlic, Chilli, 22

VEGETARIAN

TRUFFLE MUSHROOM

Mushroom, Gorgonzola, Cream, Truffle Paste, 24

ZUCCHINI PESTO

Zucchini, Basil, Onion, Garlic, Parmesan, Pecorino Romano, 19

NORMA

Peeled Tomatoes, Eggplant, Basil, Ricotta Sauce, Salata, 20

CHERRY TOMATOES

Cherry Tomatoes, Garlic, Chili Flakes, Parsley, 19

STEP 3: ADD MEAT & VEGETABLE

HAM +3
Pork Cheeks +4
Prawns +5
Squid +4
Mussels +4
Salmon +5
Bacon +3

Eggplant, Zucchini, Roasted Capsicum, Capers, Olives, Broccoli, Mushroom +1
Cherry Tomatoes +2
Artichokes +2

EXTRA CHEESE

Parmesan +1
Gorgonzola +2
Pecorino +2

PIZZA & PASTA

11:30AM UNTIL 8PM

PIZZA ROSSE

MARGHERITA 19

Tomato Sauce, Mozzarella, Basil,
Olive Oil

BUFALA 20

Tomato Sauce, Fresh Buffalo
Mozzarella, Basil

NAPOLETANA 17

Tomato Sauce, Mozzarella, Capers,
Anchovies, Olives

DIAVOLA 21

Tomato Sauce, Mozzarella,
Roasted Pepper, Salami, Fresh
Chili, Olives

CAPRICCIOSA 20

Tomato Sauce, Mozzarella,
Mushroom, Ham, Artichokes,
Olives

PARMA 22

Tomato sauce, Mozzarella,
Prosciutto, Rocket, Cherry
Tomato, Parmesan

PRAWN 23

Tomato sauce, King Prawns,
Parsley, Rocket, Garlic Oil, Chili
Oil

VEGETARIAN 20

Tomato sauce, Mozzarella,
Eggplant, Roasted Capsicum,
Zucchini, Parsley

KID MENU

**SPAGHETTI
BOLOGNESE** 12

**SPAGHETTI
NAPOLETANA** 10

PIZZA BIANCHE

QUATTRO FORMAGGI 20

Mozzarella, Gorgonzola, Parmesan,
Taleggio

TRUFFLE 24

Mozzarella, Gorgonzola, Mushroom,
Truffle Paste

SALSICCIA E PATATE 21

Mozzarella, Italia Pork Sausage,
Roasted Potatoes, Rosemary

SALSICCIA E FRIARIELLI 21

Mozzarella, Italian Pork & Sausage,
Friarielli, Fresh Chilli, Garlic

SFIZIOSA 21

Mozzarella, Mushroom, Prosciutto,
Parmesan

ITALIA 20

Mozzarella, Rocket, Cherry Tomatoes,
Parmesan

CALZONI

HAM CALZONE 20

Tomatoe sauce, mozzarella, ham,
mushroom

PROSCIUTTO CALZONE 21

Tomatoe sauce, mozzarella, prosciutto
gorgonzola

BAKED PASTA

LASAGNA 25

Slow Cooked Beef Ragù,
Besciamella, Parmesan, Bread

DRINK UP

COFFEE

Espresso	4.2
House Blend Black / White	4.2 4.7
Single 0	+ .50
Decaf	+ .50
Extra	+ .50
Cold Filter	6
Batch Brew	5
Specialty V60 Pour Over	8
Affogato	7
Double Espresso Poured Over	
Vanilla Ice-Cream	
Turmeric Latte	5 5.5
Matcha Green Tea Latte	5 5.5
Iced Coffee	6
Black White	
Add Ice Cream	+2.0
Iced Mocha	6
House Hot Chocolate	5
Belgian Hot Chocolate	6
Flavoured Slow Cold Drip	6

JUICES

ORANGE JUICE	7
Freshly Squeeze	
GREEN DETOXIFIER	9.5
Green Apple ,Celery, Lemon, Cucumber, Spinach, Mint	
TROPICAL JUICE	9.5
Orange, Pear, Strawberry, Passionfruit Pulp	
CITRUS ZINGER	9.5
Orange, Carrot, Tumeric, Ginger	
HANG OVER	9.5
Ruby Gragefruit, Beetroot, Lemon, Pink Himalayan Salt	
LOVE POTION	9.5
Watermelon, Apple, Strawberry, Basil	

SMOOTHIES

BREAKFAST STARTER 11.5

Spelt Maple Granola, Cashew Nut, Cinnamon Powder, Coconut Sorbey, Coconut Milk, Cacao Nibs

ACAI SMOOTHIE 11.5

Organic Acai Pulp, Oranic Gurana Syrup, Organic Banana, Coconut Water, Garnish With Spelt Marple, Roasted Coconut Flakes, Infused Coconut Chai

