

CARTHAGE MVST BE DESTROYED

## ALL DAY BREAKFAST

toast w/ organic grass fed butter & lavender honey [or] strawberry jam 8

the breakfast salad  
organic avocado romaine sprouts cucumber fresh herbs lemon & extra virgin olive oil 12  
+ heirloom breed boiled egg & chive 3  
+ marinated goats feta 7

toast w/ organic avocado and fresh tomato under olive oil coriander basil & chive 15

summer on toast 18  
marinated goats feta organic heirloom tomato torn basil chilli flakes & lime

the fruit plate 18  
seasonal & exotic fruit w/ maple caramelized pecans & organic grass fed yoghurt [or] organic grass fed cream

foxy porridge 20  
golden spurtle steel cut organic oats served w/ grass fed organic maple whipped cream fruit & caramelized pecans

parmesan not-so-scrambled eggs 20  
heritage free range eggs w/ fresh chilli [or] real truffle oil & w/ avocado tomato baby spinach & fresh herbs  
served w/ toast [or] steamed buttery organic basmati rice

breakfast w/ gwyneth 24  
heritage free range fried eggs w/ organic white quinoa chilli garlic & broccoli de cicco

i-had-curry-for-breakfast 35  
fragrant yellow fish curry w/ market fresh fluke broccoli carrot onion organic coconut milk ginger chilli coriander & basil served on steamed organic basmati rice

LIMITED OPENING MENU / 7 DAYS FROM 9 AM

## SOUPS

served w/ fresh herbs & toasted miche  
organic asparagus sweet corn sage marjoram chili & goats feta

~~slow cooked organic brown rice congee w/ white pepper carrot ginger & coriander~~  
cup 8 bowl 15

## SANDWICH BOXES

served w/ toasted miche, organic grass fed butter, organic avocado, tomato & salads

edelweiss havarti cheese w/ cornichon 16  
heirloom breed egg salad w/ dijon & lemon 18  
organic marinated goats feta w/ basil 20  
preservative-free smoked ham w/ dijon 20  
preservative-free soppressata w/ parmesan 20  
organic free-range poached chicken w/ basil 22  
~~super luxe grass-fed rare roast beef w/ dijon 25~~

## THE SPECIAL PLATE

*a satisfying taste of most of our menu*  
w/ a choice of organic grass fed yoghurt or organic grass fed maple whipped cream

for one 35 for two 50

## SIDES

heirloom breed boiled egg & chive 3  
steamed organic basmati & grass fed butter 4  
hand dipped whole milk ricotta 5  
edelweiss havarti cheese 5  
organic avocado w/ olive oil & coriander 5  
toast w/ organic grass fed butter 5.5

~~grilled haloumi 7~~  
marinated goats feta 7  
heritage free range egg salad w/herbs 7  
free range preservative-free ham 8  
preservative free soppressata salami 8  
grass fed organic yoghurt w/ fresh fruit 8  
grass fed organic cream w/ fresh fruit 10  
poached organic free-range chicken 10  
~~grass fed rare roast beef side 12~~

NO SPLIT BILLS / NO SUBSTITUTIONS ON MENU ITEMS  
NO PHOTO SHOOTS / NO COMMERCIAL OR MEDIA  
PHOTOGRAPHY INSIDE OR OUTSIDE

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## COFFEE

*lofted columbian single origin coffee w/ 100%  
organic grass fed milk*

espresso / americano / macchiato 3.5

flat white / latte / cappuccino 4.5

the *see-you-in-hell-johnny*

latte w/ steamed organic grass-fed cream 7

iced americano 4

## CHOCOLATE

warm chocolate w/ dark callebaut chocolate 6

## TEA

biodynamic earl grey / english breakfast 4.5

authentic japanese greens 5

weird & wonderful oolongs 5

organic herbal 4

fresh organic mint & cinnamon bark tea 5

iced kyoto green 5

## COLD DRINKS

the best ginger beer (ever) 4.5

young organic drinking coconuts 7

*pimms-without-the-pimms* ginger beer w/ organic

lime strawberry torn mint & cucumber 8

large sparkling water 8

large still water 8

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