∠ ALL DAY MENU

GRANOLA BOWL (VEGE) /18.8

Enjoy a crunchy, house made granola, Greek yogurt, whipped raspberry mascarpone, fresh seasonal fruits and a touch of honey.

AVOCADO TOAST (VEGE) /18.8

Smashed avocado on sourdough, marinated feta, confit tomatoes, topped with mint and parsley. GF and Vegan options available

Add Signature hashbrown +6

BREADS & SPREADS /7.8

Two slices of toasted white or rye sourdough, served with butter and your favourite spread. Choose from Vegemite, house made berry jam or peanut butter. GF option available

Add Signature hashbrown +6

BACON HASHBROWN BENEDICT (GF) /24.8

Lake Macquarie free-range soft poached eggs, smoked hollandaise sauce and salsa verde, on our Signature homemade hashbrown.

Swap bacon for smoked Ora King Salmon +4

SIDES & EXTRAS

EGG /4

Sunny side I soft poached I scrambled (portion)

BREAKFAST ESSENTIALS /6

Smashed avo I mushrooms / bacon I chorizo I haloumi I confit tomatoes | Signature house made hashbrown | smoked Ora King salmon +6.8

CRISPY POTATO FRIES (VEGE) /12.8

GREEN SALAD (VEGE, GF) /12.8

Haloumi, dried cranberries, mixed leaves, aged balsamic. VEGAN option available.

FOCACCIA SMOKED BACON & EGGS /18.8

Folded eggs, crispy Blackforest bacon, onion jam, smashed avocado, Swiss cheese, barbecue sauce on homemade focaccia. GF and Vege options available

Add Sianature hashbrown +6

HERB CORN FRITTERS (VEGE) /22.8

Com, coriander and spring onion fritters, served with cherry tomatoes, miso mayonnaise and mixed leaves.

DELUXE BREAKFAST /28.8

Fried Lake Macquarie free range eggs, mild chorizo, Blackforest bacon, sauteed mushrpoms, baçon baked black beans, confit tomatoes, with toasted sourdough. GF option available

Add Signature hashbrown +6

SAKURA CHICKEN KATSU /24.8

Crumbed chicken, Sakura mentailo mayo, Japanese slaw and crispy potato chips.

WAGYU STEAK SANDWICH /32.4

Premium MB 5-6+ Wagyu Scotch fillet, onion jam, Swiss cheese, radicchio, pickled cucumber and aioli, toasted rye sourdough. . GF option & Wine pairing available .

MARKET FISH /35.8

Today's freshly grilled fish, cherry tomatoes, & briny olives in oil, house made focaccia. GF option & wine pairing available

Swap the fish for Ora King salmon fillet +5

PASTA CARBONARA /30.8

Mezza Manica pasta, traditional egg & pecorino sauce, guanciale, shaved Parmesan. Wine pairing available.

Add Burrata +5

WAGYU SCOTCH FILLET (GF,DF) /46.8

Superior 250gr MB 6+ Wagyu Scatch fillet, with jus, herb paste, creamy mash potato, roasted shallots and asparagus spears. Wine pairing available.

NEW GRAB&GO

made fresh every morning, best enjoyed on the go

CHICKEN & LENTIL SALAD (GF) /14.8

Poached chicken, green lentils, feta, sweet peas, capsicum, tomato, aucumber, mixed leaves, coriander & citric dressing.

BRAZILIAN SANDWICH /11.8

Mortadella, tasty cheese, mustard on our house made focaccia

TUSCAN SANDWICH (VEGE) /11.8

Rocket, sundried tomatoes, pickled auaumber, tasty cheese, mustard, on our home made focaccia. Add salami +1

TURMERIC & BERRY CHIA PUDDING (VEGAN, GF, DF) /10.8 Chia seeds, coconut milk, berry puree, maple syrup, kiwi fruit, shaved coconut & fresh fruits.

✓ KIDS MEALS

KARAAGE CHICKEN & CHIPS /12.8 Japanese fried chicken and crispy potato fries.

