

BRUNCH MENU

EGGS YOUR WAY	9.5	BIRCHER MUESLI	14
TWO SOUTH AUSTRALIAN FREE RANGE EGGS, TOASTED SOURDOUGH AND BUTTER		COCONUT, GRILLED APRICOT, FREEZE DRIED BERRIES	
SIDES		SMASHED AVO	17
HOUSE CURED SALMON	7.5	BEETROOT PUREE, BABY BEETS, PERSIAN FETA, POACHED EGGS, SOURDOUGH	
GRILLED CHORIZO	5.5	BOWL OF THE GREEN STUFF	19
BACON	5.5	BROCCOLI AND ALMOND PUREE, GREEN LENTIL AND FREEKAH, GRILLED ASPARAGUS, CRISPY KALE, POACHED EGGS	
AVOCADO	6.5	BLUEBERRY AND RICOTTA HOT CAKE	17
OVERNIGHT TOMATOES	5	BLACKBERRY MASCARPONE, LEMON CURD, PISTACHIOS, FRESH BERRIES	
ROAST FIELD MUSHROOMS	5	TOMATO & EGGS	19
POTATO HASH	4	HOUSE MADE TOMATO SUGO WITH NEWBURY AND WATSON CHORIZO, CANNELLINI BEANS AND TWO POACHED EGGS	
TOMATO RELISH	3	CHICKEN QUINOA SALAD	22
HALOUMI	5	SOUS-VIDE CHICKEN BREAST, CRANBERRY, NUTS & SEEDS AND HERBS	
EGGS BENEDICT	16	HANDMADE RICOTTA GNOCCHI	25
SMOKED HAM HOCK, PUMPKIN SCONE, APPLE CIDER BÉARNAISE, TOASTED PEPITAS		HEIRLOOM TOMATOES, WALNUTS, GOLDEN RAISINS, FRIED SAGE, PARMESAN WAFER	
MUSHROOMS ON TOAST	18	HOUSE-MADE LINGUINE	34
MUSHROOM MEDLEY, SPINACH AND THYME FOAM, CONFIT EGG YOLK		BLUE SWIMMER CRAB, CHILLI, WHITE WINE AND TOMATO	
RED CABBAGE CURED SALMON	19.5	FETTUCINE CARBONARA	25
SPINACH COULIS, PEPPERED VANILLA YOGHURT, SALMON PEARLS, POACHED EGG (1) WITH TOASTED SOURDOUGH		BACON CRUMB AND 62-DEGREE EGG.	
BANANA BREAD FRENCH TOAST	18	RISOTTO	25
WHIPPED PEANUT BUTTER, BANANA PUREE, BRULEE FIG, PEANUT TOFFEE, CRISP PARSLEY		BLACK RICE, BABY BEETROOT AND CRESS, BEETROOT CRISPS, WHIPPED GOATS CURD	
SEA SCRAM	22	WAGYU BURGER	19.5
SCRAMBLED EGGS WITH BLUE SWIMMER CRAB, CLAMS, CONFIT SALMON AND SALMON CHIPS WITH HOUSE-MADE DILL OIL AND SOURDOUGH		BRIOCHE, CHEESE, AIOLI, COS LETTUCE, HOUSE MADE RELISH AND ZUCCHINI PICKLES, CHIPS	
SEASONAL FRUIT	12	SOFT SHELL CRAB BURGER	22.5
WITH VANILLA BEAN YOGHURT		CHILLI AND MANGO SALAD, KEWPIE MAYONNAISE, CHIPS	

PLEASE ASK US HOW WE CAN
CATER TO YOUR LITTLE ONES

