

## SIMPLE

(NOT AVAILABLE AFTER 11AM ON WEEKEND)

**SOUP OF THE DAY WITH SOURDOUGH**  
18

**HOUSE MADE BANANA BREAD (V)**  
House made smoked brown butter & honey  
10

**SOURDOUGH WITH BUTTER & JAM/ VEGEMITE (V)**  
9

+ Add more sides (see EXTRA below)

**EGGS ON SOURDOUGH (V, DF, GFO)**  
Eggs your way (scrambled egg + \$1), sourdough, tomato relish  
14

+ Add more sides (see EXTRA below)

**BREKKY ROLL (VO, GFO)**  
Bacon, fried egg, cheese, hash brown, milk bun with with sriracha mayo extra \$0.5/ tomato sauce/ barbecue sauce  
14

## BRUNCH

**MUSHROOM YOLK (V, GFO)**  
Miso mushroom, garlic hummus, chilli jam, parmesan cheese, green onion oil, dukkah, cured egg yolk, sourdough  
25

**AVO ON SOURDOUGH (V, DF, VGO, GFO)**  
Rye sourdough, avocado, pickled fennel, dukkah, dijon honey dressing, dill  
20

+ Extra poached eggs \$6/ smoked salmon \$7

**TURKISH EGGS WITH ROTI (V, VGO, GFO)**  
Roasted eggplant, poached eggs, dill labneh, shakshuka sauce, chilli oil, herb mix, roti  
22

+ Extra chorizo \$5/ halloumi \$6


**COUSCOUS SALAD (VG)**  
Grilled lettuce, couscous, roasted capsicum, pomegranate, rice puff, crispy shallot, sesame soy dressing  
22

**HOJICHA HOTCAKE (V)**  
Hojicha cake, hojicha ice cream, yuzu jelly, yuzu gel, roasted sesame crumb, seasonal fruit, meringue, maple syrup  
27

**V = Vegetarian**      **GF = Gluten Free**      **VG = Vegan**  
**O = Option**      **DF = dairy free**

\*PLEASE NOTIFY US OF ANY ALLERGIES OR INTOLERANCES.  
\*PLEASE NOTE, SOME DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS AND DAIRY.

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

  @room19adl

## SIDE

**HONEY BUTTER CORN RIBS (V, VGO)** 13

**TOKYO FRIES (DF)** 13  
Chips, crispy bacon, bonito, Tokyo sauce, mayo, seaweed flake, spring onion

**CHIPS/ SWEET POTATO CHIPS (V, DF)** 10/12  
with sriracha mayo

### EXTRA

<b>HOLLANDAISE</b>	4	<b>EGGS YOUR WAY</b>	6
<b>AVOCADO</b>	5	<b>BACON</b>	5.5
<b>HASH BROWN</b>	3	<b>GRILLED TOMATO</b>	4.5
<b>HALLOUMI</b>	6	<b>ROASTED MUSHROOMS</b>	6.5
<b>SMOKED SALMON</b>	7	<b>CHORIZO</b>	5
<b>CRISPY CHICKEN THIGH</b>	9.5		

**SPICY CHICKEN SANDO**  
Crispy chicken thigh with sweet & spicy sauce, cabbage, pickles, mayo with brioche toast  
22

**PRAWN SANDO**  
Housemade prawn katsu, cabbage, mayo, mentaiko, fish roe, curry leave with brioche toast  
25

**CHICKEN CROFFLE**  
Fried chicken thigh, croffle, poached egg with hollandise, kale slaw, yuzu miso  
23

**XO CRAB SCRAMBLED (VO, GFO)**  
Mushroom XO scrambled with crab meat, pesto, smoked chilli oil, spring onion oil, sesame, pickled onion, coriander, mint, curry leaves, lime, sourdough  
26

**BBQ SHORT RIBS NOODLES (DF, VGO)**  
Stir fried udon with onion & capsicum, BBQ beef short ribs, 63°C egg, spring onion, sprouts & angel hair chilli, lotus root, sesame  
26

**ALL DAY BIG BREKKY (VO, VGO, GFO)**  
Eggs your way, bacon, chorizo, grilled tomato, mushrooms, hash brown, tomato relish, sourdough  
28

**room 19 WAGYU BURGER (GFO)**  
Housemade wagyu (Mayura Station) beef patty, lettuce, tomato, pickles, cheese, bacon & special sauce with brioche roll, a side of waffle fries (sweet potato chips extra \$2)  
25

**DOUBLE FILLET-O-FISH**  
Breaded Mackerel, cabbage, cheese, pickles, tartare sauce with brioche roll, a side of waffle fries (sweet potato chips extra \$2)  
25

## COFFEE

SHORT BLACK	4.2
PICCOLO / SHORT MACCHIATO	4.6
FLAT WHITE/ CAPPUCCINO / LATTE	4.9/ 5.9
MOCHA	6.2/7.2
LONG BLACK	4.9/ 5.9
BATCH BREW	5.6 (refill 5)
BUTTER COFFEE (long black with butter)	7

ICED LATTE	6
ICED LONG BLACK	6
ICED BATCH BREW	6
ICED MOCHA	7.6
ICED ESPRESSO	7
NITRO COLD BREW	8.2
AFFOGATO	7

ALTERNATIVE MILK / DECAF / EXTRA SHOT +1

## NON COFFEE

MATCHA LATTE / HOJICHA LATTE	6/7
CHOCOLATE	6/7
CHAI LATTE	6/7
VEGAN STICKY CHAI	8/9
BABYCCINO	4

ICED MATCHA LATTE	7
ICED HOJICHA LATTE	7
ICED CHOCOLATE	7
ICED CHAI LATTE	7
ICED STICKY CHAI	9.6

## HOUSE SODA

STRAWBERRY CRUSH	9
Fresh strawberry, basil, lime, sugar, soda water	
JAPANESE YUZU LOVER	9
100% Japanese yuzu juice, sugar, soda water	
PASSION MANGO	9
House made mango puree, passionfruit, soda water	

## KOMBUCHA (KOMBUCHA BROS)

HIBISCUS	(MAX 1.15% ABV)	9
YUZU	(MAX 1.15% ABV)	9

## COLD PRESS JUICE

ORANGE	9
BOTANICAL	9
Apple, pear, banana, passionfruit, spinach, lemon	

## CAN SODA (BOBBY)

CREAMY SODA	6.5
LEMON	6.5
COLA	6.5

## TEA POT



EXTRA \$2 PER CUP  
MAXIMUM 2 CUPS PER TEA POT

ENGLISH BREAKFAST	6
EARL GREY/ GREEN	6
PEPPERMINT	6
GINGER & LEMONGRASS	6
FOUR SEASONS OOLONG	6

SPARKLING WATER 3pp

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