



FOOD MENU

BREAKFAST & BRUNCH till 11am

Toast of the Day – 8 (gfo)

Served with one preserve:

Jam, Marmalade, Peanut butter, Butter, Modena EVO, Vegemite

Free Range Eggs "Your Way" – 17 (gf)

Two eggs cooked to your preference: scrambled, sunny-side up, or 82°C poached. Served with daily fresh bread, sherry broccolini, confit tomatoes, and pecorino.

Add-ons:

- Smashed avo 3
- Truffle mushrooms & wilted spinach 4
- Split chorizo 3
- Extra egg 2
- Haloumi 3
- Hash brown 3
- Extra bacon 3

Three Egg Omelette – 16 (gfo)

Fluffy three-egg omelette cooked to perfection, served plain or with your choice of fillings. Served with daily fresh bread, sherry broccolini, confit tomatoes, and pecorino.

Truffle Mushroom & Wilted Spinach Omelette – 17 (gf)

A luxurious blend of earthy truffle mushrooms and tender wilted spinach folded into a fluffy three-egg omelette.

Ham & Gruyère Omelette – 18 (gf)

Classic three-egg omelette filled with savory ham and melted Gruyère cheese for a rich, satisfying bite.

Native Smashed Avo – 16 (gfo) (veo)

Creamy smashed avocado served with toast, feta, crispy chickpeas, fresh tomato, fennel arugula, olive, beetroot hummus. Add two 82°C poached eggs or Ahuanwazi chili scrambled eggs for 4.

Vibrant Poke Bowl – 20 (gf)

A nourishing bowl of manoomi rice, creamy avocado, crunchy nashi red cabbage slaw, wakame, edamame, and sweet corn. Finished with pickled ginger, toasted sesame, crispy fried onions, and a zesty wasabi kewpie & shoyu lime maple dressing.

Crème Brûlée French Toast – 16

Golden, caramelised French toast topped with brûléed bananas and fresh berries, served with luscious mascarpone and a drizzle of rich maple syrup. A decadent breakfast treat you won't forget.

Bacon & Egg Roll with Carolina Tomato Coulis – 12 (gfo)

Crispy streaky maple bacon and a perfectly cooked egg nestled in a fresh roll, topped with rich Carolina tomato coulis for a flavourful kick.

Add-ons:

- Smashed avo 3
- Truffle mushrooms & wilted spinach 4
- Extra egg 2
- Split chorizo 3
- Extra bacon 3

Casa Rustica – 26 (gfo)

A hearty medley of tomato and five-bean concasse, spicy chorizo, nduja-infused peperonata, and vibrant salsa verde. Served with rustic pane di casa and a poached 82°C eggs for a comforting, flavourful start to your day.

Acai Bowl – Small 12 Large 16 (gfo) (vf)

A vibrant blend of acai topped with crunchy granola, fresh banana, juicy strawberries, and a drizzle of honey.

Add-ons (3 each):

Peanut butter | Pistachio | Biscoff | Nutella | White chocolate | Belgian chocolate | Shredded coconut

ANVAYA Porridge – 14 (ve) (v)

With pandan poached apple and cinnamon with toasted almond flakes.

Mocha Velvet Mousse – 14

Decadent flourless chocolate and hazelnut mousse wrapped in a bold coffee glaze. Served with airy spirulina mascarpone, tender poached tropical fruits and a vibrant berry chia drizzle for a luscious finish.

FOR KIDS

Egg Soldiers – 10 (gfo)

Soft-boiled eggs with perfectly toasted fingers for dipping – a classic kids' delight!

Mini French Toast – 14

Golden mini French toasts topped with fresh strawberries, a scoop of creamy ice cream, and a drizzle of pure maple syrup. Sweet and irresistible!

Eggs Your Way with Hash Brown – 12 (gf)

Two eggs cooked just how they like them, served with a crispy golden hash brown for a hearty start.

Zen Mini Garden Bowl – 12

Soba noodles with lemongrass coconut chicken, Asian greens, kimchi, herbs, wakame, edamame, pomegranate, and nashi slaw. A fresh, balanced bowl full of bold s and nourishing goodness.

Kids Milkshakes – 5

Creamy, dreamy shakes in all their favourite flavours – the perfect sweet treat!

Kids Fresh Juices – 6

Refreshing, natural juices made fresh daily to keep little ones happy and hydrated.

gf = gluten free

v = vegetarian

gfo = gluten free option

ve = vegan



FOOD MENU

LUNCH 1130am

Vibrant Poke Bowl – 20 (gf)

A nourishing bowl of manoomi rice, creamy avocado, crunchy nashi red cabbage slaw, wakame, edamame, and sweet corn. Finished with pickled ginger, toasted sesame, crispy fried onions, and a zesty wasabi kewpie & shoyu lime maple dressing. Packed with flavour and wholesome goodness.

Cyprus Earth Bowl – 22 (gf) (ve) (v)

A colourful celebration of fresh, earthy flavours with creamy beetroot hummus, dukkha cauliflower, juicy pomegranate seeds, pickled carrot, toasted pine nuts, all drizzled with a rich, nutty tahini dressing. Pure plant-powered goodness in every bite.

Traditional Caesar Salad – 18 (gf)

With homemade dressing

Zen Garden Bowl – 24

Soba noodles with lemongrass coconut chicken, Asian greens, kimchi, herbs, wakame, edamame, pomegranate, and nashi slaw. A fresh, balanced bowl full of bold s and nourishing goodness.

Add a Protein

- Lemongrass coconut poached chicken 7
- 100g grilled salmon 8
- Split chorizo
- Falafel 3

ANVAYA Smashed Beef Burger – 23 (gfo)

160g brisket patty, gruyere, onion, cos lettuce, sweet & spicy pickles. Carolina tomato coulis and milk bun. Served with chips. Add Bacon 3 Sunny side up Egg 2

Grilled Cajun Chicken Burger – 22 (gfo)

Juicy grilled chicken breast with cos lettuce, tomato, gruyere, onion, avocado, streaky maple bacon and aioli and milk bun. Served with chips.



Lemon Basil Barramundi – 32 (gf)

Pan-roasted Cone Bay Barramundi served with a vibrant peperonata, toasted pine nuts, and fresh lemon basil, drizzled with rich olive oil. Accompanied by sherry greens and tender truffle chat potatoes for a perfectly balanced plate.

Rosemary Dijon Lamb Cutlets – 38.50 (gf)

Juicy grain-fed lamb cutlets served with roast pumpkin, charred asparagus and creamy garlic peas, and ruby pomegranate molasses. Divine!

SWEET TOOTH

Mocha Velvet Mousse – 14

Decadent flourless chocolate and hazelnut mousse wrapped in a bold coffee glaze. Served with airy spirulina mascarpone, tender poached tropical fruits and a vibrant berry chia drizzle for a luscious finish.

Rose Lychee Delight – 15

Light vanilla sponge layered with fragrant lychee rose cream, adorned with delicate rose petals and a vibrant chia berry coulis. Finished with a crisp crumbled pavlova for a perfect balance of textures.

FOR KIDS

Grilled Salmon with seasonal greens and chips – 16 (gf)

Beef and cheese burger with chips – 12 (gfo)

Poached lemongrass chicken & char broccolini – 16 (gf)

SIDES

Truffle fries with parmesan and truffle mayo – 10 (gf)

COS lettuce with homemade Caesar dressing and pecorino – 12 (gf)

Note: Our kitchen uses ingredients that may contain common allergens. Please specify any allergies when ordering, and we will do our best to cater to your request. Thank you!

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