

BRUNCH MENU

EGGS YOUR WAY	9.5	COCONUT PORRIDGE	15
TWO SOUTH AUSTRALIAN FREE RANGE EGGS, HOUSE MADE TOASTED SOURDOUGH		CHIA SEEDS, PUFFED QUINOA, BANANA, MIXED NUTS AND FREEZE DRIED FRUITS	
SIDES		FRENCH TOAST	18
HOUSE CURED SALMON	7.5	CINNAMON CREAM, BALSAMIC AND BLACK PEPPER COMPOTE, ORANGE BLOSSOM GEL AND TOASTED NUTS	
GRILLED CHORIZO	5.5	TOMATO EGGS	20
BACON	5.5	CHARGRILLED CHORIZO, HALOUMI, WHITE BEANS IN SPICY TOMATO SUGO SERVED WITH POLENTA CHIPS AND POACHED EGGS	
AVOCADO	6.5	PIG OUT	19
OVERNIGHT TOMATOES	5	TRIO OF PORK TERRINE, HAM HOCK HASH, PORK CRACKLE, TWO FRIED EGGS AND HOUSE MADE SOURDOUGH	
ROAST MUSHROOMS	5	GNOCCHI	25
POTATO HASH	4	BRAISED BEEF CHEEK RAGU	
TOMATO RELISH	3	MUSHROOM RISOTTO	25
HALOUMI	5	MUSHROOM DUXELLE, TEMPURA ENOKI AND THYME OIL	
SMASHED AVO	17	SPAGHETTI MEATBALLS	25
HOUSE MADE SOURDOUGH, PERSIAN FETA, PRESERVED LEMON, POACHED RHUBARB, CUMIN OIL AND POACHED EGGS		TOMATO SUGO	
EGGS BENEDICT	17	LINGUINE	32
SMOKED HAM HOCK, HOUSE MADE SCONE, SMOKED HOLLANDAISE, POACHED EGGS		PRAWNS, CHILLI, WHITE WINE, TOMATOES, FRESH HERBS, HOUSE MADE LOBSTER OIL	
MUSTARD AND HERB CRUSTED CONFIT SALMON	19.5	WAGYU BURGER	19.5
HORSERADISH CREAM, SALMON ROE, KALE, SEASONAL SEEDS, SOURDOUGH AND POACHED EGGS		AIOLI, TOMATO RELISH, HOUSE MADE ZUCCHINI PICKLES, PROVOLONE CHEESE, COS LETTUCE, BRIOCHE BUN	
BREAKIE SALAD	19	ORANGE GLAZED CONFIT PORK BURGER	19.5
PUFFED BLACK RICE, DILL YOGHURT, AVOCADO, SPICE ROASTED NUTS, SEASONAL HERBS AND LEAVES WITH 62 DEGREE EGG		SLAW AND KEWPIE MAYONNAISE	
CHILLI CRAB SCRAM	22		
CHILLI FRIED SOFT SHELL CRAB, GRILLED LIME, FRESH HERBS AND HOUSE MADE SOURDOUGH			
GREEN BOWL	19		
ZUCCHINI SPAGHETTI, SPROUTED LENTILS, PICKLED MUSHROOMS, GRILLED ASPARAGUS, CHILLI AND SESAME BROCCOLINI, PEPPERED YOGHURT AND SPINACH COULIS WITH POACHED EGGS			
DULCE DE LECHE HOTCAKE	17		
SALTED CARAMEL, APPLE JELLY, STRAWBERRIES, FREEZE DRIED FRUITS AND NUTS			

