



O'Hey is dedicated to minimal food wastage. Head Chef Michael Semaan creates an innovative, well-balanced menu using seasonal produce sourced from trusted local suppliers. The O'Hey team champions a menu that features house-dehydrated, pickled and preserved fruits and vegetables, amongst other means to reduce unnecessary food waste.

## EGGS YOUR WAY 11

### BREAD (G)\*

Seeded, or sourdough, with condiments 7

### EXTRAS

Egg	2
Toast	2
Mushrooms	4
Tomatoes	4
Avocado	4
Potato hash	4
Charred greens	4
Bacon	5
Grilled chicken	5
Chorizo	5
Halloumi	5
Sujuk	5
Smoked salmon	5
Sweet potato wedges	9
Shoestring fries	8

(VE) - VEGAN (G) - GLUTEN FREE  
(V) - VEGETARIAN (O)\* - OPTION

## All Day Menu

### RAISIN TOAST 8

served with sweet, spiced ricotta whip

### GARDEN (V) (G) 18

purple cauliflower, sweet peas, broccoli and asparagus, pan-fried in burnt sage butter. with a poached egg, avocado smash, spiced fetta, and ricotta cream. served on sourdough

### SMOOTHIE BOWL (G) (VE)\* 18

raspberry, banana and almond milk smoothie. with orange-spiced coulie, buckwheat granola, honeycomb crumble, raspberries, and a coconut raspberry popsicle coated with gold leaf

### CHIA BOWL (V)\* (G)\* 18

coconut chia pudding, with natural yoghurt, granola clumps, seasonal fresh fruits, mixed berries and dehydrated citrus, banana chips, watermelon jerky and toasted seeds with a raspberry and rose water pepet

### CHILLI SCRAMBLE (V) (VE)\* (G)\* 18

scrambled eggs with a pasilla chilli sauce, feta, fresh chilli, spring onion and fried shallots on sourdough toast

### FALAFEL BOWL (V) 18

organic falafel, pumpkin hummus, fatoush salad, dukkah egg, pickled chilli, radish, crispy halloumi, hung yoghurt and pomegranate

### HOTCAKES (V) 19

ricotta and raspberry cake, seasonal fruits, chewy watermelon meringue, banana butterscotch liquid, granola, mango sorbet, raspberry caviar, with a poached beurre bosc spiced pear

### AVO (V) (G)\* (VE)\* 18

minted smashed avocado, sweet peas, poached egg, fetta and spinach whip, pomegranate, sumac dust, topped with fig micro green salad and puffed grains, on sourdough toast

and halloumi 5

### FRIED EGG (V) (G) 18

grain salad, sumac oil, labneh, crispy leeks, fried egg and yellow squash

add halloumi 5

### PORRIDGE (VE)\* 16

ducasse banana and oat porridge with candied pecans, fresh berries, coconut ginger crumble, salted caramel ice cream on a glass roof

### BRISKET (G)\* 19

spiced smoked hollandaise over potato hash, a poached egg, hickory-smoked twice-cooked brisket, pickle & cabbage slaw, served with charred corn

### GRAIN SALAD (VE) (G) 18

poached wild grains, fresh purple kale, beetroot & kiwi hummus with roast pumpkin, charred greens, a lemon vinaigrette, and caramelised figs

add grilled chicken 5  
add halloumi 5

### FULL BREKKIE (G)\* 22

eggs your way with potato hash, blistered cherry tomatoes, mushrooms, sauteed greens, golden halloumi, bacon, served with a spiced kusundi on sourdough bread

### POKE BOWL (G) (VE)\* 19

smoked salmon, avocado rosette, red cabbage, shredded carrot, salted edamame beans, pickled ginger and nori on an ancient grain salad, with a lemon coconut dressing

### BEEF BURGER 21

double wagyu beef patty, double aged cheddar cheese, house-made cucumber pickles, fresh sliced tomato, green coral lettuce, caramelised spanish onion and spiced smokey aioli, served on a milk bun with fries

### CHICKEN BURGER 20

double stacked crispy chicken cooked in 11 spices with jalapeno spiced slaw and smokey sauce served with fries

### SALMON 22

cuttle fish ink linguine with pan-fried salmon, tossed in wild roquette and sundried tomato pesto, finished with a New Zealand spinach rice cracker

### SHARING PLATES

SWEET POTATO (VE) (G)  
12hr roasted okinawan sweet potato with savoury granola clumps, sunflower seed hummus, dehydrated lemon chips and shaved black garlic 10

CAULIFLOWER (V)  
twice-cooked crispy cauliflower florets and cauliflower cashew cream with rosemary parmesan crisps 10

