

LIGHTS IN THE ATTIC

BREAKFAST

Served all day

- 8.0 Toast w/ house made jam & butter [sourdough, multigrain, GF, fruit toast, pumpkin loaf]
- 9.5 EGG & BACON ROLL w/ chilli jam, swiss cheese
- 10.5 Free range eggs your way on toast [poached, fried, scrambled, egg white]
- V 14.5 HEARTY PORRIDGE w/ rhubarb & apricot compote, nuts, chestnut cream & yuzu
- VE/GF* 16.5 BERRY BERRY GRANOLA vanilla coconut yoghurt, strawberry snow & raspberry coulis
- VE/GF* 16.5 SMASHED AVO beetroot hummus, pickled kohlrabi & pistachio dukkah on olive toast
- +2.5 Add poached egg
- +4.5 Add feta
- GF 18.5 SWEET BENNY – poached eggs, smoked salmon & hollandaise sauce on a sweet potato hash browns w/ pea puree & parmesan crisp
- GF* 18.5 FINDING NEMO – smoked salmon tossed through scrambled eggs w/ katsuobushi, furikake seasoning & tobiko mayo on a pumpkin loaf
- V 19.0 CHILLI SCRAMBLED EGGS – chilli paste w/ scrambled eggs on toast, tomato relish, crispy shallots, coriander & grilled halloumi
- VE/VE*/GF* 19.5 LIGHTS OUT BREKKY – eggs your way on toast w/ feta, avocado, grilled spinach, mushrooms & tomatoes
- +4.5 Add assorted meats

- 4.0 Cheese toast
- +2.0 Add ham

- 10.0 Kids brekky – Slice of toast w/ egg your way, bacon & hash brown

KIDS

Not for big kids

LUNCH

Served all day

- 17.5 FRENCH TOAST – white crispearl choc, fresh berries, coulis, ice cream on sweet turkish bread w/ maple syrup on the side
- 18.5 CHICKEN SOBA SALAD – buck wheat soba noodle, yakitori style chicken, shredded slaw w/ sesame dressing & ramen egg
- 19.5 BIRDS NEST – scotch egg on potato nest, tomato beans concasse w/ grated parmesan & kale crisp
- GF 20.5 SUPER TUNA SALAD – sesame tuna tataki w/ turmeric tahini, kale, chickpeas, quinoa, seeds tossed w/ lime caper & pickles dressing
- 21.5 BEEF KATSU BURGER – panko crumbled beef patty & Monterey jack cheddar, apple BBQ sauce, herb aioli, lettuce & tomato on a beetroot bun w/ chips
- GF 21.5 AHI POKE BOWL – freshly diced tuna tossed w/ yuzu ponzu, wasabi mayo, avocado, salsa, pickled cabbage & carrot on a purple sushi rice
- +3.0 Add truffle egg parfait
- GF 22.5 PORK BELLY RISOTTO – oyster mushroom, tomato & green bean risotto topped w/ slow cooked pork belly & honey soy
- 12.0 SOUP OF THE DAY ask waiter for details

- 1.0 House made jam (Strawberry jam, Raspberry jam, Yuzu marmalade) / Chilli jam / Nutella / Peanut butter / Vegemite
- 2.5 Hollandaise / Extra egg / Extra bread
- 3.0 Grilled tomatoes / Grilled spinach / Baked beans / Grilled mushroom / Truffled parfait egg
- 4.5 Halloumi / Marinated feta
- 5.0 Smashed avocado / Avocado / Bacon / Smoked salmon / Kransky / Hash brown / Chips

GF / V / VE Gluten Free / Vegetarian / Vegan Friendly
 GF* / V* / VE* Gluten Free / Vegetarian / Vegan all available on request

Please inform our staff of any dietary requirements; while we will try our best to accommodate, please no changes to the menu.

All our eggs are free range, Gamze Smokehouse meats are free range, chemical free & cured with celery extract.

