



TOAST (V)

With butter and choice of house made jam / vegemite / honey / peanut butter
Sourdough / Pumpkin multigrain / Rye / Fruit - \$7.00
Crumpets / Gluten free - \$8.00

BUCKWHEAT & LINSEED GRANOLA (Vg, GF, DF)

Mixed with dried fruits and nuts served with house made
coconut yoghurt and fresh fruits
- \$16.50 -

OATS PORRIDGE (Vg, DF)

Oats and quinoa porridge, almond milk, mixed nuts,
fresh fruit and seared poached pear
- \$15.00 -

AVOCADO (V)

Smashed avocado on pumpkin multigrain toast with basil pesto, tomato relish,
radish, charred corn, feta, sesame seeds and poached egg
- \$21.00 -

EGGS BENEDICT (GF)

Pulled beef brisket, poached eggs, mustard seed and
tarragon browned butter hollandaise on potato hash
- \$20.00 -

JAFFA FRENCH TOAST (V)

Chocolate ganache filled brioche served with candied mandarin peels, maple syrup, fresh fruits,
chocolate gelato, orange sauce and grapefruit jellies
- \$19.00 -

CINNAMON APPLE PANCAKE (V, GF)

With cooked down apple slices, salted dulce de leche, candied pecans,
maple syrup, vanilla bean ice cream and fresh fruits
- \$20.00 -

SMASHED PEAS (DF)

On rye toast with beetroot relish, cold smoked salmon,
dukkah, lemon and poached eggs
- \$20.00 -

MUSHROOM BAKED EGGS (V)

Field and porcini mushrooms cooked in garlic, wine, vegetables and herbs
topped with cheesy eggs and served with pumpkin multigrain toast
- \$19.00 -





NOURISH BOWL (Vg, GF, DF)

Warm brown rice and quinoa served with roasted sweet potato, marinated chickpeas, pickled beetroot, seared brussel sprouts, edamame, avocado and lemon tahini dressing
- \$18.00 -
With poached egg - add \$2.00

VEGAN MAC'N'CHEESE (Vg)

“Cheesy” pumpkin sauce served with shell pasta, roasted cauliflower and toasted pepitas
- \$19.00 -

LAMB SHANK CASSOULET

Slow cooked lamb shank, cannellini beans, chorizo, bacon and herb crumb
- \$23.00 -

CHICKEN SAUSAGE ROLL

Harissa chicken, mushroom and bechamel sausage roll served with sweet potato puree, fennel and herb salad, chicken gravy
- \$20.00 -

DUCK AND WAFFLES

Crispy confit duck leg, herb and cheese waffles, fried egg, chilli and thyme infused maple syrup, zucchini and pickled carrot slaw
- \$24.00 -

SOFT SHELL CRAB BURGER

On a charcoal brioche bun with spicy mayo, pickled cucumber and carrot, fresh coriander and potato crisps
- \$22.00 -

CHIPOTLE PORK BELLY TACOS

Four *La Tortilleria* corn tortillas, 15 hour braised pork belly, sour cream, dried feta and pico de gallo
- \$21.00 -

EGGS ON TOAST (V)

Poached / Fried / Scrambled eggs on Sourdough / Pumpkin multigrain / Rye - \$11.00
Crumpets / Gluten free - \$12.00

EXTRAS

Poached egg / Fried egg / Hollandaise - \$2.00
Slow roasted tomatoes / Feta - \$3.00
Scrambled eggs / Potato Hash / Wilted spinach - \$4.00
Avocado / Pork and fennel sausage / Bacon / Garden salad - \$5.00
Fries - \$6.00
Cold smoked salmon - \$7.50

(V) Vegetarian

(Vg) Vegan

(GF) Gluten free

(DF) Dairy free

Please advise us of any dietary requirements

No substitutions to the menu

10% surcharge on Sundays

15% surcharge on public holidays

