



BEER

Corona / Cider. **\$7.5**

Low Alcohol Beer. **\$7**

WINE

House Red. **\$12**

House Wine. **\$11**

JLM SIGNATURE DRINKS

Black Forest / Piña Colada. **\$18**

Without Alcohol. **\$15**

KARMA COLA

Lemmy / Cola. **\$6**

KOMBUCHA

Lemon & Ginger / Mango & Passionfruit. **\$8**

COLD PRESS JUICE

Orange Juice / Guava & Passionfruit / Black Currant & Raspberry. **\$7.5**

VEGAN SMOOTHIES

Tropical / Green Immunity / Mango. **\$9**

HOMEMADE SPECIALITY

Iced Matcha Latte / Coconut Iced Chai / Matcha Latte. **\$7**

COLD DRINKS

Iced Americano **\$5.5**

Iced Coffee / Chocolate / Mocha **\$7**

Maple Iced Coffee. **\$7.5**

NOBLE & SAVAGE TEA

English Breakfast / Early Grey / Sencha / Peppermint Breeze /
Strawberry Plum / Maple Walnut / Lime Blossom & Chamomile. **\$5.5**

HAKANOA

Spicy Chai / Sweet Chai / Lemon, Honey & Ginger. **\$6.5**

COFFEE

Short black / Long Black / Americano. **\$5**

Flat White / Cappuccino / Latte / Mocha. **\$5.8**

Hot Chocolate. **\$5.5**

Short Macchiato / Long Macchiato. **\$5.25**

Piccolo. **\$5.2**

Large/ Extra Shot / Decaf. **\$1**

Soy Milk / Coconut Milk / Oat Milk **\$1**

just like martha.





EGGS ON TOAST \$15

Eggs your way with your choice of toast (sourdough / five grains)
Gf bread option available+\$1.50

GRANOLA BOWL \$18

House-made granola mix, coconut Chia seed pudding, and seasonal fruits.



MARTHA'S BIG BREAKFAST \$29

Pasture poached eggs, garlic bread, roasted tomatoes, peri-peri chicken sausage, potato rosti, thick-cut bacon, mushrooms, and greens.
Options available: Gf +\$1.5 / Df



SUPER AVOCADO \$26

Confit cherry tomatoes, pickled baby beets, crushed feta, roasted pepper hummus, spicy dukkha, seeds, toasted sourdough, and pasture-poached egg.
Add bacon or Salmon +\$8. Options available: Gf +\$1.5

EGG BENEDICT \$20(Df)

Brioche, poached eggs, seasonal greens, and hollandaise sauce
/ Add Mushrooms +\$6/ Add Salmon +\$8 / Add Bacon +\$8
Options available: Gf +\$1.5

FRENCH TOAST \$26

Churro French toast, ginger mascarpone cream, mango pannacotta, berry compote, Nutella sauce, seasonal fruits, oreo crumb / Add Bacon +\$8



FRIED CHICKEN \$27

Kale and cabbage slaw, sriracha aioli, and extra crispy fries.

WAGYU MINCE ON TOAST \$25

Spicy mince, brioche, poached egg, seasonal greens, raspberry pickled onions, crispy shallot, and chili oil. Gf bread option available+\$1.50



VEGAN CORN FRITTER \$25 (V)

Coconut dressing, chargrilled corn ribs, kale, cherry tomatoes, toasted seeds, chili oil / Add salmon +\$8 / Add bacon +\$8 / Add an egg +\$4

LAMB SHOULDER \$28 (Gf)

Slow-cooked grass-fed lamb shoulder, roasted pumpkin, radicchio salad, feta, sumac, hazelnut dukkha, red wine jus, and burnt onion yogurt.
Options available: Gf +\$1.5



BEEF BRISKET BURGER \$28

Slow-cooked beef brisket, cabbage, mustard, pickles, chipotle, brioche bun, fries, aioli

CREAMY MUSHROOM \$26

Aged pecorino romano, sourdough crumbs, poached egg, crispy cavolo, black truffle oil, cheese & sourdough / Add Bacon + \$8 / Add Salmon +\$8.
Gf bread option available+\$1.50



FISH AND CHIPS \$27

With tartare sauce, and salad.

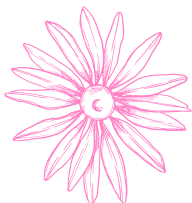
SIDE

Seasonal Greens / Sausage/ Mushrooms / Grilled Tomatoes +\$6
Salmon/ Fries / Thick-cut bacon +\$8


KIDS MENU (for those who are aged 10 or under)

Fairy bread french toast with whipped cream \$10
Cheese omelette served with ketchup \$8

just like martha.



V-Vegan
Vg-Vegetarian
NGA-Not Gluten Added
Df-Dairy Free



"Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts, and milk. Ask our staff for more information."
Please note that prices and menu items are subject to change without notice.*

