

CAFE ORATNEK

COFFEE

	SMALL \	LARGE
ESPRESSO	4.00	
RISTERETTO	4.00	
MACHIATO	4.20	
PICCOLO	4.50	
CAPPUCCINO	4.70	5.70
LATTE	4.70	5.70
FLAT WHITE	4.70	5.70
LONG BLACK	4.70	5.70
MOCHA	5.90	6.90
CHAI LATTE	5.50	6.30
HOT CHOCOLATE	6.50	7.50
MATCHA LATTE	7.50	8.30
HOJICHA LATTE	7.50	8.30
BABYCHINO	2.00	

TEA

ENGLISH BREAKFAST TEA	6.00
EARL GREY TEA	6.00
SENGHA GREEN TEA	6.00
PEPPERMINT TEA	6.00
HOT YUZU LEMONADE TEA	7.50
GINGER TEA	7.50
CHAI TEA	7.50

COLD DRINKS

ICED LATTE	6.50
ICED LONG BLACK	6.50
ICED COFFEE	7.50
ICED CHAI LATTE	7.00
ICED CHOCOLATE	8.00
ICED MOCHA	8.50
ICED MATCHA	8.50
ICED STRAWBERRY MATCHA	10.50
ICED HOJICHA	8.50
YUZU SQUASH	9.00
YUZU GINGER FIZZ	9.50
COLD DRIP	8.00

JUICE

ORANGE	9.00
APPLE	9.00
TROPICAL SUNSET (ORANGE, WATERMELON, PINEAPPLE)	11.00
GREEN JUICE (APPLE, CELERY, SPINACH, LEMON, GINGER)	11.00
VITAL BOOST (ORANGE, CARROT, BEETROOT, GINGER)	10.50
FRESH ORCHARD (APPLE, PEAR, LEMON)	10.50

SMOOTHIE

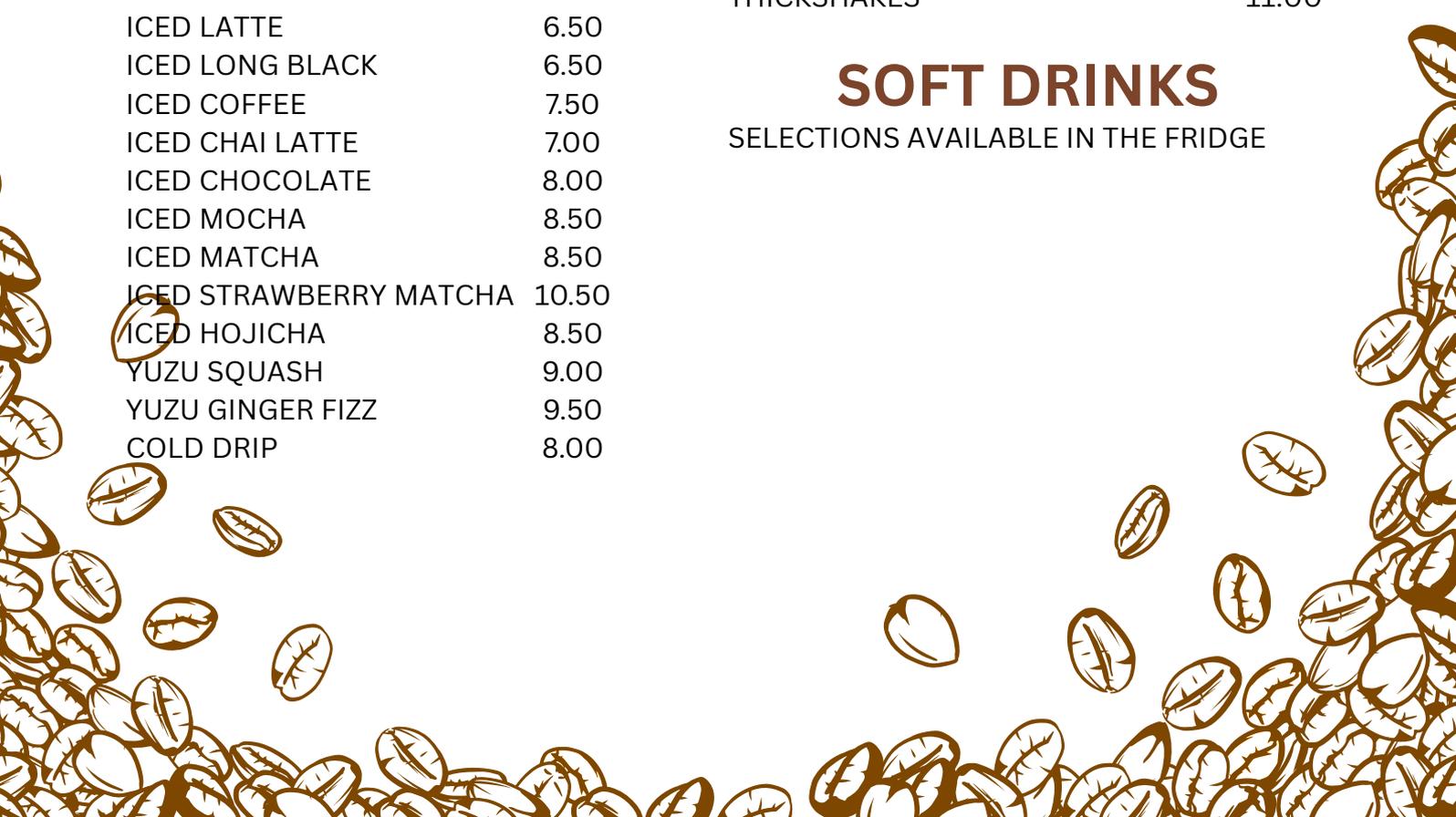
BANANA	8.50
BANANA-MANGO	8.50
STRAWBERRY	8.50
MIXED BERRY	8.50
ADD; PROTEIN POWDER	3.00

