

MENU

O'NIKKI

ALL DAY MENU

SOURDOUGH (WHITE/RYE) \$6.5
GLUTEN FREE, FRUIT TOAST \$6.5
BAGEL PEPE SAYA BUTTER \$6.5

HOUSE BERRY JAM, VEGEMITE, PEANUT BUTTER
ADD RICOTTA \$3.5

COCONUT PORRIDGE \$18

SPICE INFUSED COCONUT PORRIDGE WITH
CARAMELISED APPLE, POMEGRANATE, MIXED BERRIES,
CRUSHED MACADAMIA NUT, COCONUT CHIPS & 100%
CANADIAN MAPLE SYRUP

ACAI BOWL V \$17

HOUSE GRANOLA, KIWI FRUIT, MIXED BERRIES,
CARAMELISED BANANA, COCONUT CHIPS, GOJI BERRIES
& CHIA SEEDS.
ADD PEANUT BUTTER \$2 | ADD GF GRANOLA \$2

PROTEIN PANCAKE GF \$20

HONEY, YOGURT, BERRIES, GOJI BERRIES, CHIA SEEDS,
CARAMELISED BANANA, RICOTTA, OATS, ROASTED
ALMOND FLAKES. (ALLOW 20 MIN)
ADD COCONUT YOGURT \$2.5

FRENCH TOAST \$21

CINNAMON COATED BRIOCHE BREAD, VANILLA
POACHED PEAR, HAZELNUT PRALINE, WHIPPED
MASCARPONE, FRESH BERRIES & CRANBERRY GLAZE

GOURMET BACON & EGG ROLL \$15

AMERICAN CHEESE, HOUSE MADE HASH-BROWN &
TOMATO RELISH

GOURMET VEGETARIAN ROLL \$15

HALLOUMI SPINACH, EGG, HOUSE HASH BROWN &
TOMATO RELISH

EGGS BENNY ON SOURDOUGH \$15

SPINACH, HOLLANDAISE, CHIVES & CHERVIL.
ADD | BACON \$5 | HOUSE CURED SALMON \$6

BIG BREAKFAST \$23

HOUSE MADE HASH BROWN, CHORIZO, MUSHROOM,
BACON, VINE TOMATO, SOURDOUGH, EGGS YOUR WAY.
*NO ALTERNATIONS.

EGGS YOUR WAY \$12

CHOICE OF FRIED, SCRAMBLED OR POACHED SERVED
WITH SOURDOUGH AND PEPE SAYA BUTTER.

SIDES

VINE TOMATO, SPINACH, HOUSE MADE HASH BROWN,
MUSHROOM, SWEET POTATO \$4
BACON, HALOUMI, CHORIZO \$5
MIXED GREENS \$5
AVOCADO \$4.5
ROAST CHICKEN BREAST \$6.5
HOUSE CURED SALMON \$6

TURKISH EGGS \$20

CHORIZO, ROAST CAPSICUM, WILD MUSHROOM, ZAAATAR,
LABNEH, PITA BREAD, CRUMBLED PERSIAN FETA, MIXED
MICRO HERBS & FRESH MINT.

AVOCADO TOAST \$17

PERSIAN FETA, PESTO, HEIRLOOM
TOMATO, POMEGRANATE, TOASTED SESAME SEEDS &
MICRO SALAD. ADD EGG \$3 | ADD EGGS \$5 | BACON \$5
HALLOUMI \$5 | HOUSE CURED SALMON \$6

JALAPENO CORN FRITTERS \$20

LABNEH, SMASHED AVOCADO, TOMATO SALSA, MICRO
CORIANDER, SUMAC, PICKLED ONION AND POACHED
EGGS.

CURED SALMON OMELETTE GF \$22

SOY BONITO MAYO, AVOCADO, SPINACH, CRISPY
ESHALLOT & PICKLED CHILLI

VEGGIE BOWL V \$18

SWEET POTATO, SLAW, MIXED GREENS, BLACK RICE,
CRISPY-CHICKPEA, AVOCADO, ROMESCO & LEMON OIL
DRESSING. ADD | CHICKEN \$6.5 | HOUSE CURED
SALMON \$6 | FALAFEL \$6

GREEN FALAFEL SALAD V GF \$21

KALE, QUINOA, CARROT, CAULIFLOWER, FRESH MINT,
AVOCADO, PICKLED CHILLI, BEETROOT, CASHEW
MAYONNAISE, POMEGRANATE, ROASTED SEEDS &
MOLASSES DRESSING

LAMB SALAD GF \$27

DUKKAH CRUSTED LAMB BACKSTRAP, HEIRLOOM
TOMATO, WATERMELON, PERSIAN FETA, POMEGRANATE,
MINT, LABNEH, CHAMPAGNE VINAIGRETTE, BABY
CAPERS.

