

Prior menu – 2022

Toast	\$10
Spreads, jams or preserves + Gluten free \$2	
Eggs on toast	\$14
Scrambled, poached or fried	
Brown rice porridge	\$20
Brown rice cooked in soy, oat crumble, apricot sauce, strawberry, rhubarb, meringue (vo)	
Bircher muesli	\$19
Cardamom & apple bircher, poached pear, macerated blackberries, coconut yoghurt (v)	
Chili scrambled eggs	\$22
Seeded sourdough, teardrop peppers, black garlic aioli (vg)	
Avocado & fetta	\$24
Seeded sourdough, poached egg, halloumi, vodka-pickled cherry tomatoes (vg)	
Eggs benedict	\$24
Tinned sourdough, Wagyu beef bresaola, poached eggs, brown butter emulsion	
Lentil & cauliflower bowl	\$24
Lentil, cauliflower, quinoa, brussel sprouts, fried egg, master stock dressing (gf,vo)	
Moroccan chickpea bowl	\$22
Red lentil, potato, couscous, dry-roasted chickpeas, minted yoghurt, coriander, cornbread (vg)	
Potato hash	\$22
Grilled asparagus, poached eggs, russet hash, herbed truffle dressing (gf,vg) + Merguez sausage \$8	
Zucchini salad	\$21
Zucchini, charred spring onions, purple congo potatoes, toasted breadcrumbs, house dressing (vg)	
Barramundi	\$26
Baby qukes, hummus, fish roe, greens, burnt spring onion sauce (gf)	
Fried chicken burger	\$24
Potato bun, fermented chilli mayo, green tomato kimchi, American cheese, lettuce & shoestring fries	
Beef brisket roll	\$26
Potato roll, onion jam, lemon & herb dressing, Philadelphia cheese, lettuce & shoestring fries	
Brioche french toast	\$20
Caramelised banana, passionfruit curd, fresh blueberries (vg)	
Sourdough crumpets	\$22
Salted chocolate custard, baked white chocolate, raspberry curd, honeycomb (vg)	
Sides	
Shoestring fries	\$10
Miso greens / Avocado / Mushrooms / Scrambled eggs / Tomato	\$5
Bacon / Smoked salmon / Halloumi	\$6
Merguez sausage	\$8
Poached / Fried egg / Bread slice	\$4
Hollandaise / Chilli jam	\$3