

EAT.

Breakfast all day

Coconut & chia pudding, house-made 15.5
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 cherrytomatoes, 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**

* please notify us of any dietary requirements and we will
best accomodate
* For us to best serve you, alterations may not be possible
during weekends and public holidays
* Vg = Vegetarian, GF = Gluten Free, SF = Sugar Free, Ve = Vegan

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.