

Toast w. Condiments	8.5	Avocado & Feta	23
Sourdough, multigrain, fruit toast, + Gluten free \$2 w. Butter, jam, PB, vegemite		w. A poached egg, avocado & feta on toast, beetroot hummus, alfalfa, halloumi, kale pesto & za'atar (vg)	
Eggs On Toast	12.5	Chilli Scramble	21
Scrambled, fried, poached		Scrambled eggs on multigrain, w. black garlic mayo & tear drop peppers (vg)	
Housemade Bircher	18.5	Eggs Benedict	22
Housemade cardamom & apple bircher, almond milk, macerated blackberries & coconut yoghurt (v)		w. Two poached eggs on tinned sourdough w. air- dried wagyu beef & a brown butter emulsion,	
Berry Chia Pudding	17.5	Potato Hash	22
w. Coconut & pure maple, berry smoothie, layers of strawberries, torched banana & crunchy activated buckinis (v, gf)		w. Two poached eggs, russet hash, chargrilled asparagus, herbed truffle dressing (vg, gf) + Merguez Sausage \$8	
Sticky Black Rice	20	Cheesy Polenta	23
Cooked in soymilk & maple w. lemon scented cottage cheese, finished w. dragon fruit & toasted almond walnut granola (vg)		w. A poached egg, wild mushrooms, pecorino polenta round, sweet onion & garlic puree w. a porcini sago crisp (vg, gf)	
Salted Chocolate Crumpet	21	Nourish Bowl	21
w. Chocolate custard, freezer dried berries, manuka honey flakes w. peanut crumble & chocolate soil (vg)		Quinoa & broccoli rice, fried cauliflower, snow pea tendrils, whipped avocado purée topped w. house mixed nuts & miso dressing (v, gf) + Poached Egg \$3	

Tomato Medley	20
Gourmet greenhouse heirloom tomato salad w. goats curd, spring onion, basil & balsamic vinegar flakes (vg, gf)	
Burrata	23
Burrata w. tatsoi leaves, pomegranate, orange & farro grains w. a lemon & pistachio dressing (vg)	
Black Tahini Salmon	24
Oven baked black tahini salmon with pumpkin purée & crunchy purple kale (gf)	
Cheesesteak Sandwich	26
w. O'Connors grass fed steak, philadelphia cheese, lettuce, onion jam & a lemon herbed dressing served w. smoked salt shoestring fries	
Rooster Burger	24
Umami coated chicken fillet w. butter lettuce, jalapeño mayo, pickled daikon & fried shallots served w. smoked salt shoestring fries	

Sides	
Bacon	5
Miso Mustard Greens	5
Avocado	5
Mushrooms	5
Smoked Salmon	5
Shoestring Fries w. Smoked Salt	8
Merguez Sausage	8
Haloumi	5
Scrambled Eggs	5
Poached / Fried Egg	3
Bread	4
Hollandaise Sauce	3
Tomato	5

Please notify staff of any food allergies
or dietary requirements.

10% Surcharge On Weekends
15% Surcharge On Public Holidays

vg Vegetarian
v Vegan
gf Gluten Free

No Split Bills