SPAGHETTI BOLOGNESE & PARMESAN /12.8

✓ DESSERTS & SWEETS

BUTTERED BANANA BREAD /6.8

HOMEMADE TIRAMISU /12.8

MUFFINS /5

Lemon lapple & cinnamon l blueberry l chocolate l mixed berries

Various pastries also available

LHOT DRINKS

MILK BASE COFFEE	4.8
LONG BLACK, BATCH BREW	4.8
SINGLE ESPRESSO	4.5
DOUBLE ESPRESSO	5
STICKY CHAI	6.5
BELGIAN HOT CHOCOLATE	6.5
MATCHA LATTE, HOJICHA LATTE	6.5
DECAFF	+1
DECAFF EXTRA SHOT	+1 +1
2 2 3 7 11 1	
EXTRA SHOT	+1
EXTRA SHOT ALTERNATIVE MILK	+1 +1
EXTRA SHOT ALTERNATIVE MILK CARAMEL SYRUP	+1 +1 +0.5
EXTRA SHOT ALTERNATIVE MILK CARAMEL SYRUP VANILLA SYRUP	+1 +1 +0.5 +0.5

✓ POUR OVER COFFEE

KENYA GICHATHAINI

8

12

Process: 1,600-1,900/MASL Peaberry Fully Washed Flavours: complex and vibrant notes of blackcurrant, raspberry and lemon.

COSTA RICA VOLCAN AZUL RESERVE

Process: 1,400-1,700MASL Geisha Anaerobic Flavours: syrupy body with notes of cherry, cola, blackcurrant hibiscus and tropical fruits.

EL SALVADOR EL MANZANO 12

Process: 1,500MASL Geisha Natural Flavours: harmonious and silky texture, notes of pear, apricot and flowers.

COLOMBIA JESUS & ROSA BARAHONA 12

Process: 1,800 MASL Geisha Natural
Flavours: complex union of tropical and citrus fruits, spices
and floral tones.

KIN

ABOUT OUR COFFEE

because there is more to our coffee than just beans, water and milk

ONE SIZE

We serve our dine-in coffee in a **7oz** cup to ensure the perfect milk-to-coffee ratio for optimal flavour. Your favourite choice of milk is steamed at exactly **62 degrees** and each coffee is made with a double ristretto, giving it a rich, smooth taste without overpowering bitterness. A Large size is available in a takeaway cup, but for the best experience, we keep it just right in-house!

TWO BLENDS FOR MILK COFFEES

We offer two types of blends for milk coffee, with significantly different aromas:

Dark Owl offers a rich 8 nutty flavour with notes of cacao, toasted nuts and brown sugar. It is used by default if not specified.

Blueberry Jam, blend made exclusively for KIN, offers a sweeter experience, with notes of blueberry and white chocolate.

Let us know which one to make your coffee with.

SINGLE ORIGINS FOR BLACK COFFEES

All our black coffees—espresso, long black, and batch brews—are made with rotating single-origin beans, showcasing unique flavours from around the world. Ask our team about the current origin!

↓ TEA SELECTION ↓

BLACK TEA	Tealeaves with rose petals	5.3
GOLDEN LOTUS	Dried chrysanthemum	5.3
4 FLOWERS	jasmine, lily, rose & chrysanthemum	5.3
CITRUS MINT	Dried mandarin peel, white tea	5.3
NATURE'S GREEN	Green tea, jasmine & flowers	5.3

COLD DRINKS >

ICED LATTE	6.5
ICED MOCHA	6.5
ICED CHAI	6.5
ICED CHOCOLATE	6.5
ICED LONG BLACK, COLD BREW	6.5
SEASONAL DRINKS	9
VANILLA MILKSHAKE	9
BELGIAN CHOCOLATE MILKSHAKE	9
COCONUT WATER	5
COKE ORIGINAL	5
COKE ZERO	5
SODAS BY ORDINARY SODAY Natural Cola Yuzu Lemon Mandarin Grapefruit	5

COLD PRESSED JUICES >

VALENCIA ORANGE	7
LOVE BEETS	7
Beetroot, green apple, carrot, ginger, lime	
SUBLIME PINE	7
Pineapple, pear, green apple, lemon, mint	
WATERMELON+	7
Watermelon, green apple, strawberry, lime	

SMOOTHIES \(\sqrt{}\)

BERRY	11
Mixed berries, forest berries ice cream, apple juice	
GREEN	11
Banana, spinach, mango, pineapple, flax seed, chia, water	coconut
MANGO	11
Mango, passion fruit, mango&passion fruit ice cream,	soy milk

Ask us about our Brazilian Dinner Menu