

[BREAKFAST]

Toast served with condiments of choice 7.50
Sourdough | Multigrain | Fruit Toast | Homemade Gluten Free Toast

Farmer Jo's granola 10.50
Specialty muesli made with oats, seeds and coconut chips, served with honey mascarpone, seasonal fruit with milk of choice

- Burnt fig and cinnamon almond, or
- Twice baked pistachio and quinoa honey granola

Bircher muesli 12.50
Homemade bircher with fresh figs, toasted almond, freeze dried fruit and pomegranate

Bacon and cheese croissant 12.50
Maple glazed bacon, melted tasty cheese and homemade tomato relish in a lightly toasted croissant

Matcha french toast 15.50
Green tea infused brioche with yuzu mascarpone, poached pear and mixed nut crumble
Optional : vanilla ice cream +1.50

Chunky avocado on toast 17.50
Avocado with Persian feta, medley of fresh herbs on multigrain toast

Buttered miso mushroom medley on toast 17.50
A selection of exotic mushrooms with Persian feta and garlic chives on sourdough toast

Duck and mushroom omelette 18.00
5-spice duck, enoki and chives omelette, topped with Parmesan shavings on sourdough toast

Smoked salmon hotcakes 18.50
Cold smoked Atlantic salmon topped with goats curd, baby herbs on ricotta hotcakes

no.84's Benedict burger 18.50
Poached egg, maple bacon and rocket, topped with homemade hollandaise foam, in a toasted brioche bun

2 free range eggs on toast 8.50
Sides:
2.50 Tomato relish or extra egg
3.50 Roasted tomatoes, miso mushrooms, or gingered spinach
4.50 Glazed bacon, pork and fennel sausage, smoked salmon or chunky avocado with feta

[SUBSTANTIAL PLATES]

Veggie sandwich 15.50
Grilled miso brocolini, roasted pumpkin, spinach and eggplant puree on multigrain toast with a side of french fries

Smoked salmon sandwich 16.50
Cold smoked Atlantic salmon with avocado and Asian slaw on lightly toasted multigrain bread, with side of fries

Bulgogi beef burger 17.50
Marinated bulgogi beef on a lightly toasted brioche bun with cucumber, radish, nashi pear and homemade yuzu mayo with a side of french fries

Brocolini salad 15.50
Grilled brocolini with pea tentacles, wasabi mayo peas, radish with house dressing and root vegetable crisps

Sticky chilli wings 18.50
Glazed chicken wings with dried mild chillies, roasted peanuts on a bed of cabbage and coriander slaw with house dressing

Deconstructed Peking duck salad 18.50
5-spiced Peking duck breast on an Asian salad, chive yoghurt, hoisin sauce and savoury crepe

Five spice pork belly salad 18.50
Twice cooked spiced succulent pork belly served with a medley of fresh green and herbs, 5-spice marinade and house dressing

Crunchy prawn salad 19.50
Prawn cutlets in a crunchy crumbed batter on a mixed salad with pea tentacles, mayo wasabi peas and walnuts

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French fries with mild wasabi mayo 5.50

Grilled miso brocolini 6.00

Mixed leaf salad 6.00

Asian salad 6.50