



brunch

toasted quinoa & soy sourdough or sour cherry & raisin sourdough

w/ house-made seasonal fruit preserves, vegemite or peanut butter (V) - 8.5 gluten free bread +1 served with pepe saya butter

house-made banana bread

salted caramel, whipped ricotta, fresh banana & strawberries (V-GF) - 12.5
plain - 8.5

eggs your way (poached • scrambled • fried)
on toasted sourdough - 12.5

almond chia bircher

compressed mango, rhubarb compote, toasted almonds, fresh kiwi & blueberries (VG) - 18

house made granola

greek yoghurt pannacotta, passionfruit curd, compressed rockmelon, strawberries & passionfruit marshmallows (V) - 20

shakshuka

fried eggs in tomato, capsicum & cumin sauce, fetta, labneh, parsley w/ toasted turkish bread (v) – 19.5
add chorizo +5

chilli scrambled eggs

grilled chorizo, fresh herb salad & cherry tomatoes on toasted sourdough - 22

maple bacon benedict

sautéed kale, maple bacon, poached eggs, sriracha hollandaise on toasted sourdough - 21

smashed avocado

poached eggs, hazelnut dukkah, fetta, tomato lemon oil, watercress, toasted sourdough (V) - 20
add bacon +5

buckwheat benny

buckwheat pancakes, beetroot hummus, broccolini, spring peas, poached eggs & hollandaise (V-GF) – 21.5

bacon & egg roll

smoked bacon, fried egg, kewpie mayo & chilli jam, lettuce on toasted milk bun - 14.5
add smashed avo + 3

haloumi & egg roll

grilled haloumi, fried egg, kewpie mayo, chilli jam, baby spinach on toasted milk bun (V) - 14.5
add smashed avo + 3

west juliett waffle

nutella sauce, mascarpone, seasonal berries, crushed pistachios & fresh edible flowers (V) - 17.5

tuna poke bowl

seared yellowfin tuna, brown rice, daikon, carrot, cucumber, zucchini, cabbage pickle, soy & sesame dressing - 20

west juliett green bowl

kale, snow peas, wakame, poached salmon, edamame, sesame, spinach, avocado, wasabi vinaigrette - 20
add poached egg +3

vegan split pea falafel bowl

beetroot hummus, rocket, shaved fennel, broccolini, baby beets & tahini yoghurt (VG-GF) – 19

heirloom tomato, peach & nectarine salad

local stracciatella cheese, fresh basil & rocket (V) – 19.5
add prosciutto + 5.5

steak sandwich

chargrilled sirloin, truffle mayo, fontina cheese, onion rings, caramelised onion, rocket & fries - 22
add fried egg +3

chicken burger

buttermilk crumbed chicken breast, chipotle mayo, lettuce & slaw on a toasted milk bun & fries 19.5
add bacon +5

juliett beef burger

american cheese, lettuce, tomato, onion, secret sauce on toasted milk bun & fries – 19.5
add extra patty or thick cut bacon + 5

sides

fries w/ house made ketchup & aioli	9.5
bacon, chorizo, grilled haloumi, mushrooms or fresh heirloom tomatoes	5 ea
poached egg	3
sautéed mixed greens or fetta	4.5 ea
half avocado w/ lemon	5.5
poached salmon	6.5

little tots

waffle w/ nutella & ice-cream - 9
ham & cheese toastie - 7
scrambled eggs & bacon - 12
crumbed chicken tenders & fries - 12
cheese burger & fries – 12

we aim to meet your dietary requirements wherever we can please ask our friendly wait staff for assistance ...

(V) vegetarian (VG) vegan (GF) gluten free



caffeine

our coffee is roasted for us by five senses
all black coffees including cold brew are single origin

all black or white including cold brew – 4
(large, extra shot, oat, soy, almond, decaf, syrup) + .50

affogato vanilla bean ice cream drowned
in a double espresso – 6.9

iced coffee double espresso over two scoops of
vanilla bean ice cream & milk - 6.9

iced latte – 4.5

iced long black – 4

alternatives

healing sticky chai steamed milk, roasted then blended
& hand crushed by us! – 5

hot chocolate steamed milk over
belgian chocolate – 4

tea loose leaf teapot – 4.5
(soy, almond) + .50

breakfast

curled assam· chinese red· camellia sinensis

chamomile

organic single origin chamomile· chrysanthemum· marigold

digestif

peppermint· spearmint· lavender· fennel seeds

dragon well

wok-fired green tea· chestnuts· honey

earl grey blue flower

ceylon· bergamot· blue flower· camellia sinensis

egyptian ice

organic hibiscus· silver jasmine· ceylon orange pekoe

heal

organic lemongrass· peppermint· ginger· calendula· fennel

iron goddess

oolong· camellia sinensis

peppermint

organic peppermint

silver jasmine

young green tea tips· jasmine blossoms

white peony

white tea flowers· young peaches

cold

	250ml	750ml
san pellegrino sparkling	5	8
acqua panna still		8

sparkling house-made soda's

	500ml	1ltr
• rose hibiscus & orange peel		
• passionfruit pulp & lime zest	7	9
• grapefruit, blood orange & mint		

fresh pressed juices

sml	lge	kids
7	9	4.9

organic orange
pineapple· apple· lime & basil
watermelon· pineapple· lemon-lime
organic orange· ruby grapefruit
carrot· apple· ginger
watermelon· mint· pink salt
carrot· celery· beetroot· apple· ginger
cucumber· apple· kale· fennel

fresh fruit frapés

mango, lychee & coconut water
pineapple, apple & mint
watermelon, strawberry & apple – 8

classic shakes

belgian chocolate· salted caramel· vanilla bean
· strawberry balsamic· double espresso – 8

smoothies

banana· banana & nutella· blueberry & basil
· beetroot blackberries & pomegranate – 8

black stuff

coke· coke no sugar - 5