

BREAKFAST 8:30 till 12PM

toast w spreads 7.5

rye sourdough,
panini, gluten free or
sprouted (add \$1)

w labne, vegemite,
homemade jam,
marmalade or ricotta

free range eggs 12.5

poached or scrambled
w roasted tomatoes & toast

add sides:

extra egg, kasundi, zhoug,
piri piri 2

hash browns, kale
mushrooms, avocado,
halloumi, ricotta, labne,
olives 3.5

bacon, chorizo 4

jamon serrano,
smoked salmon 5

basil & feta scrambled
eggs 18

with toast, roasted tomato
and crispy bacon or smoked
salmon or mushrooms

berry smoothie bowl 16

w chia, banana, fresh
berries, coconut muesli
sprinkle

homemade maple
& cinnamon granola 14

w roasted pear & rhubarb
compote, yoghurt & bee
pollen (gf available)

old grain porridge 17

w rhubarb compote, apple
& hazelnut sprinkle,
brown sugar or honey

chia, quinoa
& coconut bircher 16

w mango, passionfruit,
strawberries, pepitas,
coconut, almond & sesame
seeds

sourdough buttermilk
pancakes & maple 17

banana, berries & bacon
or
seasonal fruit & compote,
greek yoghurt or ice cream

BRUNCH all day

brunch tabouli 17

quinoa, cauliflower, almonds, raw
veggies, heaps of herbs,
preserved lemon, pomegranate &
tahini dressing

blt 15

crispy bacon, avo, tomato, cos,
chilli aioli on toasted focaccia
add fried egg 17

black stone eggs 17

english muffin w bacon, tomatoes,
poached eggs & hash browns

veggie black stone 17

english muffin w mushrooms,
tomatoes, poached eggs & hash
browns

asparagus & parmesan eggs 17

poached eggs, truffle oil & toast
w jamon serrano 22

moroccan eggs 17

slow cooked spiced capsicum
& tomatoes w poached egg,
tahini, zhoug & za'atar toast

w goats cheese 19

w chorizo 20

w both 22

zucchini halloumi & feta fritters 18

smoked salmon, cucumber
yoghurt, lemon & baby herb salad

mojo eggs 18

poached eggs w romesco,
shaved prosciutto, baby cavolo
nero & mojo verde on sourdough

breakfast platter 22/40

seasonal vegetables, avocado,
quinoa, almond & cauliflower
tabouli, hash, eggs (poached or
scrambled), herbed goats curd,
spicy cabbage, labne & olives,
tahini, zhoug & za'atar toast

KIDS BREAKY

single free range egg 5

fried, scrambled or poached
served w toast

avo on turkish 5

w fresh cucumber & tomato

buttermilk pancake

plain w maple on the side 5

banana & bacon 8.5

fresh strawberries 8.5

10% public holiday surcharge



LUNCH from 12pm

to share

bread, olives, labne 7.5

crispy herb potatoes 7.5

mixed leaf salad 7.5

homemade charcuterie 24/38

pickled vegetables, spiced apple chutney

salads

miso eggplant salad 19

rocket, carrot, zucchini ribbons, mushroom, broccolini, basil, sprouts & sesame seeds

brown sugar salad 18

beetroot, crispy polenta, pumpkin, lentils, goats cheese, rocket, salsa & balsamic dressing

lemongrass cured tuna salad 19

mixed grains, coconut, sesame, kale, pickled cabbage, avocado, cucumber ribbons, soy lime dressing

brunch tabouli with grilled za'atar lemon chicken 21.5

quinoa, cauliflower, raw veggies, almonds, heaps of herbs, preserved lemon, pomegranate & tahini dressing

add

toast 2

halloumi 3.5

poached egg 2

grilled za'atar lemon chicken 5

scotch fillet grilled & sliced 10

spaghettini 20

roasted tomato & basil sugo, buffalo mozzarella

angel hair pasta 32

crab, semi-dried tomato, chilli & saffron

mediterranean veg sambo 18

roasted eggplant, fresh spinach, mozzarella, pistachio pesto & tomato, basil salad

chicken burger 18

chilli mayo, cos lettuce, crispy potatoes & homemade pickles

add cheese and bacon 2.5

grilled chicken sandwich 18

avocado, aioli, homemade tomato relish, rocket & homemade pickles

grilled scotch fillet sandwich 18

beetroot, spanish onion, aioli, kasundi, rocket & homemade pickles

barramundi 34

w tomato, preserved lemon salsa, baby leaves, herb mayo

grilled 250g scotch fillet 36

asparagus, slow roasted tomatoes, porcini butter & crispy herb potatoes

fish pie 36

leek, truffle oil & mash



DESSERT

warm brownies 10

brandy cherries & vanilla bean gelato

hazelnut chocolate fondant 16

salted butterscotch & pear sorbet

affogato 14

vanilla gelato, frangelico

mango trifle 14

coconut, chia, lime



KIDS LUNCH

fresh pasta 11

roast tomato sauce
or
butter & parmesan

grilled scotch fillet, fish of the day
or chicken 15

served w crispy potatoes & greens

fresh juice 4
orange or apple

milkshake 4
chocolate
vanilla
real berries