

1982

Food + Coffee

ALL DAY MENU

 Chef Recommendation

Eggs on Toast (GF*)

w spring onion, scrambled, poached, or fried.

\$12.80

 **Chai Infused Porridge**

w rolled oats, almond milk, banana, chia seeds, gingerbread crumb, honey, coconut, freeze-dry mandarin.

\$17.80

Bacon n Egg Bagel

w toasted bagel, bacon, scrambled eggs
w green peas, spring onion, pesto, romesco.

\$18.80

Sautéed Mixed Green (GF*)

w beetroot hummus, poached eggs, kale, green bean, broccolini, lupin n linseed toast, dukkah, crushed nuts, avocado, lemon.

\$19.80

 **Kimchi Fried Rice**

w kimchi, edamame, crispy pork katsu, aioli, sunny egg, black sesame, spring onion

\$20.80

Veggie Breakfast (GF*)

w ciabatta seeds toast, grilled tomato, Fried Haloumi, Avocado, Mushroom, Baked Beans, Potato Nuggets, Spinach, Eggs.

\$23.80

 **French Toast**

w brioche bread, cinnamon, Anglaise, corn flakes, seasonal fruits, mixed nut, Nutella, mixed berry sauce, vanilla ice cream

\$20.80

 **Chilli Crab on French Toast**

w crispy soft shell crab, brioche, cornflake, garlic, onion, fresh chilli, spring onion, coriander, house-made triple spicy sauce.

\$22.80

 **Unagi on Toast (GF*)**

w ciabatta, eel (Japanese freshwater fish), house-made roasted garlic cream cheese, chive, parsley, cucumber, white sesame, dried seaweeds.

\$22.80

 **Waygu Beef Benny (GF*)**

w ciabatta, waygu beef, poached egg, grilled broccolini, house-made beetroot hollandaise, Tobiko (fish roe), dried seaweeds.

\$24.80

D.I.Y Eggs Benedict (GF*)

- **Bacon & Spinach +\$5**
- **Smoked Salmon & Spinach +\$5**
- **8 Hours Roasted Beef Brisket +\$6**

\$15.80

w sourdough, poached eggs, hollandaise, smoked paprika, fried shallot.

 **Smashed Avocado (GF*)**

w seeded sourdough, poached eggs, edamame, grilled cherry tomatoes, feta, zucchini, pesto, sesame, mint.

\$20.80

Chilli Scrambled Egg (GF*)

w sourdough, chorizo, tomato n gochujang sauce, shredded chilli, green oil, sour cream.

\$20.80

1982 Holy Sandwich (GF*)

w seeded sourdough, poached chicken, scrambled egg, chilli, cheddar cheese, avocado, hollandaise sauce, potato nuggets.

\$19.80

Ohayō Burger

w crispy pork, coral lettuce, cheddar cheese, tomato, sunny egg, milk bun, house-made thousand island sauce, potato nuggets

\$20.80

Thyme Roasted Mushroom (GF*)

w prosciutto, mixed mushroom, sourdough, feta, poached eggs, crispy kale, truffle oil.

\$22.80

 **Dutch Pancake (limited)**

w raspberry & white chocolate pannacotta, sea salt cream cheese form, orange curd, seasonal fruits, maple syrup, chocolate topping

\$24.80

 **Full Breakfast (GF*)**

w sourdough, eggs, mushroom, bacon, chorizo, grilled tomato, potato nuggets, spinach, tomato relish

\$25.80

ADD ON

Egg / Toast/ Potato nugget/Rice \$3.00
Tomato/ Spinach/ Mushroom \$4.00
Avocado/ Smoked salmon/ Bacon/ Chorizo \$5.00
Chips w aioli \$8.80

Extra Optional

Fruit Toast/ Multigrain/ Gluten Free* \$1.50

We are counter service, please order & pay at the counter AND no separate billing accepted.

We do take allergies seriously, please make us aware of any allergies as not everything is listed on the menu, and we will try our best to suit all dietary requirements.

15% Surcharge applies on all public holidays. We offer our apologies for any inconvenience caused.