ROAST CHICKEN BREAST SALAD GF \$22

MIZUNA, MINT, CAULIFLOWER RICE, CHARRED CORN,
SPICED LABNEH, MUSTARD VINAIGRETTE, ROASTED
ALMONDS.

CHICKEN SCHNITZEL \$24

HERB CRUSTED CHICKEN BREAST, PESTO LABNEH,
FRESH AVOCADO & PICKLED CARROT GRAPE FENNEL
SALAD

GRILLED SALMON FILLET \$26

HUON ATLANTIC SALMON, TAHINI YOGURT, MIXED GRAIN
SALAD, CHARRED BROCCOLINI, POMEGRANATE,
CURRENTS, SHAVED FENNEL, MIXED MICRO HERBS.

BEEF CHEEKS GF \$26

12 HOUR SLOW ROAST WAGYU BEEF CHEEKS, PARSNIP
PUREE, SAUTÉED WILD MUSHROOMS KALE & PUMPKIN,
DEHYDRATED CRUSHED KALAMATA OLIVES .

CUBAN SANDWICH \$18

24 HOUR BRAISED PORK BELLY & CORN BEEF,
WESTMONT PICKLES, ENGLISH MUSTARD & THREE
CHEESES. ADD FRIES | \$3

ANGUS BEEF BURGER \$19

100% ANGUS BEEF PATTY, AMERICAN CHEDDAR CHEESE,
LETTUCE, PICKLED CUCUMBER, ONION, MAC SAUCE,
FRIES EXTRA PATTY

FRIED CHICKEN BURGER \$19

CRISPY CHICKEN, LIME AIOLI, AMERICAN CHEDDAR
CHEESE, SLAW & FRIES.

*NO ALTERNATIVES TO THE MENU ON WEEKENDS.

FOR THE KIDS

CHICKEN TENDERS & CHIPS	\$10
BACON AND EGG ROLL	\$8
CHEESE BURGER & CHIPS	\$12
SCRAMBLED EGGS	\$8
HOT CAKES WITH PEPE SAYA BUTTER ADD ICE CREAM \$2	\$14

HOT DRINKS

WHITE	\$4
HOT CHOCOLATE	\$4
MOCHA	\$4.5
BUTTERFLY PEA	\$4.5
CHAI	\$4.5
MATCHA	\$4.5
TURMERIC	\$4.5
DIRTY CHAI	\$5
STICKY CHAI	\$6.5
SINGLE ORIGIN SHORT BLACK	\$4
SINGLE ORIGIN LONG BLACK	\$4.5
SPICED LATTE	\$4.5
COLD BREW	\$4.5
ADD LARGE	\$0.5
DECAF	\$0.5
EXTRA SHOT	\$0.5
SOY, ALMOND, LACTOSE, OAT	\$0.5
TEA DROP	\$5
HONEY DEW GREEN, FRENCH EARL GREY, PEPPERMINT, CHAMOMILE BLOSSOM, ENGLISH BREAKFAST, LEMON GRASS GINGER	



COLD DRINKS

ICED LATTE	\$4.5
FREDDO CAP	\$7
FREDDO ESPRESSO	\$6
DALGONA COFFEE - HOT/COLD	\$6
ICED STICKY CHAI	\$6.5
BLENDED ICED CHOCOLATE OR COFFEE (WITH ICE-CREAM)	\$7

COLD PRESSED JUICE

ORANGE	\$8.5
FEEL GOOD APPLE, WATERMELON, PINEAPPLE, LIME, MINT	
GREEN KALE, LEMON, APPLE, GINGER, PEAR	
DETOXIFIER BEETROOT, CARROT, CELERY, APPLE, GINGER	
PICK ME UP CARROT, ORANGE, LEMON, TUMARIC	
ONIKKI LYCHEE, LIME, GINGER, WATERMELON, PINEAPPLE, PEAR	
FLU SHOT	\$5.5
GINGER, APPLE, LEMON, TURMERIC	
MILKSHAKE	\$7.5
CHOCOLATE, CARAMEL, VANILLA, STRAWBERRY	

PROTEIN SHAKE

BANANA – PEANUT BUTTER, COCOA NIBS, VEGAN PROTEIN-POWDER AND ALMOND MILK	
MANGO – PASSION FRUIT, VEGAN PROTEIN, COCONUT MILK	

SMOOTHIES

BANANA – YOGURT, CINNAMON, HONEY, SKIM MILK, OATS, CHIA SEEDS	
ROCKY ROAD – VEGAN CHOCOLATE, MARSHMALLOW, CRUSHED NUTS, COCONUT MILK & VANILLA ICE-CREAM	
SPICED CHAI – MIXED SPICES, ICE-CREAM, MILK	

DRINKS

FIJI WATER 500ML	\$4
PUREE SPARKLING 750ML	\$6
PUREZZA SPARKLING GLASS	\$3
COKE, COKE ZERO, LEMONADE	\$4