SALTED GREENS (VE) (G)  
bbq'd warringal leaves, flavoured salt 9

### KIDS

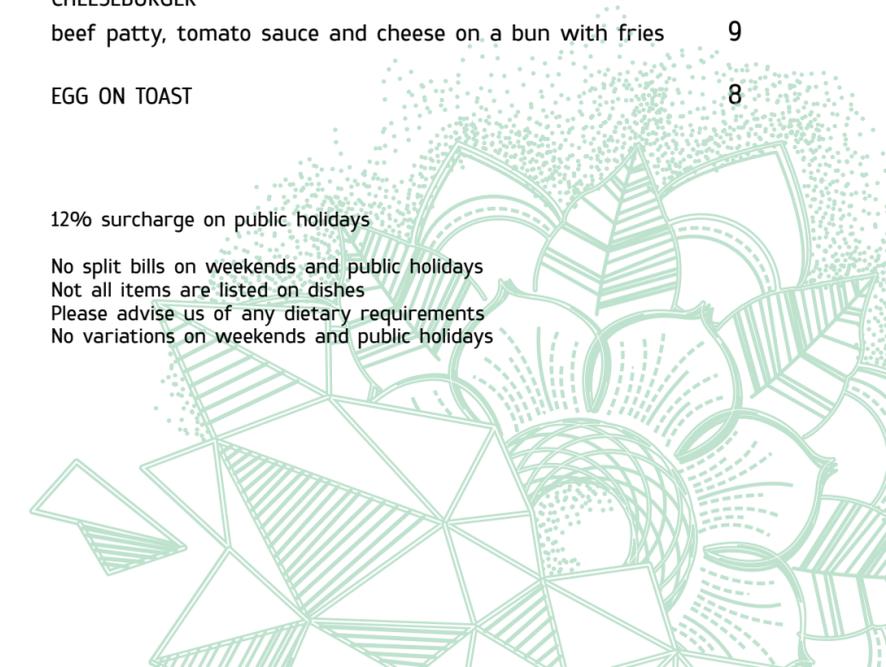
NUTELLA WAFFLE  
belgium waffle with fresh strawberries, nutella ganache and marshmallows 9

CHEESEBURGER  
beef patty, tomato sauce and cheese on a bun with fries 9

EGG ON TOAST 8

12% surcharge on public holidays

No split bills on weekends and public holidays  
Not all items are listed on dishes  
Please advise us of any dietary requirements  
No variations on weekends and public holidays





WINTER MENU

<b>DRINKS</b>	
<b>COFFEE</b>	
Black	4
White	4
Batch brew	4
Decaf	.5
Single Origin	.5
Chai latte	4
Hot chocolate	4
Matcha	4
Beetroot	4
Tumeric	4
Babycino	2
Coffee over ice	4.5
Soy	.5
Almond	.5
Oat	.5
Lactose free	.5
<b>TEAS</b>	
English breakfast	4
Earl grey	4
Spring green	4
Lemongrass & ginger	4
Peppermint	4
Chamomile	4
<b>SMOOTHIES</b>	
Mixed berry, maple, mint, banana, coconut water and chia seeds	10
Mango, turmeric, coconut water, coyo & passionfruit	10
Peanut Butter, banana, dates, honey, almond milk & choc nibs	10
<b>FRESH JUICES</b>	
Assortment of freshly squeezed juices	6
Green	
Apple, spinach, cucumber, mint, celery, lime	8
Yellow	
Pineapple, mango nector, tumeric, orange, carrot	8
Red	
Watermelon, apple, ginger & mint	8

<b>MILKSHAKES</b>	
Strawberry coconut	8
Chocolate oreo	8
Salted caramel	8

<b>COLD DRINKS</b>	
Kombucha two boys brew	
Silk road	6.5
French kiss	6.5
Hepburn Springs	
Organic cola	4.5
Lemonade	4.5
Pink grape fruit	4.5
Lemon	4.5

<b>BAR BEERS</b>	
Coburg Lager	7
A dry but slightly fruity lager with a clean biscuit flavour, subtle citrus fruit notes and a gentle spicy hop character derived from the Czech-grown Saaz hops	
Brunswick Bitter	7
Australian Ale; bright amber hued ale with fruity hop flavours and bitterness in tune with yeast and malt flavours to provide a flavoursome moreish taste	
Furphy Beer	7W
A clean and crisp balanced beer with subtle fruit flavours and aromas. Deep gold in colour and slightly hazy; there's a soft maltiness throughout, which leads to a pleasantly refreshing, dry finish	

<b>WHITE WINE</b>	
Pasqua 11 Minutes Rosato Italy	11 42
Nugan Pinot Grigio King Valley	9.5 36
Taylor Ferguson Brut 200 ml	9.5
Taylor Ferguson Prosecco 200 ml	9.5
Romeo & Juliet Prosecco 750 ml	39

<b>RED WINE</b>	
Vigna Pinot Noir	10.5 39
Serafino Goose Island Shiraz	9.5 36
Nugan Cabernet Sauvignon	40