

AN
EXPERIMENTAL
PRACTICE

bkry

menu

MADE FRESH: DAILY AT
THE *BAKE SPACE*



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EARLY BIRD BREAKFAST (8AM-2PM)

bkry breakfast basket (8am-2pm)

freshly baked sourdough bread & viennoiseries with butter and choice of spreads & jams

dairy, gluten, eggs

shakshuka

slow cooked eggs topped with zhoug, coriander, dried feta and olive oil served with tomato-based sauce with cumin and onions & toasted sourdough

eggs, gluten, garlic, onion, dairy

stracciatella molten cheese toasty

served with stracciatella & cucumber pickle and lemon cheek

gluten, dairy, onion

scramble egg on toast

creamy scrambled eggs made with a blend of eggs and cream, served on a slice of buttered sourdough toast

gluten, dairy, onion, egg

berries on toast

sourdough topped with house-made peanut butter, fresh berries, apricot & orange jam, strawberry cheong, freeze-dried raspberries, toasted almonds & mint

gluten, dairy, nuts

wild mushroom on toast

sourdough with sunflower seed hummus, fried chickpeas, vadouvan zaatar, wild mushrooms cooked in beef fat, pickled shimeji mushrooms, house tare sauce, boursin cheese, chervil & feta

gluten, dairy, sesame, soy, beef, garlic, onion

sides:

avocado
ginger hash brown
pita
bacon strips
halloumi with zaatar
poached egg
fried egg

ALL DAY BREAKFAST

maple granola

maple toasted oat muesli with a vanilla labneh & berry juice, fresh berries, raisins, toasted hazelnut & mint leaves

gluten, nuts, dairy

coconut chia (vegan)

coconut chia topped with fresh mango, kiwi, passionfruit, toasted coconut, mandarin segments & mango kombucha sorbet

coconut

acai bowl

acai puree mixed with banana & blueberry puree, and topped with home-made peanut butter, mango, maple granola, soft berries, banana, dragon fruit & kiwi

gluten, nuts, dairy

smash avocado on toast

flavored avocado on sourdough toast, topped with onion labneh, a hint of lemon, house-made balsamic & togarashi seasoning

gluten, dairy, sesame, onion, and garlic

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PASTRIES

sourdough croissant

sourdough croissant made with fresh milled australian grains

gluten, dairy, egg

almond croissant

sourdough croissant with almond frangipane & miso

gluten, dairy, egg, nuts

pistachio croissant

sourdough croissant with pistachio frangipane

gluten, dairy, egg, nuts

pecan salted caramel croissant

sourdough croissant with pecan nuts frangipane & salted caramel

gluten, dairy, egg, nuts

cheese croissant

sourdough croissant with pecorino béchamel, & parmesan cheese

gluten, dairy, egg

brisket croissant with tomato jam LIMITED QUANTITY

sourdough croissant made with fresh milled ancient grains, provolone cheese, natural starter, water, salt, brisket & tomato jam

gluten, dairy, egg, seafood

chocolate & hazelnut

sourdough croissant with hazelnut frangipane, chocolate hazelnut praline & milk chocolate ganache

gluten, dairy, egg, nuts

pb&j cruffin NEW

croissant base with peanut pastry cream & homemade blueberry lavender jam, topped with torched meringue

gluten, dairy, nuts, egg

zatar croissant NEW

palestinian zatar with sumac & olive oil, infused with herb cream cheese

gluten, dairy, sesame, egg

tanzanian milk chocolate pain au chocolat LIMITED QUANTITY NEW

croissant base with homemade tanzanian milk chocolate & tanzanian cacao nibs tuile

gluten, dairy, egg

matcha cruffin

croissant base with vanilla matcha pastry cream & matcha chocolate coating, topped with matcha whipping ganache & matcha meringue

gluten, dairy, egg



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SOFT ROLL

cinnamon roll

brioche with rye flour, brown butter,
dark brown sugar & spice mix topped
with cream cheese

gluten, dairy, egg

chocolate babka

brioche bread filled with dark chocolate
and topped with coffee syrup

gluten, dairy, egg, nuts

SOURDOUGH

experience our artisanal sourdough, crafted from freshly
milled stone-ground organic heritage grains and locally
sourced grains, leavened with a natural starter

plain sourdough LIMITED QUANTITY

organic heritage wheat grains

gluten

sourdough

walnut LIMITED QUANTITY

organic heritage wheat grains, farro
grains & whole walnuts

gluten, nuts

raisin pecan

sourdough LIMITED QUANTITY

organic heritage wheat grains
with whole pecans

gluten, nuts

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FRESH FRUIT JAMS SELECTION

blueberry and lavender (260g)

