

. F . O . O . D .

ALL DAY BREAKFAST 7AM – 3PM

Sourdough, rye or gluten free toast w home made preserves, peanut butter or vegemite	\$7
Fruit toast w organic butter & honey	\$8
One slice of Oliver Lane loaf w preserves (Vegan, GF)	\$7
Warm croissant w butter & jam	\$7
Creamy porridge w vanilla-spiced rhubarb & saffron poached pears	\$14
Bircher muesli w blueberries, hazelnut, toasted coconut & elderflower	\$14
Toasted granola w candied rhubarb, strawberry, elderflower & grilled apples	\$14
Mushroom omelette w buffalo mozzarella, basil, pistachio dukkah on side of sourdough (V,GFO)	\$17
Morning Salad: Avocado, shredded kale, broccolini, turtle beans, Meredith goat cheese, chilli jam, pumpkin seeds w side of toast & poached egg (V, GF)	\$19
Avocado & Meredith goat cheese smash, w our famous chilli jam on toast (V,GFO)	\$17
Pumpkin, corn & coriander fritters w spinach, avocado, tomatoes, dill yogurt & poached egg (V)	\$19
Chilli scrambled eggs w chorizo, spring onion, parsley & parmesan cheese on toast	\$18
Braised shredded ham hock on toast w poached eggs & green hollandaise	\$19

Smoked salmon and smashed peas w beetroot relish & poached egg on rye	\$20
French toast w strawberry compote, shredded mint, crushed meringue and vanilla bean marscapone	\$18
Eggs your way on toast	\$10

EXTRAS

Homemade fruit or chilli jam	\$2.5
Extra egg	\$2.5
Thyme confit mushrooms / spinach / roasted tomatoes	\$4
Smoked salmon / smashed avocado/ bacon	\$5
Gluten free toast	\$1

THE LITTLE PEOPLE

Kids scrambled egg & bacon on toast	\$8
Poached egg & toast soldiers	\$6
Bowl of cereal (coco pops, rice bubbles, corn flakes)	\$4
Cheese toastie	\$5

LUNCH 11.30AM – 3PM

Daily sandwiches, baguettes & wraps – see display cabinet (weekdays only)	
Daily tart w dressed mixed leaves – see display cabinet(weekdays only)	\$12
Slow-cooked pulled lamb shoulder w chickpea tabbouleh, cumin labne, pomegranate & toasted sumac pita triangles	\$21
Grilled chicken salad w wild rocket, avocado, candied walnuts, apple, tomato, onion, chermoula & seeded mustard aioli (GF)	\$18
Pulled pork tacos w apple fennel slaw & lime aioli	\$18
Linguine with slow-cooked lamb ragu, capers, parmesan toast & basil	\$19
Fergus Wagyu beef burger w tomato, beetroot, aged cheddar, green, caramelised onion, spicy pickles w chips & aioli	\$19
Soft shell crab burger w slaw, coriander, lime mayo w chips & aioli	\$18
Daily soup and curry of the day (see specials board)	
Crunchy chips w rosemary salt & aioli	\$8

V= Vegetarian
 GF= Gluten free
 GFO = Gluten free option (please ask)

