

Acai Bowls		
(Please note : Acai bowls will be served at a differnt time to hot meals)		
BR <div>GLUTEN FRIENDLY</div> <div>DAIRY FREE</div> <div>VEGAN</div>	\$20	Banana, Strawberry, Orange, Seasonal Fruit & House Made Granola
Bounty <div>GLUTEN FRIENDLY</div>	\$22	BR + Coconut Chips & Chocolate Sauce
Nutella <div>GLUTEN FRIENDLY</div>	\$22	BR + Nutella & Hazelnuts
PB&J <div>GLUTEN FRIENDLY</div> <div>DAIRY FREE</div> <div>VEGAN</div>	\$22	BR + Peannut Butter, House Made Berry Coulis
Protein <div>GLUTEN FRIENDLY</div> <div>DAIRY FREE</div> <div>VEGAN</div>	\$23	BR + House Made Protein Ball, Peannut Butter & Seeds Mix
Mini / Kids <div>GLUTEN FRIENDLY</div> <div>DAIRY FREE</div> <div>VEGAN</div>	\$14	Banana & Strawberry (No Granola)
Acai Add-On \$3		
Coconut Yoghurt / Seasonal Fruits / Granola / Peanut Butter / Nutella / Biscoff Spread		
Mochi / Pistachio Sauce / Coconut Chips / Dates		

Kids Menu		
12 Years & Under		
Kids Pancake <div>GLUTEN FRIENDLY</div> <div>VEGE TARIAN</div>	\$13	Pancake, Strawberry, Maple Syrup, Ice Cream
Kids Popcorn Chicken & Fries <div>GLUTEN FRIENDLY</div> <div>DAIRY FREE</div>	\$13	Served with Tomato Sauce
Kids Bacon & Egg <div>DAIRY FREE</div>	\$13	Served on White Toast with Tomato Sauce
Kids Ham & Cheese Toasties	\$12	On White Bread
Kids Shake +Add \$2 for Special Kids Shake (Whipped Cream & Sprinkles)	\$4	Vanilla / Chocolate / Strawberry / Caramel
Babyccino / Special Babyccino (Whipped Cream & Sprinkles)	\$1.5 / \$3	

Bubble Tea / Bubble Tea Frappe		
Bubble Tea	\$9	Tea Flavours Milk / Brown Sugar / Mango / Strawberry / Lychee Peach / Passionfruit / Watermelon
Bubble Tea Frappe	\$12	Tea Flavours Milk / Brown Sugar / Mango / Strawberry / Lychee
Bubble Tea Toppings	\$1	Brown Sugar Jelly Balls / Rainbow Jelly Popping Balls Flavour Mango / Strawberry / Lychee

Lunch		
Potato Waffle Fries <div>VEGE TARIAN</div> <div>VEGAN OPTION</div>	\$14	Served with Sour Cream or Tomato Sauce
Nachos <div>GLUTEN FRIENDLY</div> <div>VEGE TARIAN</div>	\$18	Corn Tortilla Chips, Mozzarella, Pickled Onion, Guacamole & Sour Cream +Add Crispy Chicken \$8 +Add Chorizo Baked Beans \$8
Salt & Pepper Calamari <div>GLUTEN FRIENDLY</div> <div>DAIRY FREE</div>	\$20	Tender Calamari Served with Asian Cabbage Slaw and House Made Sweet Chilli Sauce +Add Side Waffle Fries \$3
Crispy Karaage Chicken <div>GLUTEN FRIENDLY</div> <div>DAIRY FREE</div>	\$20	Signature Crispy Karaage Chicken Served with Asian Cabbage Slaw Teriyaki Mayo or Gochujang Buffalo Sauce +Add Side Waffle Fries \$3
Spicy Pear & Avocado Salad <div>GLUTEN FRIENDLY</div> <div>DAIRY FREE</div> <div>VEGAN OPTION</div>	\$25	Choise of Crispy Karaage Chicken or Buffalo Tofu, House Made Poached Pear, Avocado, Spinach, Mint, Pickled Onion & Toasted Walnut with Chilli Dressing
Crispy Karaage Chicken Curry <div>DAIRY FREE</div>	\$26	House Made Japanese Style Curry Sauce, Crispy Karaage Chicken with Steamed Rice
Chicken Katsu Curry <div>DAIRY FREE</div>	\$26	House Made Japanese Style Curry Sauce, Panko Crumbed Chicken with Steamed Rice
Crispy Karaage Chicken Croissant	\$26	Crispy Karaage with Cabbage Slaw with QP Mayo & Teriyaki Sauce on Premium Croissant, Served with Waffle Fries
Chicken Katsu Sando <div>DAIRY FREE</div>	\$26	Panko Crumbed Chicken Fillet, Cabbage Slaw with QP Mayo & Teriyaki on House Baked Bread White Vienna, Served with Waffle Fries

DIETARY REQUIREMENTS		
We are able to make modifications and substitutions to our menu to cater for dietary needs.		
Gluten Free bread is optional on all meals.		
Disclaimer:		
This café is not Coeliac certified and our kitchen does operate with gluten products.		

Wine		
Yarran Sauvignon Blanc	Glass \$9	Bottle \$39
Yarran Moscato	Glass \$9	Bottle \$39
Yarrawood Pinot Noir	Glass \$10	Bottle \$42
Nova Vita Sparkling Pinot Noir Chardonnay	Glass \$12	Bottle \$50

Beer		Japanese Beer	
Hahn Premium Light	\$8	Asahi Super Dry	\$10
Corona	\$9	Yoyogi Pale Ale	\$10
Stone & Wood	\$10	Yoyogi Black Lager	\$10
		Ebisu Premium	\$12

Japanese Sake / Shochu 70ml			
Moriizo Premium Shochu	\$40	Ippin Ramen de Shu	\$13
Otokoyama Tokubetsu	\$13	Ippin Yuzu “Citrus Sake”	\$13
Ippin Daiginjo	\$13	Ippin Umeshu “Plum Wine”	\$13

Cocktails		
Sunrise Mimosa		\$10
Sparkling Wine, Orange Juice, Grenadine		
Lavender Butterfly		\$16
Vodka, Lychee, Elderflower, Persian Fairy Floss		
Watermelon Delight		\$16
Vodka, Watemelon, Berries, Parsian Fairy Floss		
Passionfruit Mojito		\$18
Rum, Passionfruit, Lime, Mint		
loed Matcha Kahlúa Milk		\$18
Kahlúa, Ceremonial Japanese Matcha, Milk		
Matcha Sake Fizz		\$18
IPPIN Daiginjo Sake, Ceremonial Japanese Matcha, Lemon, Soda Water		