

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 salmon 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, straw mushrooms, baby squash, fried peppers, cream cheese + walnut salsa 18.5

Pressed pork shoulder: white bean puree, morcilla, pickled carrots, sweet potato crisps, slow-poached egg 20.5

Hot smoked salmon: curried arancini, sesame yoghurt, eggplant jam, pickled papaya, soft boiled egg 21

Corned beef brisket + potato hash: shredded cabbage + leek, poached eggs, pita bread, Sriracha hollandaise 20.5

Chilaquiles : toasted corn tortillas, shredded pork shoulder, salsa roja, cheese curd, black beans, fried egg 21

Grilled eggplant: stuffed paratha bread, freekeh + brown rice salad, smoked hummus, 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

Braised Wagyu meatball sub roll, polenta chips, jalapeño aioli 20

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

House hot sauce: Smokey cajun / Green jalapeño 2

Bacon : Beechwood smoked loin bacon, thin cut (Vic) 6

Adelaide Hills "speck" belly bacon, thick cut (SA) 10

Grilled halloumi, braised fig, apple + oregano 6

Sliced avocado, lemon tahini dressing 5

Potato hash, rhubarb ketchup 4.5

Chargrilled 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 Burd eggs

Bread + pastries from Tivoli Road Bakery

Milk from Schulz Organic Dairy

