


1982

Food + Coffee

ALL DAY MENU


 Chef Recommendation

Free Range Eggs on Toast (GF*) \$13.50
w ciabatta spring onion, eggs - scrambled, poached, or fried.


 **Chai Infused Porridge** \$18.50
w rolled oats, almond milk, banana, chia seeds, gingerbread crumb, honey, coconut, freeze-dry mandarin.


Bacon n Egg Bagel \$18.50
w toasted bagel, bacon, scrambled eggs w green peas, spring onion, pesto, romesco.


Sautéed Mixed Green (GF*) \$20.50
w beetroot hummus, poached eggs, kale, green bean, broccolini, lupin n linseed toast, dukkah, crushed nuts, avocado, lemon.


 **Kimchi Fried Rice** \$22.50
w kimchi, edamame, crispy pork katsu, aioli, sunny egg, black sesame, spring onion

Veggie Breakfast (GF*) \$25.50
w multigrain sourdough, grilled tomato, grilled Haloumi, Avocado, Mushroom, Baked Beans, Potato Nuggets, Spinach, and Eggs.


 **French Toast** \$22.50
w brioche bread, cinnamon, Anglaise, corn flakes, seasonal fruits, mixed nut, Nutella, mixed berry sauce, vanilla ice cream

 **Chilli Crab on French Toast** \$24.50
w crispy soft shell crab, brioche, cornflake, garlic, onion, fresh chilli, spring onion, coriander, house-made triple spicy sauce.

 **Unagi on Toast (GF*)** \$24.50
w ciabatta, eel (Japanese freshwater fish), house-made roasted garlic cream cheese, chive, parsley, cucumber, white sesame, dried seaweeds.

 **Waygu Beef Benny (GF*)** \$26.50
w ciabatta, wagyu beef, poached egg, grilled broccolini, house-made beetroot hollandaise, Tobiko (fish roe), dried seaweeds.

D.I.Y Benedict (GF*) \$16.50
- 2 Slice of Bacons +\$6.5
- Smoked Salmon +\$6.5
w ciabatta, poached eggs, hollandaise, smoked paprika, fresh spinach, fried shallot.


 **Smashed Avocado (GF*)** \$21.50
w seeded sourdough, poached eggs, edamame, cherry tomatoes, feta, zucchini, pesto, and black sesame.


Chilli Scrambled Egg (GF*) \$21.50
w sourdough, chorizo, tomato n gochujang sauce, shredded chilli, chilli scramble egg basil oil, sour cream.

1982 Holy Sandwich (GF*) \$21.50
w seeded sourdough, poached chicken, scrambled egg, chilli, cheddar cheese, avocado, hollandaise sauce, potato nuggets.

Ohayō Burger \$22.50
w crispy pork, coral lettuce, cheddar cheese, tomato, sunny egg, milk bun, house-made thousand island sauce, potato nuggets

Thyme Roasted Mushroom (GF*) \$23.50
w prosciutto, mixed mushroom, sourdough, feta, poached eggs, crispy kale, truffle oil.

 **Dutch Pancake (limited)** \$25.50
w raspberry & white chocolate pannacotta, sea salt cream cheese form, orange curd, seasonal fruits, maple syrup, chocolate topping

 **Full Breakfast (GF*)** \$27.50
w sourdough, eggs, mushroom, bacon, chorizo, grilled tomato, potato nuggets, spinach, tomato relish

ADD ON

Egg / Toast/ Potato nugget/Rice \$3.50
Tomato/ Spinach/ Mushroom \$5.00
Avocado/ Smoked salmon/ Bacon/ Chorizo \$6.50
Large Chips w aioli \$11.00

Extra Optional \$2.50

Fruit Toast/ Multigrain/ Gluten Free*

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.