

EAT.

Breakfast all day

Coconut & chia pudding, house-made granola, tea compressed fruits, mint, toasted pistachio, pomegranate maple, apricot gel, freeze dried raspberries (Ve, GF, SF)
+ greek yoghurt 4

Braised leek & date omelette 17.5
cooked in cumin seed butter, labna, fresh herbs, smoked cherry tomato, sourdough toast (Vg, GF available)
+ 1/2 avocado 5
+ istra bacon 5
+ smoked trout 5

Potato & caraway rosti 23
smoked trout, crispy cavolo nero, poached eggs, hung yoghurt, fresh herbs, caper hollandaise (GF)
+ 1/2 avocado 5
+ house pickles 4

Smokey roast pumpkin & labna puree, 17.5
poached eggs, zaatar, fresh herbs pea tendrils, fried halloumi, sourdough toast (Vg, GF available)
+ 1/2 avocado 5
+ istra bacon 5

Sambal Scrambled Eggs 17
spring onions, fresh herbs, crispy shallots, shaved pecorino, pickled chilli, sourdough toast, relish (Vg, GF available)
+ istra bacon 5

Burnt butter fried eggs 14.5
fresh beefsteak tomato, herbs, house-made relish, sourdough toast (Vg, GF available)

Heirloom tomato salad, 17
medjool dates, charred peppers, capers, herbs & preserved lemon dressing served on charred sourdough (Ve, GF available)
+ egg (1) 2.5
+ 1/2 avocado 5
+ fried halloumi 4

Smashed avocado 17.5
smoked cheritytomatoes, labna, mixed sprouts, preserved lemon & chilli oil, sumac, sourdough toast (Vg, GF available)
+ egg (1) 2.5
+ istra bacon 5

Extras
+ 1/2 avocado 5 + house pickles 4
+ istra bacon 5 + hollandaise 3
+ smoked trout 5 + fried halloumi 4
+ mushrooms 4 + egg(1) 2.5
+ spinach 3 + gf bread 2.5

Something for the kids
egg your way 7.5
cheese & vegemite toastie 8

please see display for daily selection of pastries and sweets

Lunch from 11am

Du puy lentils & red quinoa salad, 16
pomegranate seeds, mixed nuts, herbs, pickled pumpkin ribbons, currants, honey & cumin yoghurt dressing (Vg, GF, Ve available)
+ chicken tenderloin 6

Cavolo nero, black beans, 18
broccolini, fennel, cherry tomatoes, charred corn, sprouts, radish, lemon tahina dressing (Ve, GF)
+ chicken tenderloin 6

St. Charly chicken burger 17
Portuguese style marinated chicken tenderloin, monterey jack cheese, grilled pineapple, bacon, baby cos & sambal chilli aoli, French fries
+ 1/4 avo 2.5

Smoked mushroom burger 18
halloumi cheese, snowpea tendrils, pumpkin puree & truffled aioli, French fries (Vg)
+ 1/4 avo 2.5

Sumac crusted spring lamb 23
lamb fillet, carrots & whey, warm du puy lentil salad, pickled turnip & salsa verde.