Chef Selection

ARTISAN SOURDOUGH W/ SPREADS 7.5
Served with Butter & choice of Spread

JAPANESE EGGS BENEDICT 26
Smoked salmon, poached eggs, hollandaise, spinach

UMAMI CHILLI TAMAGO CROISSANT 24
Scrambled eggs, chilli, Croissant

KINOKO OMELETTE 25.5
Seasonal Mushrooms, Miso Cream, Mizuna

MATCHA GRANOLA BOWL 22
House made granola,black sesame ricotta, greek yogurt, fruits, maple syrup

AVO TOAST 19
Avocado, feta, sesame, shiso, tomato, balsamic

MUSHROOM TOASTIE 20
Seasonal Mushroom,Mozzarella, Sourdough

CHICKEN KATSU SANDO 28
Crispy chicken, cabbage slaw, tonkatsu sauce, mustard mayo served with fries

BACON & EGG SANDO 25
Bacon, egg, barbecue sauce served with fries

BANANA BREAD 8.5
Toasted and served with Pepe Saya

JAPANESE BASQUE CHEESECAKE 9
Original I Yuzu I Black Sesame I Tiramisu +$1/Matchamisu + $1

+Mushrooms $3 **+Bacon $6**
+Avocado $4 **+Fries $7**
+Salmon $6 **+Chicken Katsu $7**

Barista Favourites

GENMAICHA LATTE 9
A comforting blend of roasted green tea and creamy milk, with warm, nutty notes and a soft toasted finish.

HONEYDEW LATTE 8
A creamy, refreshing latte infused with sweet honeydew melon for a light, smooth and subtly fruity finish

SWEET POTATO LATTE 9
A smooth and creamy purple sweet potato latte, finished with a rich, velvety cream layer for a naturally sweet and comforting finish.

PURPLE MATCHA BLOOM 12
Three beautiful layers of purple sweet potato, creamy milk and premium matcha, topped with whipped cream and purple sweet potato powder.

MATCHA CLOUD 11
Premium matcha topped with a silky coconut water, creating a smooth balance of earthy, creamy and tropical flavours

STRAWBERRY SPLASH LATTE 12
Creamy milk layered with sweet strawberry purée and matcha for a refreshing, fruity and lightly indulgent drink.

Espresso Bar

ESPRESSO	5
LONG BLACK	5
FLAT WHITE	5
LATTE	5
CAPPUCCINO	5
HOT CHOCOLATE	5
PICOLLO	5
MOCHA	5

Teas

ENGLISH BREAKFAST	5
ROYAL EARL GRAY	5
JASMINE	5
HERBAL	5
LEMONGRASS GINGER	5

Extras

ESPRESSO SHOT	0.7
MILK ALTERNATIVES	0.7
FLAVOURED SYRUP	0.7
DECAF	0.7
UPSIZE	1

We proudly source all of our seafood from Australian fisheries and aquaculture, supporting local producers while delivering exceptional freshness and quality.
Sundays incur a 10% surcharge.
Public Holidays incur a 15% surcharge.

Disclaimer: At iki cafe, we prepare every dish with care and attention. However, as our kitchen handles common allergens, we cannot guarantee that any menu items are completely allergen-free. Please inform our team of any dietary needs, and we will do our best to assist you.

How was your visit? Tell us all about it!

IKI CAFÉ

ブランチ | BRUNCH, THE JAPANESE WAY 粋

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IKI CAFÉ

アフタヌーンティー | AFTERNOON TEA 粋

Afternoon Tea

GARDEN TEA SCONES 21

Warm scones served with strawberry jam and whipped cream.

TEA-TIME TREATS 21

A selection of buttery cookies and delicate madeleines.

ICHIGO SANDO 14

Japanese strawberry sando with fresh strawberries and lightly sweetened cream in soft milk bread.

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