fresh blueberry, pectin, lavender
& sugar

strawberry passion fruit (260g)

fresh strawberry, fresh passion fruit,
sugar & pectin

raspberry and thyme (260g)

fresh raspberry and thyme, fresh lemon
juice, sugar & pectin

apricot and orange (260g)

fresh apricot, fresh orange juice, vanilla
beans, sugar & pectin

fig (260g)

fresh figs, honey, ginger, fresh lemon
juice, sugar, ginger & pectin

peach (260g)

fresh peaches, glucose powder,
sugar & pectin

apple cinnamon (260g)

fresh green apple, ceylon cinnamon,
brown sugar, sugar & pectin

CHOCOLATE SPREADS SELECTION

dark chocolate spread (260g)

valrhona dark chocolate 70%, cacao
mass, cocoa butter, glucose powder,
heavy cream 35%, vanilla bean
& butter unsalted

dairy

macadamia coffee spread (260g)

macadamia nuts, ethiopian roasted coffee
beans, valrhona white chocolate 33%,
vanilla beans, sugar & cocoa butter

dairy, nuts

pistachio spread (260g)

iranian pistachio, valrhona white
chocolate 33%, cocoa butter
& milk powder

dairy, nuts

peanut butter (260g)

roasted peanuts, cocoa butter, milk
powder & brown sugar

dairy, nuts

hazelnut milk chocolate spread (260g)

roasted hazelnut, valrhona milk chocolate
36%, milk powder, cocoa powder, sugar
& grape seeds oil

dairy, nuts

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STARTERS

tomato soup with cheese toast

roasted tomato and red capsicum with vegetable stock & butter, served with basil and cheese toasty

onion, garlic, dairy, gluten

labneh & eggplant dip

roasted eggplant blended with confit garlic, lemon juice, and tahini, then flavored with creamy labneh & house balsamic. topped with smoked chili oil and a sprinkling of puffed grains. served alongside warm flatbread

gluten, onion, garlic, dairy

MAINS

bkry garum wagyu burger

home-made potato bun with clarified butter and layered with bacon jam, wagyu patty, smoke cheddar, mozzarella, provolone, red cheddar, and topped with tomato jam, pickled zucchini & served with triple-cooked fries

dairy, gluten, seafood, onion, garlic, egg

beef sando

shokupan loaf with wagyu beef, kewpie mayo, house tonkatsu, house breadcrumbs, and gherkins

gluten, dairy, garlic, egg, mustard, onion, mollusk

chicken teriyaki sandwich

shokupan loaf with chicken in soy, house teriyaki sauce, sesame & shoyu dressing, cucumber, onion, yellow mustard, house mayo

gluten, dairy, egg, mustard, sesame, soy, garlic, onion

og chicken burger

house potato bun with kewpie mayo, house tonkatsu, pickled kohlrabi, kale & cabbage white, chopped gherkins, spicy sauce, chives, spiced butter, served with triple-cooked fries

gluten, dairy, egg, mustard, soy, garlic, onion, mollusk

smoked turkey ham sandwich

rye sourdough with boston lettuce, radicchio, smoked turkey ham, tomato, smashed avocado, cranberry jam, red onion, bacon crisp, taleggio cheese

gluten, dairy, mustard, onion, egg

strozzapreti moussaka

handmade pasta with moussaka & meat, topped with parmesan espuma, pecorino, and basil

egg, dairy, onion, garlic, gluten

gnocchi alla sorrentina

handmade potato gnocchi with tomato sauce, creamy mozzarella, chives, parmesan, chive oil, basil

egg, dairy, onion, garlic, gluten

truffle fettuccini

handmade pasta with truffle cream, caviar, and black truffle

egg, dairy, onion, garlic, fish, gluten

sides:

green salad

bread basket with butter

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SALADS & RAW

duck salad

confit duck leg, farmers market greens, baby gem, rocket, orange vinaigrette, blood orange, orange segments, spring onion, shaved red radish & homemade balsamic dressing

meat, onion, garlic

endive salad

a crispy endive salad dressed with apple mustard vinaigrette, topped with sliced pear, apple, candied pecans, radicchio & fourme d'ambert cheese

nuts, onion, dairy

baby gem caesar salad

baby gem lettuce with caesar dressing, broccolini, baby potato, chopped bacon, pangritata sourdough, soft-boiled egg, chives, parmesan

onion, garlic, dairy, fish, egg, mustard, gluten

KIDS'

