

THE CLASSICS

THE MORNING CLASSIC TOAST 9.9 (GF, V OPT.)

Two free-range eggs poached, fried, or scrambled on artisan toast.

ARTISAN TOAST RITUAL (GF, VG OPT.) 14.9

Your choice of sourdough, multigrain, or fruit loaf served with butter, Vegemite, jam, honey, or Nutella. (Choose up to 2)

THE LUSH GRAND BREAKFAST (GF, V) 30.9

A generous plate of grilled halloumi, chorizo, crispy bacon, avocado, and a golden hash brown with roasted tomato and mushrooms. Served with artisan sourdough, poached egg, tomato relish, and beetroot hummus.

Add Smoked Salmon +4.9 | Swap to Scrambled eggs +2

THE GOLDEN NEST ROYALE 28.9 (GF OPT., V OPT.)

Poached eggs nestled on a crisp golden potato lattice with spicy chilli Béarnaise and caviar. Choice of: Slow-braised beef brisket, pork belly, bacon steak, salmon, or king oyster mushroom with fresh truffle.

EMERALD GARDEN TOAST 24.9 (GF OPT., VG OPT.)

Smashed avocado on toasted black charcoal bread with medley tomatoes, sun-dried tomato hummus, feta, pomegranate, a poached egg, dukkah, crispy red radish and balsamic reduction.

FIRE & OCEAN SCRAMBLED (GF OPT.) 29.9

Free-range eggs, Tom Yum prawns, chilli jam, and medley tomatoes on a buttery croissant. Topped with golden panko prawns, herb mayo, caviar, and fresh coriander.

BRIGHT & SWEET

TROPICAL SUNRISE BOWL 22.5

Acai topped with granola, coconut yoghurt, mango sorbet, mango pearls, and fresh berries.

LUSH FRUIT PLATTER (FOR 2) 19.9

A seasonal selection of fresh local and tropical fruits, perfectly curated for sharing.

MIDNIGHT COCONUT RICE (GF OPT.) 22.5

Black forbidden rice infused with coconut and pandan leaves, served with fresh mango, berries, and a crisp coconut tile.



ALL DAY BRUNCH MENU

VELVET NOIR PANCAKES 29.5

Fluffy red velvet pancakes with mascarpone Chantilly, dark chocolate ganache, pistachio crumble, and rose petals. Served with house-made vanilla bean ice cream and fresh berries.

THE LUSH KITCHEN

TRUFFLE FOREST RISOTTO (GF, V, VG OPT.) 29.5

Creamy arborio rice with mixed forest mushrooms, a touch of white wine, parmesan cheese, and shaved truffle. [Add Grilled Chicken +7]

WILD FOREST TORTELLINI 32.5

Hand-stuffed beef tortellini in an earthy wild mushroom cream sauce, finished with shaved black truffle, fresh herbs, and parmesan.

COASTAL BARRAMUNDI (GF, NF) 32.5

Pan-seared barramundi with celeriac puree, dill-braised leek, chat potatoes, broccolini, onion butter, and capers. Finished with crispy kale.

THE LUSH POWER PLATE 31.5

A nutrient-dense plate of beetroot relish, charred corn, house-made potato rosti, and creamy scrambled eggs.

LUSH NOURISH BOWL (VG) 24.9

A vibrant vegan bowl of crispy tofu, golden falafel, grilled sweet potato, roasted purple cauliflower, and couscous. Served with beetroot hummus, creamy guacamole, and toasted macadamias. [Add Grilled Chicken +7]

MEDITERRANEAN FIRE SHAKSHUKA (V) 29.9

Slow-cooked tomato and capsicum base with spiced chicken meatballs, baked eggs, feta, and fresh herbs. Served with hummus and warm pita bread.

BURGERS & HANDHELDS

All dishes come with a side of chips.

BLUSH GARDEN BURGER (GF, V) 23.9

Grilled king oyster mushroom and halloumi with mango chutney, truffle mayo, baby cos lettuce, and tomato on a soft pink bun.

THE LUSH WAGYU STACK (GF OPT.) 28.9

Wagyu patty, double cheese, crispy bacon, and a fried egg with baby cos, tomato, relish, and caramelised onion. Finished with Lush burger sauce on a charcoal bun

SOUTHERN HEAT CHICKEN BURGER 28.9 (GF OPT.)

