



BREAKFAST

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Selection of Lune Pastries (ask the team)	
Coconut Yoghurt, Seasonal Fruit, Granola	20
Smashed Avo, Pioik Sourdough	18
Eggplant Schnitzel, Bun, Fried Egg, Chilli Crisp	22
English Muffin, Fried Egg, Spiced Chicken Sausage	24
Breakfast Plate //	26
Soft Boiled Eggs, Dips, Pickles, Cheese, Cured Meat, Flat Bread	
Babka French Toast, Smoked Maple Syrup, Berries	22
Add on	
Scrambled Eggs	10
Hash Brown	6
Smoked Salmon	12
Shawarma Spiced Chicken Patty	12
Crispy Bacon	10
Beef Brisket	12

ONA COFFEE

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Espresso, Long Black, Flat White	5
Decaf +0.5 / Shot +0.5 / Alt Milk +0.8 / Iced +1	

We take great care in the preparation of all our food, but we cannot guarantee the absence of trace elements of certain ingredients. If you have any allergies or dietary requirements, please speak to your server before ordering. 10% service charge applies to groups of 8+. Sunday surcharge 10%, public holiday surcharge 15%.

TEA BY TEA CRAFT

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Good Morning

China, India, Sri Lanka

Mildly fruity, Malt and Chocolate

Cloud and Mist

Gongshu, Zhejiang, China

Buttery, Macadamia, Coconut, Pina Colada

Ceylon Orange Pekoe

Cooroondowatte Estate, Kandy, Sri Lanka

Muscatel, Biscuity, Spiced Fruit, Cocoa

Moroccan Mint

China, Egypt

Cooling & Brisk

DRINKS

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NV Stefano Lubiana Brut Reserve
Derwent Valley TAS

24

120

Mimosa

20

Freshly Pressed Orange Juice, Prosecco

Peach Bellini

20

White Peach Nectar, Prosecco

Palomar Bloody Mary

22

Absolut Vodka, House Spice Mix, Tomato Juice