

breakfast

Orange juice	5
organic fermented kombucha – sugar free	7
district bakery pastries - almond croissant, pain au raisin, pain au chocolat, fruit danish	6 each
district baked organic sourdough toast or croissant, cultured butter, preserves	6
avocado, peas, mint, feta, toasted sourdough, chilli oil	13
coconut yoghurt, fresh mango, mint, lime	12
bacon & fried egg roll, melted cheese, chipotle mayo	9
cured salmon ploughmans plate, toasted rye, dill pickles, soft boiled egg,	18
horseradish crème fraîche, wensleydale cheese, garden leaves	
sautéed mushrooms, salted ricotta, poached eggs, parsley, sourdough	18
eggs benedict, viola smokehouse bacon or beetroot cured salmon, crispy	19
onion & capers, hollandaise, toasted sourdough	
spring greens & quinoa bowl, avocado hummus, toasted almonds, chilli labne	17
asparagus, house cured prosciutto, poached eggs, mustard dressing,	19
onion & nasturtiums	
omelette, gruyere cheese & chives, sourdough	16

sides

cornucopia (biodynamic) eggs:	
poached, scrambled or fried	6
wilted kale & snow peas	6
confit tomatoes	5
sautéed mushrooms	6
avocado	5
gluten free bread	1
cider hollandaise	3
viola smokehouse bacon	5
beetroot cured salmon	6
fresh turalla canberra truffle	6
extra toast	3

single ☐ espresso

espresso	3.5
piccolo	4
regular cup	4
large cup	4.5

chamelia leaf tea

english breakfast	4.5
peppermint	4.5
green	4.5
earl grey	4.5
lemongrass & ginger	4.5
chai – milk based	4.5

lunch & dinner

starters & salads to share

naturally fermented organic sourdough, cultured butter v	2pp
sydney rock oysters, lemon, mignonette gf	4
duck liver parfait, rhubarb chutney, mâche salad, charred organic bread	24
raw kingfish, macadamia milk, fennel, blood orange, lemon myrtle gf	24
heirloom tomato variations, burrata, olive sourdough cracker, delicate leaves v,	24
steak tartare, smoked onion crumble, horseradish, egg yolk, tapioca cracker	25
charcuterie:	33
house cured salami, duck prosciutto, burrata, charred organic sourdough, pickled vegetables	
seared squid, coal roasted vegetables, rocket, chilli herb dressing gf	26
cauliflower variations, semi dried grapes, almonds, vadouvan gf	27
coal grilled bannockburn chicken, barrel aged feta,	28
lettuce, preserved lemon, provençale dressing gf	

** *vegetarian*

* *gluten free*

mains

ricotta gnocchi, spring vegetables, pistachio puree, leaves & herbs v	29
jack's creek beef short rib, cornbread puree, braised leek, semi dried tomato, chilli sauce	39
prawn spaghetti, zucchini, chilli, garlic, parsley	37
steamed market fresh fish, spinach, button mushrooms, clams, mussels, lemongrass, ginger veloute gf	38
crumbed flathead, pomme anna, crushed pea, warm tartare sauce	31

josper charcoal oven

steak frites, jack's creek sirloin 250g, triple cooked chips, watercress, béarnaise gf	37
bannockburn half chicken, sweet corn, farro, raw mushroom, kombu butter grilled broccoli, sherry vinegar jus gf	34
riverina lamb rump, blackened eggplant puree, charred shallot, sheep's milk yoghurt, mint oil gf <i>please allow 20 mins</i> gf	36
cote de boeuf 800g, jack's creek, black angus, to share triple cooked chips, leaf salad, béarnaise, horseradish, mustard gf (rib eye on the bone) <i>please allow 20 mins</i>	98

sides

triple cooked chips gf	9.5
leaf salad, french dressing v, gf	9.5
brussel sprouts, bacon lardons, walnut vinaigrette gf	9.5
green beans, almonds, brown butter v, gf	9.5
broccoli, salted ricotta, anchovy, chilli, garlic, lemon v, gf	9.5

dessert

espresso martini	15
district affogato, pistachio & almond biscotti	9
vanilla cream, rhubarb and strawberry granita, sorrel sorbet gf	14
salted caramel custard, valrhona chocolate mousse, peanut butter ice cream gf	14
passionfruit brulee, tropical fruits, yoghurt sorbet gf	14
cheese selection, per cheese, served with chutney & fruit loaf	9
fromage d'affinois, double cream cow's milk - rhone alps, france	
holy goat la luna skyla, goat's milk Sutton - grange victoria, australia	
berry's creek tarwin blue, cow's milk - gippsland victoria, australia	
cornish kern adapted gouda, cow's milk - cornwall, england	

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