the WYATT GORDON

Big ol' Breakfast $33
Eggs, bacon, sauteed mushroom and spinach, cheese sausage, grilled halloumi, roasted tomato, smashed avocado, sourdough

The Wyatt Bowl $ 26
Souvide salmon (I), kimchi, crispy kale, cauli rice, edamame, avocado, pickled radish, dukkah spice, hummus, ponzu mayo, activated charcoal & quinoa bread (gf)

Bacon Hash Benedict *gf* $26
Bacon, pan-fried potato, poached egg, eshallot, chives, hollandaise sauce, herbs
Change bacon to mushroom *vg*
Change bacon to sousvide salmon +5

That Avo Dish *vg gf* $24
Smashed avo, snowpea sprouts, heirloom tomato, danish fetta, black sesame, chili flake, sweet potato crisps, beetroot dip, poached egg, activated charcoal & quinoa bread (gf)
Add halloumi +5.5

Breakfast Burger $22
Bacon, egg, hashbrown, cheese, smashed avocado, caramelized onion, spinach, big mac sauce, milk bun
Change bacon to halloumi *vg*
Add side chips +6

Sourdough *vg* $9
w/ butter, condiment
Gluten free option available
Add Ricotta cheese & honey +5
Add Nutella +1

Alaskan Crab Omelete $31
Alaskan king crab (I), foie gras whip, chives, eshallot, garlic olive oil, sourdough

Ricotta & Honey Toast *vg* $25
Two Creeks honey, seasonal fruit, burnt ricotta cheese, pickled rhubarb, poached pear, roasted pistachio, rose petal, sourdough

Chicken Waffle $28
Buttermilk fried chicken, housemade savory waffle(contain ham & green onion), slaw, bacon jam, American liquid cheese, Canadian maple syrup
Burger option available $26 (served with chilli mayo and chips)

Ricotta Buttermilk Hotcake $27
Served with seasonal fruits, blueberry ricotta, sweet crumb, maple syrup (15mins) *vg*

Eggs on Toast *vg* $16
2 eggs your way (poached / scrambled/ fried), sourdough, Pepe Saya butter, snowpea sprouts

Side

Terriyaki Salmon Fillet (I) / Sousvide Salmon (I)	+12
Sweet potato chips	+14
Fried chicken	+11
Chips / Scrambled eggs	+8
Cheese sausage / Hashbrown 2pc	+7
Bacon / Avocado / Halloumi	+6
Spinach mushroom / Roasted tomato / Kimchi	+5
Poached Egg / Fried Egg / Hollandaise sauce	+4

Prawn & Clam Creste di Gallo $36
Creste di Gallo, prawn (I) , baby clam (I), shiitake creamy sauce, chives, parmesan cheese

Barramundi Nicoise *gf* $29
Crispy skin barramundi (I), potato, green beans, black olives, anchovies, heirloom tomatoes, lemon dressing
Change Barramumdi to Salmon Fillet (I) + 4

Taco (3) $26
A: Beer battered flathead (I), zucchini, corn, jalapeno, teriyaki mayo, parsley, lemon
B: Fried chicken, slaw, corn, jalapeno, chili mayo, parsley, lemon
Add corona beer +6

Angel Hair & Zoodle Salad $27
Prawns (I), angel hair & zoodles salad, fried onion, masago, lemon, pickled ginger, furikake & shredded seaweed, black sesame seeds, wafu dressing
Change Prawn to Terriyaki Salmon Fillet (I) + 6

Chicken Avocado Sandwich $21
Grilled chicken coated with lemon mayo, smashed avocado, shredded parmesan cheese, parsley
Add side chips +6

Kids Brekkie (For kids under 10) $12
A: Scrambled egg on sourdough and 1 pc bacon
B: Kids ham cheese roll, tomato sauce
C: Fish (I) & Chips +5
D: Fried Chicken & Chips + 5

BOOK NOW !

Takeaway QR Code Order ahead Pickup later

Modifications or substitutions are respectfully declined. If you have any allergies, please let us know. If you want to split bill, please order at the counter.
10% surcharge applies on weekend. 15% surcharge applies on public holiday. These charges go directly to support our hardworking staffs.

Origin of Seafood
Australian (A) ; Imported (I)

CALIBRATE
COFFEE

Coffee

	R	L
Milk base/ Long Black	5.5	6
Mocha	6	6.5
Hot chocolate	5.5	6
Espresso	4.5	
Piccolo	5	
Magic Coffee	6	
Chai Latte	5.5	6
Japanese Matcha latte	6.5	7
Purple potato latte	6	6.5
Turmeric latte	6	6.5
Japanese Hojicha latte	6.5	7
Sticky Chai Latte		7

Single Origin 7

Batch Brew

Cold Brew

T2 Tea 5.5

English breakfast/ Peppermint /
Earl Grey/ Lemongrass Ginger/
Melbourne b'fast/ Gorgeous Geisha/
Jasmine

Extras

Extra shot/	+0.80
Vanilla / Hazelnut / Caramel /Decaf	+0.50
Almond / Oat / Soy	+1.00

Cold Drinks

Iced Latte	7.5
Iced Coffee	8.0
Iced Longblack	7.0
Iced Mocha	9.0
Iced Chocolate	8.5
Iced Matcha Latte	9.0
Iced Soy Dirty Matcha	10.0
Yuzu Cold Brew	10.5
Homemade Iced Tea	8.0
Iced Maltesers Bubble Mocha	11.5

Smoothie 11.5

Add protein powder +2

Green Smoothie
Banana, spinach, pineapple, coconut milk

Very Berry Hawaiian
Mixed berries, apple juice

Peanut Nutter
Peanut Butter, banana, dates, almond milk

Mango Smoothie
Mango, banana, coconut milk

Milk shake 8.5

Vanilla / Chocolate / Caramel / Strawberry

Thick Shake +1

Cold Pressed Juice 9.0

Daily Green / Orange Juice / Pink Lady
Gingered Apple / Sublime Pine / Love beets

Add a shot of vodka/ whisky/ gin/ tequila +10

18+ *available from 10 am

Corona	8.0
Random Shot Chardonnay (SA)	15/65
Villa Jolanda Prosecco (Veneto, ITA)	16
Marley Farm Shiraz (McLaren Vale)	14/55
Dominic Black Label Pinot Gris	15/65
Elysian Springs Sauv Blanc(SA)	45
Breakfast Mimosa	13
Aperol Spritz	17

Ask staffs for more wine option

Mocktails 10.5

Pink Mojito
Watermelon juice, lime, sparkling

Rose Lemonade
Rose, blue pea, lemon juice, sparkling

MATCHA



Proudly serving Kaizen Matcha, Origin: Uji

Matcha Flight (Spring Ver.)	26

5 piccolo size of matcha tasting flight:
Original Kaizen Matcha, Matcha coconut cloud, Matcha cloud on Jasmine, Strawberry Matcha, purple potato matcha

Matcha On Oatly	10.5

Matcha Cloud on Oatly milk (contains dairy)

Matcha Coconut Cloud	10.5
Iced Strawberry Matcha	10
Iced Yuzu Matcha	10.5
Matcha Cloud on Jasmine	11.5

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https://www.thewyatt.com.au/