

Breakfast - All Day

Macadamia porridge w/ white chocolate ganache, poached pear, mandarin thyme gel, macadamia cream, toasted almonds (VGO DFO) 19.50

Granola bowl w/ house-made mango sorbet, coconut yogurt, fresh seasonal fruit (DF VG) 20.50

Sticky Date Hotcake w/ caramelised poached pear, coconut & date puree, ice cream, toasted pecans & butterscotch anglaise (V) 24.50
Add: Bacon 6.00

Warm Winter Salad w/ roast vegetables, mixed grains & greens, celeriac puree, hazelnut dukkah, honeycomb (VGO DFO) 24.50
Add: Poached egg 3.50 Chicken 7.00 Lamb 9.50

Slow cooked beef brisket roll w/ pickled vegetables, Swiss cheese 25.50
Add: Fried egg \$3.50 Add side chips 5.50

Beetroot & cauliflower fritters w/ rocket, burrata, lemon yogurt, toasted nuts & seeds, honey ginger and lime dressing (VGO GFO) 25.95

Pastrami bagel w/ cream cheese, cheddar, caramelised onion, hot honey pickle, rocket, side of potato crisps 23.50

Swap to salmon 24.50

Smashed avocado on rye w/ compressed cucumber, pickled carrot & fennel, whipped feta, mandarin gel (V VGO GFO) 22.50
Add: Poached egg 3.50 Bacon 6.00 Haloumi 6.00 Burrata 7.00

Chilli scrambled eggs on thick cut toast w/ house-made chilli crisp, eggplant relish, (V GFO) 24.50 
Add: Chorizo 6.00 Bacon 6.00 Avocado 6.00

Mushroom medley on house-made mushroom ketchup w/ a truffled potato rosti, shaved parmesan, herb salad, poached eggs (GFO V) 24.95
Add: Bacon 6.00

Shakshuka w/ slow cooked red capsicum, chickpeas, fresh herbs, toasted sourdough topped with an egg (V VGO GFO) 23.50
Add Feta 4.00 Chorizo 6.00

Please let us know if you have any dietary requirements.

v- vegetarian, vg - vegan, vgo- vegan option available, gf - gluten free, gfo - gluten free option available,, df - dairy free, dfo - dairy free option

Lunch From 11am

Prawn bowl w/ cilantro lime rice, mango salsa, avocado, chipotle aioli and coriander honey aioli 24.50 

Korean Fried Chicken Burger w/ fried chicken, kimchi, aioli, hot honey pickle, gochujang sauce on a brioche bun 25.50 
Add: Bacon 6.00 Fried egg 3.50 Chips 5.50

Beef Rendang Curry - slow-cooked beef in rich coconut curry, served with pickled cucumber, crispy roti chips and steamed rice 26.50 (DF)
Add: Fried egg \$3.50

Coconut poached chicken salad w/ Vietnamese mint slaw, coriander, crushed peanuts, chilli, fried shallots, Nuoc cham dressing (GFO) 24.50
Add: Fried egg 3.50 Prawns 9.50

Open lamb souvlaki w/ hot chips, tomato - olive tapenade, tzatziki, feta, cucumber & pickled onion (GFO) 26.50 Add side chips 5.50

Sides | MAKE YOUR OWN

Toast - Sourdough White, Rye OR Fruit toast 10.00

Sourdough crumpets 12.00

House made toasted GF bread 12.00

Choose: Butter, Strawberry jam, Peanut butter, Nutella, Vegemite

Egg (poached, fried) 3.00

Feta | Hashbrown | Hollandaise | Roasted Cherry Tomatoes 4.00

Mushrooms | Smashed Avocado | Bacon | Chorizo | Scrambled eggs 6.00

Haloumi | Seasonal Mixed greens | House-made truffled rosti 6.00

Burrata cheese | Smoked salmon | Chicken 7.00

Prawns | Beef Brisket | Lamb 9.50

Chips with house-made aioli (VG) 8.50

Surcharge on all EFT & CC transactions.
10% surcharge on Weekends & 15% Public Holidays.
NO MENU CHANGES - NO BILL SPLITTING