



BRUNCH MENU

ALL-DAY BREAKFAST & LUNCH

Free-range Eggs on Toast (GFO)
Poached, folded or fried* on sourdough toast 12.5
Build your own breakfast and add sides!

Sourdough, Rye, Fruit Loaf (GFO)
Two slices of toast with butter and preserves 7
Choose from strawberry jam, raspberry jam, apricot jam, marmalade, vegemite or peanut butter.

Waffles
with seasonal fresh citrus, fig, maple syrup, chocolate dulce de leche, honeycomb 21

Coconut Chia Pudding (GFO, VGO)
with fresh mango & passionfruit, mango & lime puree, lemon balm, sesame tuile 19.5

Avocado (V, GFO, VGO)
Seasonal avocado, peas, radish, finger lime, pistachio dukkah, feta and lime, on rye 18
add poached egg + 3.5
add Istra bacon + 6

Chilli & Cheese Eggs (V, GFO)
Folded eggs, chilli, chilli jam, curry leaf on rye 21
add feta + 4.5
add avocado + 5
add Istra bacon + 6

Miso glazed Eggplant (VG)
Grilled eggplant, furikake, pinenuts, farro, wild rice, mint, tahini dressing 23
add egg + 3.5

Pan-fried Gnocchi (V)
with roast pumpkin, pumpkin puree, sage, toasted pine nuts, feta 24.5

Bacon Benedict (GF, VO)
thick-cut bacon, two poached eggs, potato rosti, quick-pickled quke, watercress, sauce béarnaise 25.5

Coffee-rubbed Beef Burger (GFO)
160gm patty, double blackjack cheddar, chipotle mayo, tomato, red onion, lettuce, pickles and fries 27
double patty + 6
add Istra bacon + 6

Steak Sandwich
with onion jam, cheddar, tomato, lettuce, BBQ sauce, aioli, sourdough and fries 28

House-cured Tasmanian Salmon (GFO)
with zucchini relish, avocado, cucumber, fennel, dill labneh on cornbread 24
add poached egg + 3.5

Swordfish with Medley of Melons (GF)
200gm grilled swordfish, diced watermelon, honeydew, rockmelon, avocado puree, mint, green nam jim 28.5

FOR THE KIDS (FOR KIDS ONLY)

Kids Schnitzel, fries, coleslaw, tomato sauce 10
Folded Eggs, bacon, sourdough 9
Kids Beef Burger with fries (GFO) 10.5
Mini Chia Pudding (GFO, VGO) 10

Summer Tomatoes (VO, GFO)
Varietal of tomatoes, grilled watermelon, prosciutto, bocconcini, basil, vincotto, black salt, charred toast 22.5

Bang Bang Chicken (GF)
Shredded chicken, cucumber slaw, crushed peanuts, chilli, coriander, mint, sesame, szechuan peppercorn dressing 20

Soba Noodle Bowl (VO)
with cured salmon, edamame, furikake, avocado, pickled cabbage, carrot & ginger with tahini-tofu dressing 24.5
add egg + 3.5

Sweet Potato Wedges with aioli 11
Fries with aioli 9
Broccoli 10
with toasted almonds, butter, garlic (GF, V, NFO)
Mesclun salad 9
Raddichio, radish, soy sesame vinaigrette (VG, GF)

SIDES

• Béarnaise	3.5	V/O	Vegetarian/Option
• Chilli Jam	3.5	VG/VGO	Vegan/Option
• Egg	3.5	GF/GFO	Gluten-Free/Option
• Meredith goats feta	4.5	NFO	Nut-Free Option
• Vegan Feta	4.5		
• Rosti	5		
• Spinach	5		
• Avocado	5		
• Mushrooms	6		
• Istra Bacon	6		
• Cured Salmon	8		
• Gluten-Free Bread	2		
• Toast	3.5		

Our aim is to source all of our products as local and seasonal as possible.
Please let us know about any food allergies/intolerances.
To pay our lovely staff fairly we have a surcharge of 10% on weekends and 20% on public holidays.
Please no amendments on weekends.
* only Monday – Friday