MILKSHAKES/THICKSHAKES

CHOCOLATE MILKSHAKE	8.00
VANILLA MILKSHAKE	8.00
CARAMEL MILKSHAKE	8.00
STRAWBERRY MILKSHAKE	8.00
THICKSHAKES	11.00

SOFT DRINKS

SELECTIONS AVAILABLE IN THE FRIDGE



BREAKFAST

ORGANIC TOAST BREAD & SPREAD	8.00
Soy & linseed sourdough or white sourdough	
BACON & EGG ROLL	14.00
Two fried eggs, rasher of bacon served on a bun	
EGGS ON TOAST	14.00
Fried, poached or scrambled eggs on sourdough	
GOZLEME	22.00
Spinach & feta or chicken & mushroom served with sliced lemon	
BIG TOKYO BREAKFAST	28.00
Eggs your way, sautéed mushroom, bacon, chorizo, miso-butter glazed tomato, aonori hash brown served on shokupan	
HOUSE CORN FRITTERS (V)	25.50
Fresh corn, cabbage, zucchini & spring onion fritters, avocado, salad mix, yakiniku sauce, wasabi mayo topped with a poached egg	
EGGS BENEDICT	27.50
Two poached eggs, sautéed spinach & hollandaise sauce on an English muffin Choice of:	
<ul style="list-style-type: none">• Pulled char siu pork belly,• Smoked salmon• Bacon	
OTTOMAN POACHED EGGS (V)	24.00
Strained garlic yoghurt, two poached eggs, burnt butter, sautéed eggplant, crispy leek served with focaccia Add Sujuk +\$5	
MENEMEN (V)	26.00
Pilled tomato, garlic, capsicum & onion with feta and mix with two eggs served with focaccia	
FRENCH TOAST	26.00
Butter-sautéed brioche, vanilla ice cream, maple syrup & matcha dust	

LUNCH

SIGNATURE KATSU	26.00
200g pork loin katsu, shredded cabbage, Japanese bbq sauce and mustard served with white bread	
CLASSIC OMURICE	27.00
Bacon, cheese and tomato fried rice, topped with a soft omlette and Napolitano sauce	
CHICKEN CURRY KATSU	27.00
Chicken katsu, sticky rice, Japanese-style green curry and mozzarella cheese	
SHIBUYA FRIED CHICKEN BURGER	26.00
Cajun-spiced fried chicken house-made marinated coleslaw and tasty cheese served with chips	
UMAMI BEEF BURGER	26.00
Hokkaido milk bun, double smashed beef patty, caramelised onion, lettuce and wasabi mayo served with chips	
KOBE HAYASHI RICE	28.00
Wagyu beef, onion and mushrooms in a rich demi-glace, finished with cheese Add baked egg +\$3	
MISO DENGAKU PARMIGANA (V)	19.00
Miso-glazed eggplant, kale, capsicum, pumpkin seeds and feta cheese	
CEASER SALAD	21.00
Cos lettuce, sun dried-tomato, bacon, croutons and Caesar dressing, topped with a poached egg and parmesan cheese Add chicken +\$7	
SIDES	
Egg / Feta / Spinach / Grilled tomato	4.00
Mushroom	5.00
Ham / Bacon (1 rasher) / Chorizo / Sujuk	5.00
Smoked Salmon	7.00
Avocado / Grilled Halloumi	5.50
Hash brown	4.00
Sliced Cheese	2.00

GF: Gluten free/ V: Vegetarian
Please inform our staff of any allergies or dietary requirements.

Sunday surcharge: 10%

Public holiday surcharge: 15%