Crispy Southern-fried chicken thigh, burger cheese, and crispy bacon with baby cos, tomato, and a kick of spicy mayo.

SIGNATURE STEAK CIABATTA (GF OPT.) 31.9

Scotch fillet steak, Swiss cheese, chef's chimichurri, and caramelised onion with rocket and Lush special sauce on toasted ciabatta.

SALADS

LUSH SUPERGREENS BOWL (V) 26.9

Wild rice, quinoa, roasted vegetables, grilled halloumi, and almond flakes with a citrus salsa.

Add Grilled Chicken +7

TROPICAL PRAWN & MANGO SALAD 28.9

Juicy prawns, diced mango, and creamy avocado tossed in a zesty Asian dressing.

ASIAN GARDEN SOBA 26.5

Soba noodles with Asian slaw, edamame, and crispy shallots in a soy-based dressing.

Add Grilled Chicken +7

MINI MATES

14 years and below | 13.5 each

Little Bite Nuggets with - chips and tomato sauce.

Mini Lush Slider - beef and cheese on a soft bun + chips.

Little Pasta Bowl - tossed in Napoli sauce with parmesan.

Mini Ocean Catch - crispy fish and chips.

Little Pancake Stack - with maple syrup, strawberries and vanilla ice cream (Available until 3pm)

Sweet Scoop Treat - vanilla bean ice cream with your choice of topping | 7.5

(GF) Gluten-Free | (V) Vegetarian | (VG) Vegan | (NF) Nut-Free | (OPT.) Option Available | Any additional condiments or extras +\$3.

Drinks Menu

COFFEE

The Daily Roast | 5.5 / 6.5

White or Black

Hot Chocolate | 7

Chai Latte | 6

Kids Hot Chocolate | 5

Tea Selection | 5.5

English Breakfast, Earl Grey, Peppermint,
Chamomile, Lemongrass & Ginger

Customise Your Cup

Milk Alternatives: Soy, Almond, Oat,
Lactose-Free | +0.8

Syrups: Vanilla, Caramel, Hazelnut | +0.7

MATCHA & SPECIALTIES

Served Iced.

Strawberry Matcha | 9

Layered with fresh strawberry puree.

Maple Sea-Salt Matcha | 9

A perfect balance of sweet and savoury.

Coco Lush | 9

Signature coconut-infused matcha.

THE CHILLED COLLECTION

Mont Blanc | 9.5

Our signature layered cold brew cream coffee.

Affogato | 8.5

Espresso poured over creamy vanilla bean ice cream.

Iced Latte | 7.5

Iced Coffee | 9

With vanilla bean ice cream.

Iced Mocha / Chocolate | 9

With vanilla bean ice cream.

Kids Iced Chocolate | 5

With vanilla bean ice cream.

Sparkling Iced Tea | 9 (Lemon or Peach)

Sparkling Iced Soda | 9 (Lemon or Peach)

SMOOTHIES & SHAKES

Milkshakes | 9.5

Chocolate, Vanilla, or Strawberry

Milk alternatives available (+0.8)

Mango Passion Smoothie | 12.5

Mango, banana, coconut milk, and passionfruit pulp.

Berry Smoothie | 12.5

Mixed berries, mango, and coconut water.

Breakfast Smoothie | 12.5

Banana, oats, peanut butter, maple syrup,
almond milk, and cinnamon. [Add Protein +5]

COLD PRESSED JUICES & WATER

Basic Juices | 11

Orange, Apple, or Watermelon

Vitamin C | 11.95

Carrot, lemon, ginger, and orange.

Detox Juice | 11.95

Apple, orange, coconut water, and cranberry.

Green Juice | 11.95

Apple, cucumber, ginger, celery, and lemon.

Soft Drinks / Moda Still Mineral Water | 5

(Moda water includes unlimited refills)

Lemon, Lime & Bitters | 5.5

MORNING COCKTAILS

Sunrise Mimosa | 9 (Or 2 for 15)

Espresso Martini | 22

Coffee Negroni | 22

Matcha Martini | 22

(GF) Gluten-Free | (V) Vegetarian | (VG)
Vegan | (NF) Nut-Free | (OPT.) Option Available

10% weekend surcharge | 15% Public Holiday surcharge
All card transactions incur a 1.5% processing fee.

While we take the utmost care to cater to all dietary requirements, we cannot guarantee the absolute absence of cross-contamination in our kitchen. Please inform our team of any severe allergies before ordering.