kids chicken finger

chicken tenders marinated in laban milk & spices coated with japanese breadcrumbs and served with triple cooked chips & ketchup

dairy, egg, gluten

kids pasta

creamy pasta with tomato or bolognese sauce

dairy, egg, beef, gluten

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DESSERTS

honey from the garden

lemon verbena crème catalana,
elderflower and yuzu snow, bee pollen
espuma & honey yogurt ice cream

gluten, dairy, nuts, egg

tiramisu

tiramisu mousse soaked with ethiopian
coffee topped with mascarpone ice
cream, cacao nibs crunch, coffee espuma,
cocoa touille & vanilla beans powder

gluten, dairy, egg

pistachio cake

tender pistachio sponge, pistachio
cremeux, pistachio glaze, candied
pistachios, and pistachio and orange
blossom espuma

gluten, dairy, nuts, egg

honey canelle

vanilla and honey canelé with thick
caramelized crust

gluten, dairy, egg

blueberry muffin

vanilla muffin mixture with blueberry
& blackcurrant coulis, topped with
almond crumble

gluten, dairy, egg

gluten-free chocolate chip cookies

rolled oats combined with cream cheese,
milk chocolate & dark chocolate

dairy, egg

chocolate dessert

chocolate and orange ice cream, miso
caramel, warm chocolate pudding, warm
70% tanzanian chocolate espuma, koji
cacao nibs cremeux & cacao nibs tuille

gluten, dairy, egg, nuts

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SIGNATURE DRINKS

zero proof spirit, zero waste ingredients

departing from typical seltzer or juice bases, our zero-proof spirits are homemade from handpicked ingredients, including ones that would typically go to waste. we add value to these ingredients by skillfully blending them to mimic the rich flavor profiles of traditional spirits. our creations deliver the same harmonious complexity and depth of flavor, minus the buzz.

bkry sour

botanical gin hydrosol base, apple juice, acid solution & honey syrup

botanical, herbs and spices

yasei no hana

botanical gin hydrosol base, homemade hibiscus tea blend & floral syrup

herbs and spices, botanical

not your typical coffee

espresso, zero proof bourbon, non-alcoholic orange bitter & honey syrup

gluten, herbs and spices

rosa

homemade hibiscus tea blend, apple juice, heavy cream & strawberry syrup

dairy, botanical

bkry iced matcha with strawberry hibiscus cloud foam

ceremonial matcha crowned with cloud foam homemade strawberry hibiscus tea blend. topped with a matcha meringue and white chocolate matcha

dairy

bkry iced matcha with blueberry lavender cloud foam

ceremonial matcha with a delicate cloud foam, blended with homemade blueberry lavender jam. topped with a matcha meringue and white chocolate matcha

dairy

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BOTTLED DRINKS

adaptogen series

adaptogens are herbs, roots, and other plant substances that help our bodies manage stress and restore balance after stressful situations. they assist the body in regulating functions such as improving mood, balancing hormones, fighting fatigue, and boosting the immune system.

asa *(suitable for the morning)*

promotes a calming effect and sets a good mood with a blend of hibiscus, ginger, rooibos, and verbena

shoogo *(suitable for daytime)*

relieves stress and calms the mind through a blend of rose, chamomile, mint, and tulsi/holy basil

YORU *(suitable for nighttime or pre-sleep)*

improves sleep quality and offers anti-inflammatory properties with a blend of lavender and calendula

TAP DRINKS

from the roastery

coffee chaff, molasses, and honey, this concoction delivers a bittersweet, roasty flavor with malty undertones & notes of dried fruit

from the farm

coffee cascara, non-alcoholic orange bitter, and peach, this blend offers a sweet & refreshing taste

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CLASSIC COFFEE/NON-COFFEE

espresso

macchiato

piccolo

hot/iced cortado

flat white

hot/iced latte

cappuccino

hot/iced long black

hot/iced mocha

hot/iced spanish latte

affogato

sourdough affogato 

babyccino

hot/iced chocolate

hot/iced matcha latte

hot unsweetened
matcha latte

hot/iced manual brewed coffee

Cup Score 88-89

Cup Score 90+

voss still

sparkling water

SPECIALTY TEA

dazzling lunar

pure ceylon tea, rose, blue malva,
dried grapes & marigold

ginger rooibos masala

rooibos, ginger, lemongrass, cardamom,
peppercorn, lemon peel, blue cornflower
& cinnamon

english breakfast tea

pure ceylon black tea

blue lemongrass pea

blue butterfly pea flower, lemongrass,
blue cornflower, lemon, apple, marigold,
raisins & rosehip

green tea

pure ceylon tea

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