SALTED ALMOND BERRIES 11.5

Vegan Almond Buttter, Banana, Mixed Berry, Pink Himalayan Salt with Ativated Almond Milk, Cacao Nibs, Coconut Sorbet

GREEN SMOOTHIES 11.5

Avocado, Celery, Apple, Banana, Mango Sorbet, Spinach, Coconut Water, Garnish with Hemp Seed

KAKADU PLUMP CHERRY RIPE 11.5

Kakadu Plump Cherry, Cacao Nibs, Vegan Coconut Sobert with Coconut Milk

MILKSHAKE 11.5

Banana | Vanilla | Chocolate | Strawberry
Nutella

KID MILKSHAKE
6

ADD SUPERFOOD

Whey Protien (24.5g/serve)	3.5
Hemp Protein	2
Collagen	2

TEA & KAMBUCHA

Chai Brew Latte	6
Kombucha	7
Please ask for Flavours	
Hot Tea	5
English Breakfast Chamomile Earl Gray Sencha Peppermint Lemongrass n Ginger Masala Chai	
Ice Tea	5.5
This Week House Made Ice Tea	

DELICIOUS SWEET
FRESHLY BAKED DAILY

HANDMADE IN HOUSE

BAKERY

Plain Croissant	4.5
Almond Croissant	6
Chocolate Croissant	6
Danish	6
Muffins	6
Doughnut	5
Banana Bread	7

BIRTHDAY CAKE

All of our cakes can be made into birthday cake.
Please ask our friendly team member
for more details

CAKES

TROPICAL DELICE (GF) | 9

Coconut Dacquoise, Fresh Passionfruit Cremeux, Mango Jelly, Coconut Mousse

TIRAMISU | 8.5

Ladyfinger Soaked in Single Origin Coffee, Whipped Mascarpone Cream, Coco Dust

ROCKY BROWNIE (GF) | 8

Dark Chocolate Brownie, Praline Crunch, Chocolate Chantilly

LEMON BOMB TART | 8

Lemon Cremeux, Swiss Meringue, Sable Shell

PASSIONFRUIT CHEESECAKE | 9

Baked Cheesecake, Exotic Compote, White Chocolate Cinnamon Speculoos Passionfruit Gelee

STRAWBERRY TART | 8.5

Sable Tart Shell, Cream Patisserie, Fresh Strawberry

CHOCOLATE RASPBERRY PALET (GF) | 9

Chocolate Biscuit, Raspberry Cremeux, Chocolate Anglaise, Fresh Raspberry

MONT BLANC | 8.5

Sable Tart Shell, Almond Cream, Mascarpone Vanilla Chantilly, Chestnut Cream, Caramelized Chestnut

FIG N HAZELNUT HARMONY (GF) | 8.5

Pistachio Sponge, Praline Crunch, Fig Marmalade, Hazelnut Parfait, Fig Mousse

RED ROCK | 9.5

Chocolate Mud Cake, Chocolate Crunch, Lime Jelly, Blood Orange Mousse

BERMUDA TRIANGLE | 9

Chocolate Cake, Light Chocolate Ganache, Caramel Sauce

PINK LADY | 9.5

Raspberry and Rose Mousse, Lychee Jelly, Raspberry Creams, Shortbread Biscuit

LOVE MY CHOCO BERRY | 9.5

Choc Tar Shell, Strawberry Marmalade, 72% Dark Chocolate Ganache, Chocolate Chantilly, Champagne Jelly

WINE & BEER**RED WINE**

Totora Pinot Nori	10 45
Eden Trial Shiraz	11 50

WHITE WINE

Pipers Brook Chardonnay	11 55
Tar Roses Pinot Grigio	10 45
Dog Point Sauvignon Blanc	11 50

SPARKLING

Bandini Prosecco	10 45
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ROSE

AIX Rose	12 55
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BEER

Young Henry's	8
Peroni	9
Ichnusa	9

DRINKS

San Pellegrino 250ml Sparkling	4
San Pellegrino 500ml Sparkling	7
COKE SPRITE COKE ZEO	4

SPECIALTY COCKTAILS

BOSS LADY (VODKA, APEROL, LIME LIQUOR)	17
SPRITZ APEROL (APEROL, PROSECCO)	14
MERCHANTS NIRVANA (VODKA, ELDERFLOWER LIQUOR, PASSION FRUIT AND PINEAPPLE)	
TOKYO MASKOW (MATCHA ,VODKA ,LEMON ,MINT)	17
DAIQUIRI (RUM, LIME, SUGAR)	15
NEGRONI (GIN, CAMPARI, VERMOUTH)	17
MOJITO / WATERMELON MOJITO (RUM, MINT LIME)	15 17
MARGARITA / PINEAPPLE MARGARITA (TEQUILA, COINTREAU)	15 17
BLOODY MARRY (VODKA, TOMATO JUICE, TABASCO)	17
MARTINI / APPLE MARTINI / ESPRESSO MARTINI	14 15 17