



## BREAKFAST 8:30 till 12PM

Toast w spreads 7.5  
seeded sourdough,  
panini or gluten free (add \$1)

with labne, vegemite,  
homemade jam or ricotta

Free range eggs 14  
poached or scrambled  
w roasted tomatoes & toast

Basil & feta scrambled  
eggs 18  
with toast, roasted tomato  
and crispy bacon or smoked  
salmon or mushrooms

Sides  
kasundi, zhoug, piri 2

hash browns, kale  
mushrooms, avo, ricotta,  
labne, olives 3.5

Halloumi, bacon, chorizo 4

Jamon serrano,  
smoked salmon 5

Berries smoothie bowl 16  
Banana, strawberry and  
homemade seeded muesli

Chia, quinoa & coconut bircher  
18  
strawberries, grapes, pepitas,  
coconut, almonds & sesame  
seeds

Corn & zucchini waffle 18  
avo salsa, rocket, herbs,  
jalapeno vinaigrette

Buttermilk pancakes  
& maple 17  
banana, berries & bacon  
or  
seasonal fruit & compote,  
greek yoghurt or ice cream



## BRUNCH all day

Brown Sugar bowl 21  
Asian greens, furikake rice, poached  
eggs, mushroom, avo, miso dressing,  
sourdough

Mojo eggs 18  
poached eggs w romesco, shaved  
prosciutto, baby cavolo nero &  
mojo verde on seeded sourdough

Brunch tabouli 19  
quinoa, cauliflower, almonds, raw  
veggies, heaps of herbs, lemon,  
pomegranate & tahini dressing

BLT 15  
crispy bacon, avo, tomato, cos,  
chilli aioli on toasted panini  
add fried egg 17

Black stone eggs 18  
english muffin w bacon, tomatoes,  
poached eggs, cheese & hash  
browns

Veggie black stone 18  
english muffin w mushrooms,  
tomatoes, poached eggs, cheese  
& hash browns

Breakfast platter 22/40  
seasonal vegetables, avocado,  
quinoa, almond & cauliflower  
tabouli, hash, eggs (poached or  
scrambled), fermented cabbage,  
labne & olives, tahini, zhoug &  
za'atar toast (vegan available)

Moroccan eggs 18  
slow cooked spiced capsicum  
& tomatoes w poached egg, tahini,  
zhoug & za'atar toast  
+ goats cheese 21  
+ chorizo 22  
+ both 24



## KIDS BREAKY

Single free range egg 6  
fried, scrambled or  
poached served w toast

Avo on Panini 6  
w fresh cucumber & tomato

Buttermilk pancake  
or waffle  
plain w maple on the side 6  
banana & bacon 8.5  
fresh strawberries 8.5

10% public holiday surcharge



## LUNCH from 12pm

### To share

Bread, olives & labne 9  
Mixed leaf salad 8  
Crispy herb potatoes 9.5

### Salads

Haloumi salad 19  
beetroot, bulgur, fresh pear, witlof, spinach, spiced walnuts, merlot dressing

Brown Sugar salad 18  
beetroot, crispy polenta, pumpkin, lentils, goats' cheese, rocket, salsa & balsamic dressing

Green salad 19  
cucumber, spinach, peas, broccolini, avo, fennel, celery, pistachio dukkah, tahini, lemon dressing

Brunch tabouli with grilled za'atar chicken 24  
quinoa, cauliflower, raw veggies, almonds, heaps of herbs, lemon, pomegranate & tahini dressing

### Sides

Poached egg, toast 2  
Halloumi 4  
Grilled za'atar lemon chicken 6  
Flat iron steak, grilled & sliced 10

South Australian mussels 19  
chilli, tomato, chargrilled sourdough

Spaghettini 23  
roasted tomato & basil sugo and buffalo mozzarella

Squid ink pasta 35  
spanner crab, semi-dried tomato, chilli & saffron

Grilled chicken burger 19  
with cos, avo, tomato & chilli mayo  
add cheese and bacon 4

Grilled steak sandwich 19  
beetroot, spanish onion, aioli, kasundi, rocket & homemade pickles

Cone bay barramundi 35  
with wild greens, almonds, capers, lemon brown butter

Chargrilled Tajima Wagyu rump 37  
wild greens, slow roast tomatoes, crispy potatoes, porcini butter

Fish pie 38  
leek, truffle oil & mash



## DESSERT

Warm brownies 10  
with brandy cherries & vanilla gelato

Hazelnut chocolate fondant 16  
with salted butterscotch & pear sorbet

Affogato 14  
vanilla gelato & frangelico

Mango & pistachio sorbet sandwich 15  
dried strawberry, lemon balm



## KIDS LUNCH

Fresh pasta 11  
roast tomato sauce  
or  
butter & parmesan

Grilled steak or chicken 15  
served w crispy potatoes & greens

Fresh Juice 4  
orange or apple

Milkshake 4  
chocolate  
vanilla

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