LIGHTS IN THE ATTIC

COFFEE

- 4.0 Black
Single origin
Refer to board
 - 4.0 White
Lights in the Attic
house blend
 - 4.0 Batch brew
 - MP Filter
Single origin
Refer to board
 - + 0.5 Extra shot, Large
 - + 0.5 Bonsoy
 - + 1.0 MilkLab Almond
-

COLD

- 4.5 Cold drip
 - 4.5 Iced latte
Iced long black
 - 5.0 Iced mocha
Iced chocolate
 - 5.0 Karma Cola
Lemmy Lemonade
Gingerella
 - 4.5 Add water 250ml
[still mineral water]
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TEA

- 4.7 Larsen & Thompson Tea
 - English breakfast
 - Earl grey
 - Japanese pearl
 - Peppermint
 - Lemongrass & ginger
-

OTHER

- 4.7 Chai latte [by Chai Boy]
 - 5.7 Dirty chai
 - 5.0 Hot chocolate [by Mork Chocolate]
 - 5.0 Matcha latte
 - 1.5 Babycino
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JUICES

- 7.0 Supagreens cold pressed juices
 - RED - Beetroot, carrot, celery, apple, lemon
 - GREEN - Kale, capsicum, celery, cos lettuce, cucumber, apple, lemon
 - ORANGE - Carrot & turmeric, apple, orange, lemon
 - PINK - Watermelon, pineapple, mint
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LIGHTS IN THE ATTIC

TAKE AWAY

Served all day

- 8.0 TOAST – w/ house made jam & butter [sourdough, multigrain, GF or fruit brioche]
- 9.5 EGG & BACON ROLL – w/ chilli jam, swiss cheese
- 17.5 BERRY BERRY GRANOLA – vanilla coconut yoghurt, strawberry snow & raspberry coulis
- 14.5 HEARTY PORRIDGE – w/ rhubarb & apricot compote, nuts, chestnut cream & yuzu
- 7.5 CROQUE MONSIEUR – in a house baked croissant
- 12.0 SOUP OF THE DAY – ask waiter for details
- 18.5 CHICKEN SOBA SALAD – buck wheat soba noodle, yakitori style chicken, shredded slaw w/ sesame dressing & ramen egg
- 20.5 SUPER TUNA SALAD – sesame tuna tataki w/ turmeric tahini, kale, chickpeas, quinoa, seeds tossed w/ lime caper & pickles dressing
- 21.5 AHI POKE BOWL – freshly diced tuna tossed w/ yuzu ponzu, wasabi mayo, avocado, salsa, pickled cabbage & carrot on a purple sushi rice
- +3.0 Add truffle egg parfait
- 21.5 BEEF KATSU BURGER – panko crumbled beef patty & Monterey jack cheddar, apple BBQ sauce, herb aioli, lettuce & tomato on a beetroot bun w/ chips

WRAPS

- 10.5 BEEF BULGOGI WRAP – Korean style beef w/ pickled daikon & beetroot
- 10.5 CHICKEN KATSU WRAP – panko crumbled chicken w/ slaw, Japanese BBQ sauce & wasabi mayo
- 10.5 PRAWN WRAP – prawn katsu w/ sweet chilli & sriracha sauce
- 10.5 TANDOORI CHICKEN WRAP – thigh fillet w/ tomato salsa & feta

SANDWICHES

- 11.5 VEGETARIAN SANDWICH – panko crumbled eggplant w/ Japanese BBQ sauce, red cabbage slaw, avocado & beetroot
- 12.5 REUBEN SANDWICH – corned beef w/ apple bourbon BBQ sauce, red cabbage slaw & wasabi mayo
- 12.5 CHICKEN CLUB SANDWICH – sous vide chicken breast w/ tomato, avocado, bacon & herb aioli
- 12.5 PULLED PORK SANDWICH – slow cooked pulled pork belly w/ BBQ sauce, pickled cucumber, carrot & onion

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