

ALL DAY

Fruit toast with butter 9.5

Sourdough/rye/gluten free toast with your choice of condiment (*vegemite, peanut butter, honey or fruit jam*) 8

Eggs your way on sourdough/rye 12

Coconut set chia pudding, with mango, pistachios, blueberries, toasted coconut, sesame tuile & purple shiso 19.5 (v)

House made granola with puffed grains, nuts, seeds, coconut yoghurt, fresh fruit & berry sauce 18 (gf) (vegan) (v)

Buttermilk waffles, passionfruit curd, fresh strawberries & banana, pistachios, toasted coconut & raspberry meringue 20.50 (v)

Brioche french toast with frosted pecans, raw cacao, caramelised bananas, whipped bourbon cream & Canadian maple syrup 20.50 (v)
+ *maple glazed bacon* 4.5

Breakfast board with grilled chorizo, salmon croquette, chia and mango pudding, rye soldiers, soft boiled egg & grilled halloumi 23.5

Heirloom tomatoes with stracciatella cheese, oregano, dried olives, pickled red onions & basil mayonnaise on toasted sourdough 22 (v)
+ *poached egg* 3

Corned beef hash with slow cooked beef, shredded potato, cabbage, leek, poached eggs, Sriracha hollandaise, pickled veg & pita bread 21.5

Veggie bowl with sweet potato, grilled broccoli, zucchini, cauliflower, hummus, almonds & baby tatsoi 21 (gf) (vegan) (v)
+ *poached egg* 3

Whole roasted cauliflower with macadamia cream, quinoa and cauliflower salad, caper and raisin dressing, sumac & herbs 20.5 (gf) (vegan) (v)

Shredded smoked salmon fillet with wild rocket, sunflower seeds, radish, peas, orange, avocado, buttermilk dressing and salmon roe on top of toasted rye 25.50

Pressed lamb shoulder with romesco sauce, olives, eggplant, peppers, zucchini, fried basil, pine nuts & a lamb jus 26 (gf)

Royale burger with Wagyu beef patty, bacon, special sauce, cheese, lettuce, tomato & dill pickle 20.50
+ *french fries* 3

Poke bowl with white sushi rice, confit salmon belly, edamame, wakame salad, salmon roe, daikon kimchi & wasabi mayonnaise 21.5 (gf)

Prawn and spanner crab linguini with cherry tomatoes, zucchini, garlic, chilli & pangrattato 26

SIDES

Tomato + chilli relish 2.5

Grilled halloumi & lemon 6

Smoked Kingfish 6.5

Potato rösti, rhubarb ketchup 4.5

Smashed avocado, pomegranate & chili 6.5

Smoked loin bacon 6

Grilled chorizo 6

House made fermented hot sauce 2

French fries & aioli 7

Sautéed Greens, garlic & lemon 6.5

KIDS MENU

Kids egg on toast 5.5

Soldiers & a soft boiled egg 6

Kids waffle with fresh fruits & maple syrup 12.5

Kids cheeseburger with lettuce and tomato sauce 13.5

Split bills and surcharge policy :

Saturday 10%

Sunday 10%

Public Holidays 18%

No split bills on weekends and busy periods.



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ESPRESSO

White 4.5

Orthodox blend by St ALi (Colombia x Brazil)

Black 4.2

Feels Good Organic by St ALi (Ethiopia x Peru)

Barista Breakfast 10

Short black, cappuccino & filter

Brew Flight 11

A selection of our coffee of the day made 2 ways

FILTER

Batch Brew 4.5

(check the specials board for details)

V60 8

(check the specials board for details)

HOT

Lemon, Honey & Ginger 4.5

English Breakfast / Earl Grey Tea 5

Fresh Mint & Juniper Tea 5

Green Tea 5 *(2 infusions)*

Lemongrass, Ginger & Turmeric Tea 5

Calmer Sutra Chai 5

London Fog (vanilla tea latte) 5.5

Mörk Original Dark/Junior Hot Chocolate 5

Bonsoy Soy Milk +0.5

Milklab Almond Milk +0.5

Minor Figures Oat Milk +0.5

COLD DRINKS

Iced Filter 5

Iced Coffee 5

Espresso & Tonic 5.5

Mörk Junior Coconut Iced Chocolate 5.5

+ whipped cream 0.50

Lemon, Honey & Ginger Sparkling 4.5

Strangelove Lemon Squash 5

Strangelove Smoked Cola 5

Lemon Lime & Bitters 5

Sparkling water (per person) 3

Auction Rooms Homemade Kombucha

Lemon Verbena & Mint Kombucha 5.5

Coffee Kombucha & Raspberry 5.5

Market Fresh Juices

Orange 5

Crisp Apple 5

Watermelon 6

Pineapple, Apple, Mint, Celery, Kale, Ginger, Lemon 6

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BEER AND CIDER

Longboard Lager 11

Moon Dog Pale Ale 11

Edge Rainforest Sorbet Sour 12

Napoleone Apple Cider 9

WINE

Domaine de Montmarin Brut MT NV France 12/55

Blind Corner Blanc '19 WA 14/62

Vinteloper Pinot Gris/Gewürz/Reisling '19 SA 14/65

Vinteloper Rosé '19 SA 12/55

Naked Run Grenache '17 SA 12/55 *(opt. chilled)*

FUN STUFF

Mimosa 12

Domaine de Montmarin Brut MT NV & Orange Juice

Bloody Mary 15

666 Vodka or Melbourne Gin Co. Gin or Virgin 8

Gin & Tonic 15

Melbourne Gin Co. honey & limoncello.

Hugo Spritz 12

Elderflower cordial, mint, sparkling wine and soda

Aperol or Campari Spritz 14

Your choice of Aperol or Campari with sparkling wine and soda

Espresso Martini 15

Fresh Espresso, 666x Vodka & Kahlua