

BREAKFAST 8 – 11AM

Avocado toast	17
Midnight Baker toast, heirloom tomato, avocado [GF]	
Coconut rice	17
black sticky rice, coconut yoghurt, palm sugar syrup, cardamom apricot compote [GF]	
Smoothie bowl	18
mango, banana, ginger, turmeric, coconut yoghurt, activated seeds [GF]	
The 'Un-commoner'	24
avocado, heirloom tomato, herb salt potatoes, cress, sauerkraut, tomato kasundi, toasted rye*	

LUNCH 11AM – 3PM

Nourish bowl	22
wild rice, edamame, avocado, roasted butternut, sauerkraut, sprouted beans, turmeric tahini dressing [GF]	
Miso roasted eggplant	23
babaganoush, pomegranate buckwheat tabbouleh, roast beetroot [Vg/GF]	
The 'Un-commoner'	24
avocado, heirloom tomato, herb salt potatoes, cress, sauerkraut, tomato kasundi, toasted rye*	
Black bean tortilla	23
corn tortilla, black beans, chipotle creamed corn, avocado, tomatillo [GF]	

ADD

Midnight Baker Freedom loaf [GF]	2
sauerkraut/herb salt potatoes/roast tomato/avocado	4
potato skins, tomato ketchup	9

SMALL PLATES FROM 3PM

Fried pickles	8
turmeric tahini sauce [GF]	
Babaganoush	12
smoky eggplant dip, Midnight baker toasts, dukkah, olive [GF]	
Potato skins	9
rosemary salt, ketchup	

PLATES FROM 5PM

Miso roasted eggplant	23
babaganoush, pomegranate buckwheat tabbouleh, roast beetroot [Vg/GF]	
Black bean tortilla	23
corn tortilla, black beans, chipotle creamed corn, avocado, tomatillo [GF]	
Roasted butternut	25
coconut yoghurt, hot and sour eggplant, crispy chickpea [GF]	
Horopito salted tofu	26
zucchini 'spaghetti', fresh peas, yuzu ponzu [GF]	

ADD

summer slaw [GF]	9
green beans, lemon, almonds [GF]	9
crispy potatoes, herb salt [GF]	9

Please note we cannot substitute menu items at peak times.

[GF] gluten free [DF] dairy free * gluten free on request
Please notify your waiter if you have a food allergy so we can best accommodate you.