

FIRST CRACK

Available till 9.30am only

Soft-boiled egg, rye soldiers + a choice of:
Seasonal fruit + seed salad *or* Toasted granola 12

ALL DAY

Seasonal fresh fruit and seed salad: compressed watermelon, berries + stone fruit, passionfruit mandarin dressing, lemon ricotta 14

Banana + walnut loaf: espresso mascarpone, banana yoghurt, coffee crumb 14

Nut, seed + puffed grain granola: elderflower labné, peach + rhubarb compote, fresh fruit 14

Breakfast board: grilled chorizo, smoked trout rillettes, potato hash, soft-boiled egg, rye soldiers, granola + super smoothie 20.5

Brûlée french toast: passionfruit labné, glazed strawberries, macadamia crumble, white chocolate ganache 16.5

Arepa e'huevo: Colombian corn pancakes, fried egg, poblano peppers, straw mushrooms, baby squash, goat's curd, piquillo + walnut salsa 18.5

Pressed pork shoulder: white bean puree, morcilla, pickled carrots, sweet potato crisps, slow-poached egg 19.5

Hot smoked ocean trout: curried arancini, sesame yoghurt, eggplant jam, pickled papaya, soft boiled egg 20.5

Corned beef brisket + potato hash: shredded cabbage + leek, poached eggs, pita bread, Sriracha hollandaise 19

Chilaquiles : toasted corn tortillas, shredded pork shoulder, salsa roja, cheese curd, black beans, fried egg 20.5

Grilled eggplant: stuffed paratha bread, freekeh + brown rice salad, smoked hummus, preserved lemon, poached egg 17.5

LUNCH

From 11am

Chicken Caesar : slow cooked chicken breast, baby cos leaves, crumbed bocconones, pancetta + parmesan croutons 18.5

Summer Greens salad: asparagus, broad beans, snow peas, fennel cream, rocket pesto, fennel 'granola' + zucchini flowers 18

Fish Finger Sandwich : Panko crumbed barramundi, tartare sauce, iceberg lettuce on brioche, root vegetable crisps, taramasalata 19.5

Braised lamb ragout: artisan pasta, fior di latte, provolone, crispy sage, hazelnut — 21

EGGS + SIDES

Poached eggs on sourdough 10.5

Sourdough toast + butter 5

Dicky's spiced chutney / Smoked hummus / Fruit jam 2.5

Maple + coffee glazed bacon 6

Tofu kimchi, apple & celery dressing, puffed quinoa + sesame 5.5

Feta, beetroot relish 5

Sliced avocado, lemon tahini dressing 5

Potato hash, rhubarb ketchup 4.5

Grilled chorizo, aioli 6

Producers + Growers

We take great pride in sourcing seasonal produce, supporting sustainable farming practices and composting our food waste.

Coffee by Small Batch Roasting Co.

Eggs from Dan at Real Free Range eggs

Bread + pastries from Tivoli Road Bakery

Milk from Schulz Organic Dairy

