

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

Sticky pork shoulder : rice noodle salad with kale, nam jim, fresh lime, kimchi,
son-in-law 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

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

Heirloom tomato, peach, yellow zucchini, quinoa + charred corn salad: barbecued flatbread,
pepitas, goats curd, orange + sumac dressing 19

Braised Wagyu meatball sub roll: fior di latte cheese, napoli sauce, polenta chips, jalapeño
aioli 20

Local pine mushroom papperdelle: tuscan kale, toasted hazelnuts, lemon 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

Locally foraged wild mushrooms, tuscan kale, goats curd 6.5

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



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