

# BREAKFAST

## BREAKFAST MEZZE

olives, chevapi, labne, vegetables, Persian eggs, housemade bread 30pp

## THE GREEN SHAKSHUKA

Persian fetta, red pepper, housemade bread 28 gf or df

## THE GREEN BOWL

falafels, green tahini, cucumber, mint, avocado, pine nuts dukkah 22 v gf  
+ two poached eggs 6

## PERSIAN FRIED EGGS

harissa, housemade bread, labne 24 gf df v  
+ rayner's bacon 8

## BABYLON

toasted sourdough, hummus, caramelized onion, harissa fried eggs 22 df  
+ haloumi with honey 8  
+ chevapi, pomegranate, pinenuts 10

## HAWAIJ MUSHROOMS ON TOAST

fermented mushroom paste, almond, barberry 27 v  
+ haloumi with honey 8  
+ two poached eggs 6

## AVOCADO ON TOAST

smoked labne, za'atar, herb oil 21 gf or df or v  
+ two poached eggs 6  
+ hawaij mushrooms 7

## BACON AND POACHED EGGS

sourdough, sumac, banadurah harrah 25 gf  
+ avocado 6

## LEBANESE MUFFIN

kofta, shatta, egg, hummus 17  
+ rayner's bacon 8

## FRUIT TOAST

mixed berry compote and whipped ricotta 12 v df

## TOASTED SOURDOUGH

butter, seasonal preserve 9 gf

## ST ALI COFFEE

espresso 4  
cup 5 mug 6  
iced latte/iced LB 6  
hot choc/mocha 7  
matcha 7  
turmeric latte 5.5  
extra shot +70c  
alternative milk +70c  
(soy/oat/almond/  
lactose free)

## APERITIF

### VANILLA MIMOSA 16

licor 43, prosecco, orange juice

### ESPRESSO MARTINI 20

vodka, kahlua, espresso

### BLOODY MARY 20

vodka, lemon, worcestershire, tobasco

## ADD ONS

Chevapi, pomegranate, pinenut 10 df

Rayner's bacon 8

Avocado salsa, bzaar 6

Haloumi with maleny honey 7

Hashbrown, smoked labne, sumac 7 gf v

Hawaij mushrooms 7 gf v

Sourdough 5

Poached eggs 3ea

# DRINKS MENU

## SMOOTHIES 12 (PRE-BOTTLED)

### IMMUNITY

Rosehip, passionfruit, blueberry, pear, apple and banana

### ENERGISE

Mesquite, pear, pineapple, mango, passionfruit and apple

## MOCKTAILS 15

### G & T

Exotic botanicals

### THE PALOMA

Refreshing tequila taste with grapefruit, passionfruit, yuzu, finger lime

## COLD PRESSED JUICES 10 (PRE-BOTTLED)

Watermelon & pear

Apple & ginger

Beetroot

Green

Orange

## TEAS 7

English breakfast

Earl grey

Black chai

Lemongrass & ginger

Green

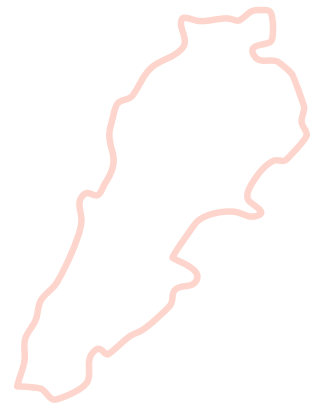
Jasmine green

Peppermint

Chamomile

Forest berry

*Come  
Sit  
Eat*



One bill per table or split bill evenly only. Please advise us of allergies or dietary considerations we cannot guarantee the absence of allergens in our dishes due to all foods being prepared in the same kitchen. We impose a surcharge of 0.56% - 1.91% on the transaction amount of card products, which is not greater than our cost of acceptance.

10% surcharge applies on Sunday, 17% surcharge applies on public holidays