

Breakfast - All Day

Cocoa infused porridge w/ orange curd, streusel, candied orange, mandarin and cacao nibs (V, DFO) 19.50

Acai bowl w/ toasted granola, chamomile poached stone fruits, raspberries and freeze dried peaches (DF, VG) 20.50

Strawberry hoecake w/ popping white chocolate soil, champagne strawberries and lychees, milk glaze mascarpone and house-made strawberry sorbet (V) 22.95

Pumpkin & feta fritters w/ beetroot labneh, smashed avocado, burrata cheese, nuts and seeds, on a rocket and currant salad with honey ginger and lime dressing (V) 25.95

Reuben bagel w/ corned beef, mustard cream cheese, sauerkraut, swiss cheese, rocket and a fried pickle 21.50
Swap to salmon 24.50 Add fried egg 3.50

Poached chicken salad w/ kale, spinach, broccolini, avocado, parmesan, savoury granola, fennel vinaigrette (VGO, DFO) 24.95

Smashed avocado on garlic brushed pumpkin bread, beetroot labneh, lemon compressed tomatoes and dukkah (V VGO GFO) 21.50
Add: Poached egg 3.50 Bacon 6.00 Burrata cheese 9.50 Feta 5.50

Mushrooms on a truffled potato rosti w/ mushroom ketchup, parmesan cheese, herb salad and poached eggs (GF V) 24.95

Chilli scrambled eggs on thick cut sourdough w/ chilli and garlic oil, hoisin mayo, spring onion and ginger relish (V GFO) 21.50
Add: Chorizo 6.00 Bacon 6.00

Braised pork belly benedict on a pandan bao w/ pickled cucumber, cabbage, poached eggs, char sui hollandaise and peanuts 27.95

Ramen w/ charred onion and miso broth, buckwheat noodles, bean sprouts, edamame, carrots, sesame confit leeks, nori, miso tofu topped with soya egg Vegetarian: 23.95 Chicken 26.50 Braised pork 27.95

Shakshuka w/ fried chickpeas, garlic tahini, fresh herbs, fried egg and a garlic and herb crostini (V, GFO) 21.95 Add Feta 5.50 Chorizo 6.00

Lunch From 11am

Tempura soft shell crab burger w/ yuzu aioli, fennel slaw, fried egg and coriander on a brioche bun 23.50
Add side fries 4.00

House-made crumbed chicken katsu sandwich w/ tonkatsu glaze, wasabi mayo, mirin braised cabbage, pickled carrots, coriander on thick cut sourdough (DF) 23.50 Add side fries 4.00

Slow cooked lamb shoulder w/ smoky baba ghanoush, spiced carrots, feta, fried chickpeas, pistachio zaatar and herb pita (GFO) 28.50

Gnocchi w/ pesto cream emulsion, feta and preserved lemon tomatoes (V) 25.95

Sides - Make your own

Toast - white or pumpkin sourdough, fruit toast 9.50, GF bread +2.00
Choose: Butter, jam, peanut butter, Nutella, Vegemite

Eggs (poached, fried) | Hashbrown 3.50

Roasted cherry tomatoes | Feta 5.50

Hollandaise | Mixed greens 5.50

Mushrooms | Smashed Avocado | Bacon | Chorizo | Scrambled eggs 6.00

Burrata cheese | Smoked salmon | Chicken 9.50

Braised Pork 10.50

Chips with house-made aioli (VG) 8.50

Kids

Eggs on toast 11

Avocado on toast 12

Chicken nuggets & chips 12

Waffle w/ ice cream & chocolate sauce 12

Toasties 12

Please let us know if you have any dietary requirements.

Sorry, NO changes to the menu.

Surcharge on all EFT & CC transactions.

10% surcharge on Weekends & 15% Public Holidays.

